



The Campitiello Family

Offers the Ultimate in Superb Cuisine and Service

*Garden Terrace For Cocktail Hour and Ceremonies
Professionals in Party Planning for Weddings, Engagements,
Anniversaries, Showers, Bar, Bat Mitzvahs
All Social, Private and Business Functions*



Exec-Chef Owner
GERARDO CAMPITIELLO

Chef Saucier Plaza Hotel - 1959 - 1964
Chef Hilton Hotel - 1964-1966
Society Culinaire Philanthropique - 1968, 1st Price Chef Worwich Hotel
Chef Regency Hotel - Classical Cookery - 1969
Executive Chef Regency Hotel - 1970, for decorated fish
Executive Chef Regency Hotel - 1971, Felicitations of the Jury
Society Culinaire Philanthropique - 1972, Diploma of Honor - Gold Medal
Regency Hotel - 1st Prize Planning of Best Tables - 1973
1st Prize As Member of Long Island Culinary Assoc. for Individual Dishes - 1974
Chef Owner of the Alps Restaurant, Staten Island - 1976 - 1984
Member of Chef DeCuisine Assoc. of America Chef Owner of Monte Bianco - 1981
Caterers, Staten Island - 1981-1993
Chef Di Cuisine Association of America Gold Medal of Excellence - 1992, 1999

Clarion Dinner

(5 Hour Affair)

Unlimited Hot Hors d'Oeuvres

- *Risotto Cakes* - Risotto lightly breaded, deep fried into mini cakes.
 - *Vegetable Spring Rolls* served with fresh ginger soy sauce.
- *Crab Cakes* - Lightly battered and deep fried served with Américaine sauce.
- *Mozzarella in Carozza* - Thin sliced bread filled with mozzarella, parmesan cheese, basil, breaded lightly and deep fried.
- *Petite Beef Wellington* - Tenderloin tips, mushrooms duxelles wrapped in puff pastry.
 - *Quiche Lorraine* - Assorted miniature quiche.
- *Seafood Dumpling* - Shrimp, crabmeat and scallops, stuffed in crispy wonton skin.
 - *Chicken Puffs* - Chicken in supreme sauce wrapped in puff pastry topped with sesame seeds and baked golden brown.
- *Spanakopita* - Spinach leaves, feta cheese stuffed in a light filo dough baked golden brown.
 - *Cocktail Franks in Blanket* - Beef franks rolled in puff pastry.
 - *Little Neck Clams Oreganato* - Seasoned with special herbed breadcrumbs.
 - *Fried Zucchini* - Sliced zucchini breaded and delicately fried.
- *Potato Pancakes* - Grated potato, onion, and spices sautéed and topped with apple sauce.

Chafing Dishes

- *Stuffed Mushroom* - Mushroom Caps stuffed with Zucchini, Eggplant and Ratatoui.
 - *Eggplant Crisps* - Panko crusted baby eggplant topped with fresh mozzarella, sun dried tomato, and fresh oregano.
- *Chef's Specialty Plate* - Chicken Scarperello, Sweet and Sour Pork, and other samplings of the Chef's favorites.

Hot Seafood Specialties

- *Mussels Posillipo* - in Extra Virgin Olive Oil, Garlic, White Wine and Fresh Herbs.
 - *Risotto Pescatore* - Shrimps, Clams, Mussels
 - *Deep Fried Calamari*

The Carving Board (Choice of 2)

- *The Chef carving of Loin of Pork and Turkey Breast with Mushroom Sauce.*
 - *Flank Steak served on garlic Crostini Toast.*
- *Leg of Lamb, Baked Virginia Ham, Corned Beef, Pastrami*
 - *Broccoli rabe sauteed in garlic and olive oil.*

Petite Grille Station

- *Choice of Sliced Beef Tenderloin or Sliced Breast of Chicken Skewers, or Shrimp Skewers grilled before your guest.*
 - *Served with Assorted Dipping Sauces.*

Pasta Station

- *Cavatelli with Broccoli and Sundried Tomato - Sautéed in Garlic and Oil prepared before your guest.*
 - *Raviolette with Mushroom and Cognac Cream Sauce.*

Cheese and Wine Table

- *An Assortment of Provolone, Fontina, Gorgonzola, Port Saluta, Parmigiano enhanced with Fresh Fruit and Wine.*
 - *Fresh Baked Garlic and Focaccia Bread*

Fresh Garden Vegetable Display

- *Fresh Garden Vegetables - an assortment of fresh cut garden vegetables served chilled and tarragon dipping sauce*

Italian Cold Antipasto Station

- *Assortment of Delicately Marinated Salads, Plum Tomato and Artichoke Hearts*
 - *Marinated Mushrooms*
 - *Bocconcini Mozzarella and Roasted Peppers*
 - *Grilled Eggplant and Grilled Zucchini*

Fresh Fruit Display Carvings

- *A variety of fruit carved daily from our garmache and surrounded with fresh berries and fruits.*

Champagne Toast

First Course

Salad Excelsior

(Chef Seasonal Salad)

Second Course

(Your Choice of Chef's Specialties - Soup or Pasta) Please select one.

