

# Catering Menu

## CONTINENTAL BREAKFAST

Assorted Fruit Juices  
Freshly Baked Muffins  
Bagels  
Danish and Croissants  
Fresh Fruit Salad  
Coffee, Tea & Decaf  
\$9.95 25 (Guest Minimum)

## ILLIUM BREAKFAST

Assorted Fruit Juice  
Freshly Baked Muffins  
Bagels  
Danish and Croissants  
Scrambled Eggs  
Home Fried Potatoes  
Bacon and Sausage  
Fresh Fruit Salad  
Coffee, Tea & Decaf  
\$14.95 (25 Guest Minimum)

## BRUNCH BUFFET OPTION 1

Waffles or Mini Pancake  
Fresh Scrambled Eggs  
Fresh Fruit  
Bacon and Sausage  
Home Fried Potatoes  
Pasta Alla Vodka  
Freshly Baked Muffins  
Bagels  
Danish and Croissants  
Assorted Juices  
Cookie and Brownie Platter  
Coffee, Tea & Decaf,  
\$19.95 (25 Guest Minimum)

## BRUNCH BUFFET OPTION 2

Fresh Fruit  
Pear Salad  
Assorted Bagels  
Danish and Croissant  
Very Berry French Toast  
Vegetable Frittata  
Breakfast sausage and bacon  
Home fries  
Tomato-Mozzarella Caprese Pasta  
Chicken Alfredo  
Assorted Juices  
Coffee, Decaf, Tea, Lemonade & Soda  
\$24.95 (25 Guest Minimum)

## Additional Brunch Options

Chef Attended Stations \$75.00  
Made-to-Order Omelet Station \$5.00 per person  
Meat Carving Station Turkey and Ham \$6.00 per person  
Mimosa or Champagne Punch \$90.00 (three gallons)  
Fruit Punch \$60.00 (three gallons)  
House or Caesar Salad \$1.00  
(25 person minimum for all stations)



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## LUNCH BUFFET OPTION 1

**Choose one:**

Pear Salad,  
Cobb Salad,  
Caesar Salad

Assorted Wraps and Paninis

Potato Chips

**Choose two:**

Potato salad

Coleslaw

Pasta Salad

Iced tea, Lemonade, Coffee, Tea & Decaf

\$15.50 per person

Also can be added for an additional  
charge:

Soup \$1.75

House or Caesar Salad \$1.00

Dessert \$2.75

Fresh Fruit \$2.50

(20 guest minimum)

## LUNCH BUFFET OPTION 2

**Choose one:**

House Salad & Dinner rolls  
Iced Tea, Lemonade, Coffee, Tea & Decaf  
Brownie and cookie platter

**Choose Two:**

Penne with Meat Sauce,

Penne Alla Vodka,

Meatball & Sausages,

Tomato-mozzarella Pesto pasta,

**Choose One:**

Chicken Marsala or Chicken Bruschetta or  
Vegetarian Lasagna or

Panko and Lemon Crusted Tilapia

\$18.95 per person

Also can be added for  
an additional charge:

Soup \$1.75

House or Caesar Salad \$1.00

Dessert \$2.75

Fresh Fruit \$2.50

(25 guest minimum)

## SIT DOWN LUNCHEON

**First Course**

House Salad

Dinner Rolls

Coffee, Tea, Decaf, Soda, Iced Tea & Lemonade

**Second Course**

Choose one:

Penne alla Vodka

or

Soup du jour

**Third Course Choose two:**

Chicken Bruschetta

Seared Salmon

Vegetarian lasagna

Sliced Steak Medallions

**Fourth Course**

Choose from our daily selection of fresh baked desserts

22.95 (30 Guest Minimum)



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## ILLIUM COCKTAIL RECEPTION

*Fruit Display*

*International Cheese Display*

*Spinach Dip in bread bowl*

*\$10.95 base price per person*

*plus tax and gratuity*

**Choose: 6**

*(Additional \$9.95 per person)*

*`Pulled pork sliders with mango slaw*

*`Antipasto skewers*

*`Mini fish tacos with pico de gallo, salsa verde, and guacamole*

*`Bacon wrapped scallops with maple glaze*

*`Tomato-avocado bruschetta*

*`Asparagus-grilled onion bruschetta topped with hollandaise*

*`Mini quesadillas `Swedish meatballs*

*`Sweet and sour meatballs*

*`Poached pear on crostini with goat cheese*

*`Chicken lollipops (similar to chicken wings)*

*with either a mango hot sauce or parmesan garlic sauce*

*`Beggars purses with pears bleu cheese and almonds*

*`Mini beef wellingtons*

*`Shrimp wrapped in pancetta*

*`Mini lobster rolls*

*`Baked brie with raspberries and almonds*

*`Avocados stuffed with*

*Blueberry-goat cheese mousse*

*(30 person minimum)*

## Dinner Options

### APPETIZERS PLATTERS

Small feeds (20-30ppl) - Large feeds (50-60ppl)

