



constantino's
CATERING & EVENTS

Event Stations Package

VENUE OVERVIEW | Our venue includes the following services and amenities:

- A 3 hour event with 2 hours of set-up time and 1 hour break down for your decorating needs.
- All tables for guest seating, gifts, cocktails, and auxiliary needs; silver or gold Chiavari chairs
- Variety of specialty table linens, napkins and decorative plate chargers
- China, silverware, glassware, wait and bar staff
- Garden and patio dining options available



TUSCAN GARDEN STATION

A Selection of Domestic Cheeses, Grapes, Dried Sausage, Sopressata, Honey Mustard and Crackers

Assorted Cheese Wheel: Fontina, Manchego, or Brie

Stuffed Pepper Shooters, Provolone Cheese and Prosciutto

Fresh Mozzarella, Tomato and Basil Caprese Shooters

Strawberries, Grapes, and Dried Apricots

Cashews and Pistachios

Fresh Baked Pretzel Sticks

An Assortment of Marinated Roasted Peppers, Olives, Artichoke Hearts, and Sundried Tomatoes

Fresh Vegetable Crudités, Dips and Spreads

Fresh Pita with Roasted Red Pepper Hummus

OR

THREE HAND-PASSED HORS D'OEUVRES



Buffalo Chicken Kebobs with Bleu Cheese Dipping Sauce

Philly Cheesesteak Spring Roll with a Sweet Chili Glaze

Assorted Stromboli

Mini Filet Mignon Sandwiches with a Horseradish Cream

Mini Crab Cake with a Dijon Dipping Sauce

Coconut Shrimp with Plum Sauce

Seared Ahi Tuna, Ponzu Sauce, Wasabi Mayo

Stuffed Mushrooms, Crabmeat or Sausage

Scallops Wrapped in Bacon

Assorted Old Forge Style Pizza: Red, White, and Fresh Tomato

Pecorino Romano Fried Rice Balls with Stuffed Provolone



SERVED FIRST COURSE

CHOOSE 1

Spring Mix Salad with White Balsamic Vinaigrette, Glazed Walnuts, Craisins, and Crumbled Goat Cheese, GF

Spinach Salad with Strawberry Balsamic Vinaigrette, Mandarin Oranges, Almond Slices and Crumbled Feta Cheese, GF

Romaine Lettuce with Craisins, Glazed Walnuts and Crumbled Bleu Cheese, topped with Creamy Poppy Seed Dressing, GF

Classic Caesar Salad with Shaved Parmesan, Homemade Croutons

Fresh Mozzarella and Tomato Caprese Salad over Bibb Lettuce with Balsamic Drizzle, GF

Butter Bibb and Radicchio with Mandarin Oranges, Heirloom Cherry Tomatoes, English Cucumbers, Candied Pecans, Shaved Cranberry Stilton with White Balsamic Vinaigrette, GF

Baby Kale and Arugala with Strawberries, Edamame, Carrots, and Cashews with Caper Red Wine Vinaigrette, GF

Romaine Lettuce with Shredded Carrots, Cherry Tomatoes, Cucumbers, Croutons, and Shredded White Cheddar Cheese, with Parmesan Peppercorn Dressing, GF

Penne Pasta with Vodka Marinara

Rigatoni with Sausage Bolognese

Campanelle with Sausage, Broccoli Rabe and Shaved Parmesan

Italian Wedding Soup

Cream of Butternut Squash

Roasted Pumpkin Bisque



CARVING STATION

CHOOSE 2 PROTEINS, 1 STARCH AND 1 VEGETABLE

POULTRY

Balsamic Herbed Chicken Breast with Sundried Tomato Cream Sauce

Chicken Saltimbocca with Prosciutto and Asparagus

Stuffed Chicken Breast with Spinach, Roasted Red Peppers and Ricotta Cheese

Stuffed Chicken Breast with Pear and Brie with an Apricot Glaze

Bruschetta Chicken with Balsamic Glaze

Chicken Marsala with Fresh Mushrooms

Chicken Francaise with Lemon Butter Sauce

Chicken Piccata with Capers

Chicken Cordon Bleu

Parmesan and Herb Encrusted Chicken Breast with Basil Cream Sauce

Herb Marinated and Roasted French Breast Chicken with Balsamic Glaze, GF

Blackened Chicken with Avocado Corn Salsa, GF

Sausage and Swiss Chard Chicken Roulade with Jarlsberg Cheese and a Red Wine Reduction

