

*You're invited to choose from our*  
**HORS D'OEUVRES**

**Cold Appetizers**

Mediterranean Olive, Mozerella, Red pepper Mix.....	\$3.95 per person
Crudites with Creamy Garlic Herb Dip .....	\$2.95 per person
Fruit & Cheese Display Served with Crackers.....	\$2.95 per person
Fontinella Cheese Wheel w/ Pulled Bread and Grapes .....	\$3.95 per person
Olives, Pepperoni, Imported Cheeses, Maytag, Fontinella, Stilton .....	\$3.95 per person
Caramelized Brie with Fig Jam and Grapes.....	\$3.95 per person
Assorted Crostini and Spreads.....	\$2.95 per person
Antipasto Sticks, Salami, Provolone, Pepponcini.....	\$2.95 per person
Assorted Canape Pinwheels.....	\$2.95 per person

**Hot Appetizers**

*per 50 / per 100*

Fresh Sea Scallops Wrapped in Bacon.....	\$120.00 / \$225.00
Miniature Assorted Quiche.....	\$90.00 / \$170.00
Spinach & Feta Phyllo Triangles.....	\$85.00 / \$160.00
Homemade Italian Meatballs.....	\$80.00 / \$150.00
Mushroom Caps with Crab Stuffing.....	\$95.00 / \$180.00
Miniature New Orleans Chicken Skewers or Teriyaki Chicken Skewers .....	\$90.00 / \$170.00
Chicken Wings (Hot or Mild) with Bleu Cheese Dressing.....	\$80.00 / \$150.00
Mushroom Turnovers.....	\$95.00 / \$180.00
Mini Tacos with Sour Cream and Salsa.....	\$70.00 / \$135.00
Beef Nachos, Cheese, Guacamole, Salsa, Sour Cream .....	\$70.00 / \$140.00
Deep Fried Mushroom with Horseradish Dip .....	\$80.00 / \$160.00
Coconut Shrimp with Orange Citrus.....	\$100.00 / \$200.00
Italian or Florentine Stuffed Mushrooms .....	\$80.00 / \$150.00
Hot Artichoke Dip with Toasted Pita Points.....	\$70.00 / \$130.00
Vegetable Spring Rolls .....	\$90.00 / \$175.00
Beef Empanadas.....	\$100.00 / \$200.00
Asparagus Asiago in Phyllo Dough.....	\$120.00 / \$220.00

**Deluxe Appetizers**

Rare Cold Peppered Tenderloin with Horseradish and Toast Points.....	\$250.00 per 50 guests
Jumbo Shrimp Cocktail .....	\$125.00 per 50 pieces
Petite Beef Wellingtons .....	\$200.00 per 50 pieces
Philly Cheesesteak Eggrolls, with a horseradish mustard sauce.....	\$150.00 per 50 pieces
Smoked Salmon Platter with chopped egg, capers, dill sauce.....	\$175.00 per 50 pieces



ITALIAN HERITAGE CENTER  
EST. 1985

Attendance must be confirmed five working days prior to each function and cannot be revised.  
 A 20% service charge and 8% sales tax will be added to all items.  
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**HORS D'OEUVRES**



**Pasta Appetizers**

- Fettuccine Alfredo ..... \$3.95 per person  
Penne pasta with Red Sauce ..... \$3.95 per person  
Pasta Primavera, Garlic/Oil or Red with Fresh Vegetables ..... \$3.95 per person



**Antipasto Plate**

- Italian Meats, Cheeses, Olives, Hot Peppers, Pepperoncini, Artichoke Hearts, Hard Boiled Egg ... \$6.95 per person



**Sheet Pan Pizzas**

*Made in-house on fresh dough. Limit three per party.*  
Pepperoni, Three Cheese, Loaded, Sausage, Vegetarian  
**\$60.00 per sheet**



**House Made Fresh Dough Stuffed Breads**

- Broccoli and Cheese, Roasted Red Pepper and Cheese, Pepperoni, Sausage and Cheese, Spinach and Cheese  
**\$50.00 per loaf**



