

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

Cold Appetizers

Crudites with Creamy Garlic Herb Dip	\$3.50 per person
Fruit & Cheese Display Served with Crackers.....	\$3.95 per person
Fontinella Cheese Wheel w/ Pulled Bread and Grapes	\$4.95 per person
Olives, Pepperoni, Imported Cheeses, Maytag, Fontinella, Stilton	\$4.95 per person
Caramelized Brie with Fig Jam and Grapes.....	\$3.95 per person
Assorted Crostini and Spreads.....	\$3.95 per person
Antipasto Sticks, Salami, Provolone, Peppercini.....	\$3.95 per person

Hot Appetizers

per 50 / per 100

Fresh Sea Scallops Wrapped in Bacon.....	\$160.00 / \$325.00
Miniature Assorted Quiche.....	\$90.00 / \$170.00
Spinach & Feta Phyllo Triangles.....	\$95.00 / \$180.00
Homemade Italian Meatballs.....	\$80.00 / \$150.00
Mushroom Caps with Crab Stuffing.....	\$100.00 / \$190.00
Thai Peanut Chicken Skewers or Teriyaki Chicken Skewers	\$90.00 / \$170.00
Chicken Wings (Hot or Mild) with Bleu Cheese Dressing.....	\$90.00 / \$170.00
Beef Nachos, Cheese, Guacamole, Salsa, Sour Cream	\$80.00 / \$150.00
Coconut Shrimp with Orange Citrus.....	\$125.00 / \$230.00
Florentine Stuffed Mushrooms	\$80.00 / \$150.00
Hot Artichoke Dip with Toasted Pita Points.....	\$80.00 / \$140.00
Vegetarian Eggrolls with Sweet & Sour Sauce	\$100.00 / \$190.00

Deluxe Appetizers

Rare Cold Peppered Tenderloin with Horseradish and Toast Points.....	\$250.00 per 50 guests
Jumbo Shrimp Cocktail	\$140.00 per 50 pieces
Petite Beef Wellingtons	\$200.00 per 50 pieces
Smoked Salmon Platter with chopped egg, capers, dill sauce.....	\$190.00 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.
 Prices quoted are subject to change.

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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
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Sheet Pan Pizzas

Made in-house on fresh dough. Limit three per party.
Pepperoni, Three Cheese, Loaded, Sausage, Vegetarian
\$65.00 per sheet



House Made Fresh Dough Stuffed Breads

Broccoli and Cheese, Roasted Red Pepper and Cheese, Pepperoni, Sausage and Cheese, Spinach and Cheese	\$55.00 per loaf
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Party Snacks

Potato Chips with Assorted Dips	\$4.95 per person
Nacho Chips with Guacamole and Salsa	\$4.95 per person
Goldfish and Pretzels.....	\$2.95 per person
Assorted Hummus and Pita Bread.....	\$5.50 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

\$26.95

Celebration Buffet

Chef's Carving Station with
Baked Ham and Cranberry Glaze

Chicken Parmigiana

Smoked Gouda Mac & Cheese or Rice Pilaf

Homemade Italian Meatballs

Fresh Vegetable Medley and Garden Salad

Fresh Baked Italian Bread

Coffee, Tea, Decaf

\$27.95

Italian Dinner Buffet

Stuffed Shells

Ziti Marinara

Homemade Meatballs or Italian Sausage with peppers
and onions

Italian Sausage with Peppers and Onions

Chicken Parmigiana

Antipasto Style Salad

Caesar Salad

Fresh Baked Italian Bread

Coffee, Tea, Decaf

\$30.95 OR \$32.95 with Homemade Cannoli

Deluxe Buffet

Chef's Carving Station
Roast Turkey Breast and Pan Gravy

Ziti Marinara

Italian Sausage or Italian Meatballs

Baked Stuffed Haddock

Oven Roasted Potatoes or Rice Pilaf

Garden Salad or Caesar Salad

Fresh Baked Italian Bread

Coffee, Tea, Decaf

\$34.95

Add Carved Roast Beef

\$38.95

You're invited to choose from our
SPECIALTY BUFFETS



Specialty Buffets

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

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New York Buffet

Carved Prime Rib or Beef Bourignone
Chicken Cacciatore
Shrimp Scampi Alfredo
Spring Mix Green Salad
Roasted Red Potatoes
Fresh Vegetable Sauteé
Coffee, Tea, Decaf

\$39.95

Majestic Buffet

Carved Prime Rib Beef with Horseradish Sauce and *Au Jus*
Sun Dried Tomato Chicken
Salmon with Bourbon Glaze
Three Grain Wild Rice
Oven Roasted Potatoes
Buttered Carrots or Broccoli with Toasted Almond
Broccoli with Cheese Sauce
Caesar Salad, Garden Salad
Assorted Breads and Rolls
Coffee, Tea, Decaf

\$44.95

Ultimate Buffet

Carved Prime Rib Beef and Carved Turkey with Pan Gravies, Horseradish Sauce and *Au Jus*
Lobster Alfredo
Chicken Marsala
Rice Pilaf
Oven Roasted Red Potatoes
Fresh Sauteed Vegetable Medley
Caesar Salad with Roasted Red Peppers or
Antipasto Style Salad
Deluxe Bread Display
Coffee, Tea, Decaf

\$49.95

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.

Homemade soup and chowder available upon request.