Chicken Milanese with Baby Arugala, Cherry Tomatoes and Red Wine Vinaigrette

BEEF & PORK

Tenderloin of Beef with Demi Glace and Horseradish Cream, GF

Pork Tenderloin with Apple Raisin Chutney, GF

Roasted Turkey Breast with Cranberry Mayo and Orange Cranberry Chutney, GF

BBQ Beef Brisket

Baked Ham Off the Bone with Dijon and Honey Mustard or Pineapple Glaze, GF

Steamship Round of Beef with Demi Glace and Horseradish Cream, GF

Prime Rib with Demi Glace and Horseradish Cream, GF

SEAFOOD

Filet of Sole with Lemon Butter Sauce

Salmon with a Bourbon Sauce

Stuffed Flounder Florentine

Grilled Mahi Mahi with Mango Lime Sauce, GF

Grilled Salmon with Dill and Cucumber Sauce, GF

Crabmeat Stuffed Flounder

Lump Crab Cakes with a Roasted Red Pepper Remoulade

STARCH AND VEGETABLE

Broccoli Florets, GF

Fresh Squash and Zucchini Ratatouille with Diced Tomatoes and Romano Cheese, GF

Grilled Asparagus, GF

Italian Style Green Beans, GF

Mashed Potato Towers: Roasted Garlic, Butternut Squash, Sweet Potato, Cheddar, or Butter and Chive, GF (Choose 1)

Mashtini Station: 2 Mashed Potato Choices with 6 Toppings, \$4 additional

Oven Roasted Baby Red Skinned Potatoes with Parsley Butter, GF

Bacon and Cheddar Polenta

Spinach and Feta Orzo with Lemon Oil

Grilled Vegetable Towers, GF

Glazed Baby Carrots, GF

Roasted Brussel Sprouts with Bacon, GF

Sautéed Red Beets with Goat Cheese, GF

Grilled Balsamic Zucchini and Yellow Squash, GF





PASTA AND VEGETARIAN STATION

CHOOSE 3

- Penne Pasta with Vodka Marinara
- Bow Tie Pasta with Roasted Red Pepper, Pesto Cream Sauce
- Rigatoni with Sausage Bolognese
- Fettuccini with Broccoli Alfredo
- Penne Pasta with Basil Pesto Sauce, Roasted Red Peppers and Fresh Mozzarella
- Gnocchi with Tomato Alfredo Sauce, Spinach, Artichoke Hearts, and Roasted Red Pepper
- Campanelle with Sausage, Broccoli Rabe and Shaved Parmesan
- Cavatelli and Broccoli with Shaved Parmesan

- Shrimp Scampi over Linguini (Market Price)
- Eggplant Rollantini with Ricotta and Marinara Sauce
- Grilled Portabella Mushroom over Black Bean, Cilantro Quinoa with Marinated Roasted Red Peppers and Pesto Drizzle, GF
- Stuffed Bell Pepper with Orzo Pasta, Sautéed Spinach, Roasted Red Peppers, and Lemon Olive Oil
- Spaghetti Squash with Roasted Tomato Sauce and Burrata Cheese, GF

DESSERTS

Add \$3 Per Person

- Decorative Sheet Cake
- Brownie Ala Mode
- Strawberry Shortcake Parfaits
- Warm Apple Crumb with Vanilla Bean Ice Cream
- NY Style Cheesecake with Raspberry Drizzle
- Crème Brulee (\$5)
- Tiramisu Parfait (\$5)
- Assorted Pastry and Italian Cookie Display (\$6)

NON-ALCOHOLIC BEVERAGES

- A Non-Alcoholic Beverage Station Consisting of Lemonade, Iced Tea and Fruit Infused Water
- Soft Drinks
- Spring Water with Lemon or Cucumber Garnish
- Coffee and Tea Station

ALCOHOLIC BAR PACKAGES

Alcoholic Bar Packages are available for an additional cost.

- Full Open Bar
- Limited Open Bar
- Consumption Bar
- Retail Cash Bar

Price per person _____

Minimum 40 people. Gratuity included. 6% sales tax not included.