**Party Snacks**

- Potato Chips with Assorted Dips ..... \$2.95 per person  
Nacho Chips with Guacamole and Salsa ..... \$2.95 per person  
Goldfish and Pretzels ..... \$2.50 per person  
Assorted Hummus and Pita Bread ..... \$3.95 per person



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*You're invited to choose from our*  
**DINNER BUFFETS**



**Dinner Buffets**

*All buffets are prepared for "on premises" consumption only.*

*For wedding receptions, your wedding cake is served as dessert with no cake-cutting fee applied.*

**Heritage Buffet**

Chef's Carving Station with  
Roast Turkey Breast and Pan Gravy

Ziti Marinara

Homemade Italian Meatballs and Italian Sausage

Fresh Broiled Haddock in Butter and Crumbs

Three Grain Wild Rice

Garden Salad

Fresh Baked Italian Bread

Coffee, Tea, Decaf

**\$24.95**

**Celebration Buffet**

Chef's Carving Station with  
Baked Ham and Cranberry Glaze

Chicken Parmigiana

Fettuccine Alfredo

Homemade Italian Meatballs

Sausage, Peppers and Onions

Fresh Vegetable Medley and Garden Salad

Rice Pilaf

Fresh Baked Italian Bread

Coffee, Tea, Decaf

**\$25.95**

**Italian Dinner Buffet**

Stuffed Shells

Fettuccine Alfredo

Homemade Meatballs

Italian Sausage with Peppers and Onions

Chicken Parmigiana

Roasted Pepper Salad and Marinated Mushrooms

Antipasto Style Salad

Caesar Salad

Fresh Baked Italian Bread

Coffee, Tea, Decaf

**\$27.95 OR \$29.95** with Homemade Cannoli

**Deluxe Buffet**

Chef's Carving Station with Roast Beef *au jus* and  
Roast Turkey Breast and Pan Gravy

Ziti Marinara

Italian Sausage & Roasted Red Peppers

Homemade Italian Meatballs

Broiled Scallops with Lemon Butter and Crabmeat

Oven Roasted Potatoes or Rice Pilaf

Garden Salad or Caesar Salad

Fresh Baked Italian Bread

Coffee, Tea, Decaf

**\$32.95**



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EST. 1985

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**SPECIALTY BUFFETS**



**Specialty Buffets**

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**New York Buffet**

Carved Prime Rib  
Grilled Chicken with Rosemary, Sundried Tomato,  
and Olives  
Shrimp Scampi Alfredo  
Spring Mix Green Salad  
Roasted Red Potatoes  
Green Beans Almondine  
Fresh Vegetable Sauteé  
Coffee, Tea, Decaf

**\$32.95**

**Majestic Buffet**

Carved Prime Rib with Horseradish Sauce and *Au Jus*  
Chicken Cordon Bleu  
Baked Stuffed Haddock  
Three Grain Wild Rice  
Oven Roasted Potatoes  
Buttered Carrots  
Broccoli with Cheese Sauce  
Caesar Salad, Garden Salad  
Croissants, French Rolls, Whole Grain Rolls  
Coffee, Tea, Decaf

**\$36.95**

**Ultimate Buffet**

Carved Prime Rib and Carved Turkey with Pan Gravies, Horseradish Sauce and *Au Jus*  
Seafood Newburg  
Chicken Marsala  
Rice Pilaf and Fried Vegetables  
Oven Roasted Red Potatoes  
Fresh Sauteed Vegetable Medley: Broccoli, Carrot, Cauliflower, Red Pepper, Pea Pods  
Caesar Salad with Roasted Red Peppers  
Antipasto Style Salad  
Deluxe Bread Display  
Coffee, Tea, Decaf

**\$38.95**

*You're invited to choose from our*  
**DINNER ENTREE SIDES AND DESSERTS**

*Dinner entrees include salad as first course, starch and vegetable choices.*

*All dinner entrees include freshly baked bread and butter.*

*For wedding receptions, your wedding cake is served as dessert with no cake-cutting fee applied.*



### Salads

*Choice of:*

Tossed Garden Salad

Caesar Salad.