Pasta

- *Rigatoni al Filetto di Pomodoro* - Fresh Plum Tomato simmered with Prosciutto and Onions.
 - *Penna à la Vodka* - Prepared with Fresh Tomato, Cream and a Splash of Vodka.
 - *Rigatoni Marinara* - Fresh Tomato, Simmered in Garlic, Virgin Olive Oil and Fresh Herbs.
- *Tortellini Gratinee* - Cheese tortellini simmered in cream sauce sprinkled with parmigiana cheese lightly browned under broiler.

Soup

- *Consommé Tortellini* - Beef Broth with Cheese Filled Tortellini.
- *Straciatella Romano* - Chicken Broth, Egg Drop, Spinach Leaves, with Tortellini.
 - Chef's Specialty Soups Available.

Dinner

Your Guests Choice of Entree

- **Prime Rib** ~ Roasted and served with natural au jus.
 - **French Breast of Chicken** ~ With shallots, mushrooms, white wine tomato concasse.
 - **Tilapia** ~ Pan Seared encrusted with Almonds and Concassé Tomatoe
- All entrees served with Roasted Potato and Bouquetiere of Vegetables
Also Included: Occasion Cake served with coffee, tea, decafe
- **Vegetarian Platter** ~ Stuffed portabella mushrooms and mixed vegetables.

Dessert

- *Decorated Wedding Cake Served with Coffee, Tea, Decaf or Demi Tasse served with Sambuca, Anisette.*

Strawberry Princess

- *Refreshing Sorbetto served with fresh berries and mint leaves topped with champagne.*

Also Included

- *Unlimited Premium Liquor, Wine, Beer and Champagne* • *Colored Linens* • *Direction Cards* • *Place Cards*
 - *French White Glove Service* • *Valet Parking*

Additions

Deluxe Cold Seafood Bar

- Lobster Tree Garni\$ (Market Price)
- Blue Point Clams on Ice Sculpture Blue Point Oyster on Ice Sculpture\$
- Jumbo Shrimp Cocktail Boat\$
- Alaskan King Crab Legs\$ (Market Price)
- Martini Bar with Ice Carving\$

Caviar Station

- Osetra Caviar - Served with Condiments and Vodka surrounded with Ice Carving\$

Sushi Bar

- An Assortment of Sushi of your choice - freshly prepared before your guests\$

Sauté Station

- Mignonettes of Beef with a Green Peppercorn Sauce and
- Duck Breast a L'orange with a grand Marnier Sauce\$

Asian Station

- Broccoli Rabe Dumplings • Pork Dumplings • Shrimp Dumplings
- Crispy Fried Spinach with Assorted Dipping Sauces\$

Deluxe Carving Board

- Chef Carving of Whole Suckling Pig - Rack of Lamb - London Broil carved before your guests\$

Ice Sculpture Displays

- Your Choice of our selection of Ice Sculptures\$

Cordial Table (with 1/2 hour)

- Continental Cordials served in Chocolate Cups accompanied with Espresso, Cappuccino Carte.
- Baked Alaska - Swiss Roll of Ice Cream topped with Strawberry Framboise.
- Italian Butter Cookie Display - Chocolate Covered Strawberries surrounding Ice Sculpture.
- Tropical Fresh Fruit Displays\$

Viennese Platters

- An assortment of Mini French Pastries, Strawberries dipped in Chocolate, Fresh Fruit, and Butter Cookies on Assorted Silver Platters Presented on Guest's Tables\$

Viennese Table (extra hour)

Baked Alaska Flambe: Chef flambe presentation on the dance floor, served with fresh strawberry flambe

Cake Table: Italian cheesecake, carrot cake, strawberry cheesecake, chocolate mousse cake, fruit tart, tiramisu, cappuccino mousse

Ice Cream Bar: Assorted ice creams with all the toppings served with Belgian waffles

Crepe Station: Nutella chocolate crepe, or fruit filled crepe

Tropical Fruit Carvings: Assorted fruit carved and served with berries

Chocolate Fondue Dipping Station: Strawberry, pineapple, banana and pretzels

Candy Table: Cotton candy made to order, assorted chocolates and hard candy, hot soft pretzels

Smore Station: Classic chocolate, gram and marshmallow prepared before your guest

Passing Butler Style: Fresh made zeppoli, banana wontons and funnel cakes

Ice Carvings: Surrounded with chocolate covered strawberries

Also Included: Chocolate and strawberry mousse, jello martini, Italian cookies, caramel custard flan, creme brulle,

Italian pastries, strawberry zabion and cordial table\$

Notes: