

You're invited to choose from our
BREAK MENUS



Morning Breaks

Coffee, Tea, Decaf
Fruit Juices
Milk (skim, whole)

Assorted Bagels
Assorted Muffins
Assorted Danish
Sliced Fruits



Afternoon Breaks

Assorted Fountain Soda

Assorted Cookies (2)
Whole Fruit



Break Suggestions

Light Healthy Break

Assorted Juices Whole
Seasonal Fruit Granola
Bars & Yogurt

Snack Attack

Sparkling Waters and Sodas
Assorted Cheese w/Crackers
Sliced Fruit w/Yogurt Dip
Assorted Cookies

The Sweet Tooth

Sodas, Milk and Coffee
Fresh Baked Brownies
Assorted Cookies
Whole Seasonal Fruit

Continental

Coffee, Tea, Decaf
Assorted Juices
Muffins, Danish
Fresh Fruit

Add bagels and cream cheese



ITALIAN HERITAGE CENTER
EST. 1953

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.

You're invited to choose from our
BREAKFAST MENUS



Breakfast Buffets

Breakfast Favorites

Chilled Juice Bar
Freshly Scrambled Eggs
Breakfast Potatoes
Breakfast Sausage Links
Fresh Muffins and Danish
Sliced Fruit
Coffee, Tea, Decaf

Lumberjack's Feast

Chilled Juice Bar
Sliced Fruit
Buttermilk Pancakes w/Syrup
Scrambled Eggs
Breakfast Potatoes
Sausage Links and Crisp Bacon
Muffins and Danish Pastries
Coffee, Tea, Decaf

Deliciously Deluxe

Assorted Quiche
Scrambled Eggs
Breakfast Potatoes
Crisp Bacon
Breakfast Sausage
Muffins and Danish
Blueberry Pancakes
Fresh Fruit with Strawberry Yogurt Dip
Chilled Juice Bar
Coffee, Tea, Decaf

The Works

Bloody Mary & Mimosa Punch
Assorted Quiche
Bacon
Scrambled Eggs
Muffins, Danish, Blueberry Pancakes
Sliced Fruit with Yogurt Dip
Freshly Sautéed Vegetables
Baked Stuffed Haddock or Chicken
Rice Pilaf
Coffee, Tea, Decaf, Juices

You're invited to choose from our
LUNCHEON BUFFETS



Lunch Buffets

SERVED MONDAY THROUGH FRIDAY UNTIL 3PM

Crabmeat and Lobster Rolls available at market price. All buffets are prepared for "on premises" consumption only.

Our Favorites

Baked Ham, Turkey, Tuna Salad
Provolone Cheese, Swiss Cheese, American Cheese
Lettuce, Tomato, Onion, Assorted Condiments, Garnishes
Pasta Salad Primavera and Garden Salad
Fresh Baked Italian Bread and Rolls
Potato Chips
Iced Tea and Lemonade Coffee, Tea, Decaf
Assorted Desserts
with Ziti and Meatballs

Upscale Delights

Chicken Marsala
Baked Stuffed Haddock
Carved Roast Beef
Rice Pilaf
Garden Salad
Seasonal Sauteed Vegetables
Warm Rolls
Assorted Desserts
Iced Tea and Lemonade, Coffee, Tea, Decaf

Italian Feast

Chicken Parmigiana
Baked Ziti
Homemade Italian Meatballs
Garden Salad
Seasonal Vegetable
Assorted Desserts
Fresh Baked Italian Bread
Iced Tea and Lemonade , Coffee, Tea, Decaf

Meeting Special

A.M. Break

Assorted Muffins and Danish
Fresh Sliced Fruit
Coffee, Tea or Decaf

Luncheon Buffet

Baked Ham, Turkey, Tuna Salad
Provolone Cheese, Swiss Cheese, American Cheese
Lettuce, Tomato, Onion, Assorted Condiments, Garnishes
Pasta Salad Primavera and Garden Salad
Fresh Baked Italian Bread and Rolls
Potato Chips and Assorted Desserts
Iced Tea and Lemonade, Coffee, Tea, Decaf

P.M. Break

Assorted Sodas and Desserts

You're invited to choose from our
LUNCHEON ENTREES



Luncheon Entrees

SERVED MONDAY THROUGH FRIDAY UNTIL 3PM

- Broiled Haddock
- Chicken Cordon Bleu
- Baked Stuffed Chicken
- Chicken Parmigiana (Served with Pasta)
- Lasagna with Meatballs or Sausage (Choose One)
- Linguini, Penné, Fettuccine, Spaghetti with Meatballs or Sausage (Choose One)
- Baked Stuffed Haddock

*Lunch entrees are served with Tossed or Caesar Salad, choice of Potato, choice of Vegetable
(except pasta dishes, which are served with Meatballs or Sausage),
Italian Bread, Coffee, Tea, Decaf, and Assorted Desserts.*



Room fees are included on weekday events with minimum of 100 People in the Columbus Room, and 50 People in the DaVinci Room.
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.

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

Cold Appetizers

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

Hot Appetizers

- Fresh Sea Scallops Wrapped in Bacon.....
- Miniature Assorted Quiche.....
- Spinach & Feta Phyllo Triangles.....
- Homemade Italian Meatballs.....
- Mushroom Caps with Crab Stuffing.....
- Thai Peanut Chicken Skewers or Teriyaki Chicken Skewers
- Chicken Wings (Hot or Mild) with Bleu Cheese Dressing.....
- Beef Nachos, Cheese, Guacamole, Salsa, Sour Cream
- Coconut Shrimp with Orange Citrus.....
- Florentine Stuffed Mushrooms
- Hot Artichoke Dip with Toasted Pita Points.....
- Vegetarian Eggrolls with Sweet & Sour Sauce

Deluxe Appetizers

- Rare Cold Peppered Tenderloin with Horseradish and Toast Points.....
- Jumbo Shrimp Cocktail
- Petite Beef Wellingtons
- Smoked Salmon Platter with chopped egg, capers, dill sauce.....



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.

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



Pasta Appetizers

- Fettuccine Alfredo
- Penne pasta with Red Sauce
- Pasta Primavera, Garlic/Oil or Red with Fresh Vegetables



Antipasto Plate

Italian Meats, Cheeses, Olives, Hot Peppers, Pepperoncini, Artichoke Hearts, Hard Boiled Egg ..



Sheet Pan Pizzas

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



House Made Fresh Dough Stuffed Breads

Broccoli and Cheese, Roasted Red Pepper and Cheese, Pepperoni, Sausage and Cheese, Spinach and Cheese



Party Snacks

- Potato Chips with Assorted Dips
- Nacho Chips with Guacamole and Salsa
- Goldfish and Pretzels.....
- Assorted Hummus and Pita Bread.....



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.

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

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

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

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

Add Carved Roast Beef

You're invited to choose from our
SPECIALTY BUFFETS



Specialty 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.

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

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

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

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,



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

[Ask about our seasonal desserts](#)



ITALIAN HERITAGE CENTER
EST. 1955

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.

You're invited to choose from our
DINNER ENTREES I

Del Mar (Of the Sea)

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

Pasta and Vegetarian Options

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

*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.

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.

You're invited to choose from our
DINNER ENTREES II

Carne (Meats)

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

*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.

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.

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



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

Coffee and tea station



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



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

Coffee and tea service

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
- your wedding cake served for dessert
- Coffee and tea service



Deluxe Entrees

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