*Assorted Bread Tray, Spinach Bread, Stromboli,*

*Sausage, Buffalo Chicken, tomato mozzarella*

*Small \$50.00 large \$100.00*

#### **Cheese & Cracker Platter**

*Small \$40.00 Large \$80.00*

#### **Mozzarella Sticks**

*Small \$55.00 Large \$110.00*

#### **Italian Cold Cut Platter**

*Small \$65.00 Large \$130.00*

#### **Jumbo Shrimp Cocktail**

*Small \$80.00 Large \$160.00*

#### **Chicken Wings**

*(ask about our unique flavors)*

*Small \$75.00 Large \$150.00*

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## DINNER BUFFET OPTION 1

Choose one:  
*House Salad*  
*Pear salad*  
*Soup Du Jour*  
*Dinner Rolls*  
*Coffee, Tea, Decaf, Soda, Iced Tea & Lemonade*  
**Choose Two:**  
*Penne Alla Vodka*  
*Sausage and Meatballs*  
*Tomato- Mozzarella Pasta*  
*Cheesy 5 cheese mac and cheese*  
**Choose one:**  
*Sliced Steak Rosemary au jus*  
*Chicken Bruschetta*  
*Chicken Marsala*  
*Seared salmon orange beurre blanc*  
*Lobster Ravioli*  
Choose two:  
*Seasonal Vegetables*  
*Roasted Potatoes*  
*Mashed Potatoes*  
*Dessert*  
*Cannoli*  
**\$25.95 per person**  
*(25 person minimum)*

## DINNER BUFFET OPTION 2

Choose one:  
*Caesar Salad*  
*House Salad*  
*Pear Salad*  
*Avocado and Bacon Salad*  
*Dinner Rolls*  
*Coffee, Tea, Decaf, Soda, Iced Tea & Lemonade*  
**Choose Two:**  
*Lobster Raviolis*  
*Sausage and Meatballs*  
*Duck "Potato Skins"*  
**Choose One:**  
*Petite Filet Mignon with Mushroom Demi*  
*Seared Pesto Swordfish*  
*Blackened Chicken with Pineapple Salsa*  
*Seared Salmon*  
*Chicken Marsala*  
*Dessert*  
*Canolis and Cookie Platter*  
**\$27.95 per person**  
*(20 person minimum)*



## **EXECUTIVE SIT DOWN DINNER OPTION**

Guests can choose items day of event

*served with bread and butter*

### **1st course**

*soup du jour*

*or*

*Strawberry-Macadamia nut salad, arugula, bleu cheese, balsamic vinaigrette*

*or*

*Seared Scallops with drunken onion risotto*

### **2nd course**

*(All served with seasonal vegetable)*

*Crispy duck confit, fig- risotto, cranberry demi, spiced walnuts*

*or*

*Seared salmon over pesto mashed potatoes with orange beurre blanc*

*or*

*Stuffed chicken bruschetta, risotto, tomatoes, parmesan with a pesto beurre blanc, over avocado smashed potatoes*

*or*

*Filet Mignon with mushroom demi and garlic mashed potatoes*

### **3rd course**

*Dessert our desserts change weekly please choose from our fresh selection of the day*

*Coffee/Tea/Soda*

*\$45.00pp plus tax and gratuity*

### **BAR SERVICES**

*Cash Bar (Service)*

*Guests pay for beverages as they are ordered. No additional cost for booking organization.*

*Run A Tab*

*The host of the event is responsible for payment of bar tab at the end of event. Price is based on consumption.*

*Pre-Paid Bar*

*Bar tab is prepaid with a dollar amount. The prepaid bar tab will be monitored by management and may be added to throughout the event.*

*Open Bar*

*Host pays for a certain amount of time that guests may consume alcohol at a set price for a certain number of hours*

*House Wine*

*House wine can be purchased by the bottle. The host has the option of a wine table or placing wine bottles on each table.*

*(For pricing see our wine list.)*



## EVENT INFORMATION

### **Supplied:**

*Linen, silverware, cake plates and napkins will be provided. Special colors for linen can be provided at an additional charge.*

### **Decorations:**

*We do not permit the affixing of anything to the walls, floor or ceiling with nails, staples, tacks or tape. We also do not allow confetti or rice in the building or on the premises. Please be aware that in the event these policies are not observed, cleaning charges will be assessed.*

### **Deposits:**

*non-refundable deposit of \$300.00 per function. Until the deposit has been received, the availability of a is requested when booking your of the event. particular date cannot be guaranteed. The balance is then due the day Payment: Deposit must be made upon reservation. The balance must be paid at the time of the function. Payment by credit card is subject to a 5% surcharge. Prices reflect cash discount.*

### **Pricing:**

*All prices are subject to a New York sales tax in effect at the time of event and 19% Service Charge. Tax exempt companies need to present a Tax Exempt Voucher at the time of booking. Prices listed on these menus are subject to change without notice.*

### **Rooms & Reservations:**

*Rooms are not guaranteed until final count is given. We reserve the right to move a party to a room based on the number of guests.*

### **Service Charge:**

*A 19% service fee is added to all food and beverage served. The server(s) will each receive \$100 as gratuity for servicing your banquet. The rest of the service charge will be used for the administration of the banquet. An additional Gratuity is not required, however, if you feel your banquet wait staff has exceeded expectations you are welcome to provide an additional gratuity.*

*Banquet Information The final dinner selection should be made two days Guarantee: one week in advance of the function.*

*The final guarantee of the number of guests must be made in advance of function.*

*You will be held responsible for the number of persons Guaranteed or the number in attendance, whichever is greater. For your own protection, you should be as accurate as possible.*

### **Alcohol:**

*We reserve the right to discontinue serving any person(s) whom seem intoxicated. Proper ID for any persons under the age of 25 is Required, No vendors are permitted to consume alcohol.*

### **Menu/Food:**

*Because food is the main event for any party, we offer a variety of menus from which to choose. You may also create your own menu to accommodate special tastes or dietary needs.*