Greek Style or Antipasto Style, add **\$2.95 per person**



### Potato

*Choice of:*

Oven Roasted Potatoes with Fresh Herbs & Chives

Mashed Potato

Rice Pilaf

Red Bliss Garlic Mashed

Baked Potato with Sour Cream



### Vegetable

*Choice of:*

Maple Glazed Carrots

Green Beans with Sautéed Almonds

Broccoli Sautéed with Garlic, Olive oil

Fresh Sautéed Seasonal Vegetables

Marinated Vegetable Skewers



### Dessert

*Choice of:*

Strawberry or Blueberry Shortcake

Toll House Sundae

Gingerbread with Whipped Cream

Assorted Cookies and Brownies

Hot Fudge Brownie Delight

Ice Cream Puff with Hot Fudge

Apple Crisp with Ice Cream

Chocolate Covered Canoli

**\$4.95 per person**



**ITALIAN HERITAGE CENTER**  
EST. 1955

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**DINNER ENTREES I**

**Del Mar (Of the Sea)**

Haddock Florentine .....	\$29.95
<i>Fresh haddock lightly breaded, baked and served with a spinach and mushroom boursin sauce</i>	
Broiled Haddock .....	\$28.95
<i>Fresh fillet of haddock broiled in lemon butter with a cracker crumb topping</i>	
Baked Stuffed Haddock .....	\$29.95
<i>Fresh fillet of haddock stuffed with our special blend of herbs and crabmeat, topped with a newburg sauce</i>	
Oven Poached Salmon .....	\$29.95
<i>Fresh fillet served with a citrus-infused hollandaise sauce</i>	
Broiled Scallops .....	\$38.95
<i>Fresh scallops topped with herbed cracker crumbs, butter and lemon quarters</i>	
Baked Stuffed Scallops .....	\$41.95
<i>Fresh scallops topped with herbed cracker and crabmeat stuffing, white wine, lemon and butter topping</i>	

**Pasta and Vegetarian Options**

Penne Rigati (Ziti), Fettuccine or Spaghetti .....	\$25.95
<i>Topped with our own marinara sauce and served with meatballs or Italian sausage</i>	
Wild Mushroom Ravioli .....	\$25.95
<i>Choice of marinara or parmesan cream sauce</i>	
Eggplant Rolettes .....	\$25.95
<i>Thinly sliced eggplant, breaded and ricotta stuffed, served with penne pasta, topped with melted provolone and mozzarella cheese and our marinara sauce</i>	
Stuffed Shells .....	\$25.95
<i>Ricotta stuffed shells topped with our own marinara sauce and served with meatballs or Italian sausage</i>	
Fettuccine Alfredo Primavera .....	\$25.95
<i>Fettuccine topped with garden vegetables and topped with a rich Alfredo sauce</i>	
Pasta Primavera (Vegan) .....	\$25.95
<i>Penne pasta prepared w/ garden fresh vegetables, sauteed with olive oil, garlic, herbs and white wine</i>	
Pasta Primavera (Vegan) .....	\$25.95
<i>Garden fresh vegetables served in our own marinara sauce over penne pasta</i>	

*Pasta dinners served with choice of salad, dessert, fresh Italian bread, coffee, tea and decaf.  
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**DINNER ENTREES II**

**Carne (Meats)**

Chicken Cordon Bleu .....	\$28.95
<i>Hand stuffed with Swiss cheese and ham, breaded, baked, finished with a pan gravy</i>	
Chicken Cordon Bleu in Puff Pastry.....	\$31.95
<i>Our Chicken Cordon Bleu wrapped in puff pastry and baked, a house favorite</i>	
Baked Stuffed Chicken.....	\$26.95
<i>Boneless breast stuffed with an herb and bread stuffing, topped with a pan gravy</i>	
Chicken Breast Heritage .....	\$28.95
<i>Lightly breaded, stuffed with fresh basil, provolone cheese and prosciutto, and finished with white wine cream sauce</i>	
Baked Chicken Parmigiana .....	\$26.95
<i>Boneless breast breaded, sauteed and baked in marinara sauce topped with mozzarella</i>	
Chicken with Artichokes .....	\$26.95
<i>Boneless breast basted in white wine, garlic and herbs, topped with artichokes, roasted red pepper, tomatoes and scallions</i>	
Chicken Diane .....	\$26.95
<i>Boneless breast sauteed with mushrooms and scallions, finished with a brandy and dijon mustard demi-glaze</i>	
Chicken Marsala.....	\$26.95
<i>Boneless breast pan seared with mushrooms, marsala wine and demi glaze</i>	
Prime Rib of Beef.....	\$30.95
<i>Ribeye roasted to perfection with fresh garlic and cracked black peppercorns, topped with au jus</i>	
Filet Mignon .....	\$41.95
<i>Cooked to perfection, served with house made Bernaise sauce</i>	
Large New York Sirloin .....	\$31.95
<i>Hand cut and charbroiled, served with gorgonzola butter</i>	
Top Butt Filet.....	\$34.95
<i>With Baked Stuffed Shrimp</i>	
Surf and Turf Combination.....	\$46.95
<i>Petite filet mignon with choice of seafood</i>	
Childs Meal (Under Age 12) .....	\$14.95
<i>Chicken Fingers and French Fries, Gluten Free Available</i>	

*All dinner entrees are served with your choice of salad, potato or rice, vegetable, fresh Italian bread, coffee, tea and decaf. Split menus of two entrees are welcomed. For wedding receptions, your wedding cake is served as dessert with no cake-cutting fee applied.*



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**COMPLETE WEDDING PACKAGES**



### Package I Buffet

Chair covers in your choice of colors  
Any dinner buffet\*  
Champagne toast in garnished flutes  
Hot and cold appetizers  
passed during social hour  
Your wedding cake served as dessert  
Coffee and tea station

**\$48.95 / person**



### Package II Buffet

Chair covers in your choice of colors  
Candles and floral centerpiece  
Any dinner buffet\*  
Champagne toast in garnished flutes  
Hot and cold appetizers  
passed during social hour  
Your wedding cake served as dessert  
Chocolate fountain  
Coffee and tea station

**\$61.95 / person**



### Package I Place Settings

Chair covers in your choice of colors  
Any two sit-down entrees\*  
Champagne toast in garnished flutes  
Hot and cold appetizers  
passed during social hour  
Your wedding cake served as dessert  
Coffee and tea service

**\$53.95 / person**



### Package II Place Settings

Chair covers in your choice of colors  
Candles and floral centerpiece  
Any two sit-down entrees\*  
Champagne toast in garnished flutes  
Hot and cold appetizers  
passed during social hour  
Your wedding cake served as dessert  
Chocolate fountain  
Coffee and tea service

**\$65.95 / person**

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**COMPLETE WEDDING PACKAGES**



**Package III**

- Chair covers in your choice of colors
- Candles, mirrors and floral centerpiece
- Any two sit-down entrees or specialty buffet
- Champagne toast in garnished flutes
- Hot and cold appetizers passed during Social Hour
- Open Bar first Hour
- A bottle of red and a bottle of white wine per table served with dinner
- Viennese dessert table served with your wedding cake served for dessert
- Coffee and tea service
- \$83.95 per person**



**Ultimate Package**

- Chair covers in your choice of colors
- Candles, mirrors and floral centerpiece
- Customized buffet or tailored dinner entrees
- Champagne Toast in garnished glass
- Open Bar for four hours
- Deluxe hot and cold appetizers passed during social hour
- Wine service with dinner
- Chocolate fountain and petits fours served with your wedding cake for dessert
- Coffee and tea service
- \$98.95 per person**



**Deluxe Entrees**

Broiled Scallops .....	<b>\$38.95</b>
<i>Fresh scallops topped with herbed cracker crumbs, with butter and lemon quarters</i>	
Filet Mignon .....	<b>\$39.95</b>
<i>Cooked to perfection, served with house made Bernaise Sauce</i>	
Baked Stuffed Scallops .....	<b>\$41.95</b>
<i>Fresh scallops topped with herbed cracker and crabmeat stuffing, white wine, lemon and butter topping</i>	
Surf and Turf Combination .....	<b>\$46.95</b>
<i>Petite Filet Mignon with choice of Seafood</i>	