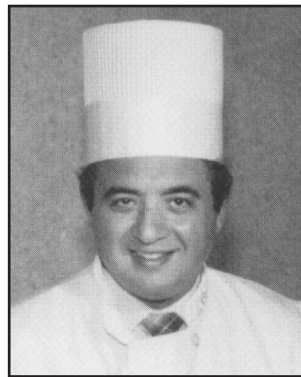




## *The Campitiello Family*

*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

# *Addison Park Princess Dinner*

*(4 Hour Affair)*

## *Champagne Toast*

### *First Course*

*Choice of:*

*Fresh melon in Season with Proscuitto Di Palma on a bed of Mesculan Salad*

*or*

*Cold Antipasta Napoleon*

*(Fresh Mozzarella, Roasted Pepper, Grilled Eggplant, Zucchini, Plum Tomato and Proscuitto stacked and drizzled in Pesto Olive Oil on a bed of Mesculan Salad.)*

### *Second Course*

*Your Choice of:*

*Chef's Specialty Soup or Pasta*

### *Your Guest's Choice of Entrée (Choice of Three)*

*French Breast of Chicken Dijonette - Roasted French Breast of Chicken served with Dijon mustard sauce.*

*Roast Prime Rib (roasted, sliced, served with natural au jus.)*

*Veal Princess - Topped with Mozzarella, Asparagus and Pimento with Perigourdine Imported Mushroom and Black Olive Sauce.*

*Tilapia - Pan Seared encrusted with almonds and concasse tomato.*

*All Entrees served with Roasted Potato and Bouquetere of Vegetables.*

### *Dessert*

*Occasion Cake served with coffee, tea, decaf*

*Also included*

- *Demi Tasse Carte served with Sambuca, Anisette*
- *Unlimited Premium Liquor, Wine, Beer and Champagne*
- *Colored Linens • Place Cards • Direction Cards*
- *French White Glove Service*

*Addison Park Buffet*  
*(4 Hour Affair)*

*Champagne Toast*

*Salad Excelsior*

*Chef's seasonal salad*

*Cold Appetizer Specialties*

*Grilled Eggplant - Zucchini - Bocconcini Mozzarella with Roasted Peppers  
delicately marinated in garlic, basil, extra virgin olive oil.*

*Marinated Mushrooms - Artichoke Hearts*

*Cruidentés with Dip - Garlic Bread*

*Tropical Fruit Display*

*Pasta Station*

*Cavatelli with Broccoli - Sautéed in Garlic and Oil prepared before your guest.*

*Farfalle Primavera - Assorted vegetables sauteed in Garlic and Oil with a fresh tomato sauce.*

*Cafing Dishes*

- *Veal Marsala - Nutured Veal Scallopini sauteed with marsala wine and mushroom sauce.*
- *Chicken Francaise - Lightly battered and served with lemon butter in a white wine sauce.*
- *Eggplant Rollatine - Thin sliced eggplant rolled in ricotta cheese and basil topped with fresh marinara sauce.*
  - *Stringbeans - Sauteed in shallots topped with almonds.*
  - *Fried Calamari - Shrimp served with marinara sauce.*

*Carving Board*

*Chef carving of Turkey Breast*

*London Broil served with mushroom sauce*

*Dessert*

*Occasion Cake served with coffee, tea, decaf*

*Also included*

- *Demi Tasse Carte served with Sambuca, Anisette*
- *Unlimited Premium Liquor, Wine, Beer and Champagne*
  - *Colored Linens • Place Cards • Direction Cards*
  - *French White Glove Service*

# Unlimited Hot Hors d'Oeuvres

(1 Hour Included with Open Bar)

- *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 Americaine 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. . . . . \$ \_\_\_\_\_

## Candy Table

An assortment of Candies and Chocolate freshly made Cotton Candy before your guests.

- Ice Cream Bar* - Assortment of Ice Cream with all the toppings -  
*Chocolate Covered Strawberries, Banana, Swiss Roll of Ice Cream*  
*topped with Strawberry Framboise* . . . . . \$ \_\_\_\_\_

## 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 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 . . . . . \$ \_\_\_\_\_

## 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* . . . . . \$ \_\_\_\_\_