Salads

Choice of:

Tossed Garden Salad

Caesar Salad,

Substitute Spinach Salad, Antipasto Style, add **\$2.95 per person**



Potato

Choice of:

Garlic Oven Roasted Potatoes

Mashed Potato

Rice Pilaf

Red Bliss Garlic Mashed

Baked Potato with Sour Cream



Vegetable

Choice of:

Sauteed Carrots with Maple or Basil Olive Oil

Green Beans with Sautéed Almonds

Broccoli Sautéed with Garlic, Olive oil or Toasted Almonds

Fresh Sauteed Seasonal Vegetables

Zucchini Provincial



Dessert

Choice of:

House made Panna Cotta, choice of flavor

Strawberry or Mixed Berry Shortcake

Chocolate Chunk Cookie Dough

Assorted Cookies and Brownies

Blueberry or Apple Crisp with Ice Cream

House made Canolli

\$4.95 per person

Ask about our seasonal desserts



ITALIAN HERITAGE CENTER
EST. 1953

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You're invited to choose from our
DINNER ENTREES I

Del Mar (Of the Sea)

Haddock Florentine	\$32.95
<i>Fresh haddock, baked and served with a spinach and white wine cream sauce and crumb topping</i>	
Broiled Haddock	\$31.95
<i>Fresh fillet of haddock broiled in lemon butter with a cracker crumb topping</i>	
Baked Stuffed Haddock	\$34.95
<i>Fresh fillet of haddock stuffed with our special blend of herbs and crabmeat, topped with a newburg sauce</i>	
Oven Poached Salmon	\$32.95
<i>Fresh fillet served with a citrus-infused hollandaise sauce or bourbon glaze</i>	
Broiled Scallops	Market
<i>Fresh scallops topped with herbed cracker crumbs, butter and lemon quarters</i>	
Baked Stuffed Scallops	Market
<i>Fresh scallops topped with herbed cracker and crabmeat stuffing, white wine, lemon and butter topping</i>	
Lobster Alfredo	Market
<i>Sauteed Maine Lobster with a garlic in alfredo sauce served over penne or linguine</i>	

Pasta and Vegetarian Options

Penne Rigati (Ziti), Fettuccine or Spaghetti	\$27.95
<i>Topped with our house made pomodoro sauce and served with meatballs or Italian sausage</i>	
Eggplant Parmesan	\$28.95
<i>Fresh eggplant layered with parmesan cheese, served with penne pasta, topped with melted provolone and mozzarella cheese and our house made pomodoro sauce</i>	
Stuffed Shells	\$27.95
<i>Ricotta stuffed shells topped with marinara sauce and served with meatballs or Italian sausage</i>	
Fettuccine Alfredo Primavera	\$27.95
<i>Fettuccine topped with garden vegetables and topped with a rich Alfredo sauce</i>	
Pasta Primavera (Vegan)	\$27.95
<i>Penne pasta prepared w/ garden fresh vegetables, sauteed with olive oil, garlic, herbs and white wine</i>	
Pasta Primavera (Vegan)	\$27.95
<i>Garden fresh vegetables served in our own pomodoro sauce over penne pasta</i>	

*Pasta dinners served with choice of salad, dessert, fresh Italian bread, coffee, tea and decaf.
 For wedding receptions, your wedding cake is served as dessert with no cake-cutting fee applied.*



A MINIMUM OF 50 GUESTS IS REQUIRED.
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You're invited to choose from our
DINNER ENTREES II

Carne (Meats)

Baked Stuffed Chicken	\$27.95
<i>Boneless breast stuffed with an herb and bread stuffing, topped with a pan gravy</i>	
Chicken Breast Heritage	\$29.95
<i>Lightly breaded, stuffed with fresh basil, provolone cheese and proscuitto, 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 Cacciatore	\$26.95
<i>Chicken breast with tomato, burgandy wine, garlic and onion</i>	
Chicken Marsala	\$26.95
<i>Boneless breast pan seared with mushrooms, marsala wine and demi glaze</i>	
Prime Rib of Beef	Market
<i>Ribeye roasted to perfection with fresh garlic and cracked black peppercorns, topped with au jus</i>	
Filet Mignon	Market
<i>Cooked to perfection, served with house made Bernaise sauce</i>	
Large New York Sirloin	Market
<i>Hand cut and charbroiled, served with gorgonzola butter</i>	
Surf and Turf Combination	Market
<i>Petite filet mignon with choice of seafood</i>	
Childs Meal (Under Age 12)	\$15.95
<i>Chicken Fingers and French Fries, Gluten Free Available or Penne Pasta with Marinara or Homemade Pomodoro</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.*



A MINIMUM OF 50 GUESTS IS REQUIRED.

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You're invited to choose from our
COMPLETE WEDDING PACKAGES

All menus and details can be customized.



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

\$54.95 / 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

\$69.95 / 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

\$63.95 / 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

\$75.95 / person

You're invited to choose from our
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
- \$95.95 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
- \$109.95 per person**



Deluxe Entrees

- Broiled Scallops **Market Price**
Fresh scallops topped with herbed cracker crumbs, with butter and lemon quarters
- Filet Mignon **Market Price**
Cooked to perfection, served with house made Bernaise Sauce or Bourdeau Sauce?
- Baked Stuffed Scallops **Market Price**
Fresh scallops topped with herbed cracker and crabmeat stuffing, white wine, lemon and butter topping
- Surf and Turf Combination **Market Price**
Petite Filet Mignon with choice of Seafood