BASSETT CATERERS PRESENTS

PRIVATE EVENT SPACE

ACCOMODATES UP TO 60 GUESTS

SELECT ONE OF OUR EVENT PACKAGES OR CUSTOMIZE YOUR EVENT WITH OUR MANY AVAILABLE OPTIONS

BASIC DINNER PACKAGE

MON, TUES, WED, THUR- \$27.95 PER PERSON +SALES TAX AND 20 % SERVICE FEE (20 GUEST MINIMUM) FRI, SAT, SUN- \$34.95 PER PERSON +SALES TAX AND 20 % SERVICE FEE (30 GUEST MINIMUM)

PASTA (CHOOSE ONE) PENNE VODKA / BAKED ZITI / JUMBO STUFFED SHELLS / RIGATONI POMODORO / MACARONI & CHEESE / FETTUCINE WITH GARLIC & OIL

MAIN ENTREES (CHOOSE THREE) CHICKEN MARSALA / CHICKEN FRANCAISE / CHICKEN PARMIGIANA / ROASTED TURKEY BREAST / SAUSAGE & PEPPERS / TERIYAKI GLAZED PORK TENDERLOIN / STUFFED PORK LOIN FLORENTINE / MAPLE GLAZED VIRGINA HAM / ITALIAN MEATBALLS / SWEDISH MEATBALLS / ASIAN BEEF & BROCCOLI / SLICED ROAST BEEF PLATTER / MEATLOAF / TILAPIA OREGANATA / MISO GLAZED GRILLED SALMON / SPANISH PAELLA / BEER BATTERED FRIED FISH & CHIPS /

SIDE DISHES (CHOOSE THREE) EGGPLANT PARMIGIANA / MIXED VEGETABLE MEDLEY / SAUTEED BROCCOLI / STRING BEANS / MASHED POTATOES / ROASTED BABY POTATOES / POTATO CROQUETTES / RICE BALLS / RICE PILAF

PACKAGE INCLUDES- ROOM FOR 4 HOURS / CHINA AND LINEN / SALAD STATION AND BREAD BASKET / COFFE & TEA SERVICE

DELUXE DINNER PACKAGE

MON, TUES, WED, THUR- \$42.95 PER PERSON +SALES TAX AND 20 % SERVICE FEE (20 GUEST MINIMUM) FRI, SAT, SUN- \$49.95 PER PERSON +SALES TAX AND 20 % SERVICE FEE (30 GUEST MINIMUM)

PASTA (CHOOSE ONE) LASAGNA ROLLATINE / BOW TIE PASTA WITH GRILLED CHICKEN & WILTED SPINACH / ORRECHITE WITH SAUSAGE & BROCCOLI RABE / LINGUINE WITH CLAM SAUCE / JUMBO CHEESE RAVIOLI / TORTELLINI BOLOGNESE

MAIN ENTREES (CHOOSE THREE) CHICKEN CORDON BLEU / CHICKEN FRANCAISE / CHICKEN PARMIGIANA / CHICKEN SORRENTINO / CHICKEN FLORENTINE / CHICKEN, STEAK & PORK FAJITAS STATION / GRILLED PORK CHOPS / BBQ BABY BACK RIBS / MARINATED GRILLED SKIRT STEAK / CARVED HERB ROASTED PRIME RIB / GRILLED RIB EYE STEAK / COD FISH OREGANATA / MISO GLAZED GRILLED SALMON / SHRIMP PARMIGIANA / SHRIMP SCAMPI / SHRIMP MARINARA

SIDE DISHES (CHOOSE THREE) EGG PLANT ROLLATINE / EGGPLANT PARMIGIANA / GRILLED VEGETABLE MEDLEY / ROASTED BRUSSEL SPROUTS / ASPARAGUS IN LEMON BUTTER / SUGAR SNAP PEAS & CARROTS / MASHED POTATOES / ROASTED BABY POTATOES / POTATO CROQUETTES / RICE BALLS / VEGETABLE FRIED RICE / MUSHROOM RISSOTO

PACKAGE INCLUDES- ROOM 5 HOURS / CHINA AND LINEN

SOFT DRINK BEVERAGE SERVICE- PREMIUM CANNED SODA AND BOTTLED WATER

COCKTAIL HOUR- (CHOOSE 4) FRANKS IN PUFF PASTRY / BEEF EMPANADAS / MOZZARELLA STICKS / VEGETABLE SPRING ROLLS / SIRLOIN SLIDERS / CHICKEN QUESADILLA / COCONUT LOLLIPOP CHICKEN / BUFFALO CHICKEN WINGS / STUFFED MUSHROOMS / COCKTAIL RICEBALLS / SHRIMP COCKTAIL / DEVILED EGGS / COCONUT SHRIMP / BAKED LITTLE NECK CLAMS

APPETIZER SELECTIONS WILL BE SERVED WITH OUR CHEF'S BISTRO TABLE

AN ELEGANT DISPLAY OF IMPORTED AND DOMESTIC CHEESES

CHEF SELECTION OF GOURMET ITALIAN DELICACIES- IMPORTED PROSCUITTO DI PARMA, GENOA SALAMI, PEPPERONI, IMPORTED PROVOLONE, ARTICHOKE HEARTS, MARINATED MUSHROOMS, SUN DRIED TOMATOES AND ASSORTED OLIVES. PRESENTATION OF FRESH HAND STRECHED MOZZARELLA, BEEF STEAK TOMATOES AND FIRE ROASTED RED PEPPERS.

AN ABUNDANT DISPLAY OF CRISP FRESH GARDEN VEGETABLES SERVED WITH ROASTED GARLIC HUMMUS, AND SPINACH DIP **DESSERTS-** FRESH BAKED COOKIE PLATTERS, SLICED FRUIT DISPLAY, ICE CREAM SUNDAE STATION AND CHEESECAKE WITH COFFEE AND TEA SERVICE

SUNDAY BRUNCH PACKAGE

\$27.95 PER PERSON +SALES TAX AND 20 % SERVICE FEE (30 GUEST MINIMUM)

Scrambled Eggs, French Toast and Pancakes served with Strawberries, Whipped Butter and Maple Syrup, Fresh Baked Muffins & Danish, Bagels, Croissants and Breakfast Rolls, Fresh Sliced Fruit Display

Choice of One Home Fries / Hash Brown / French Fries

Egg Selection (Choose One): Vegetable Frittata / Cheese Omelets / Quiche Trio

Breakfast Meats (Choose Two): Pork Bacon / Turkey Bacon / Grilled Pastrami / Pork Sausage / Turkey Sausage /

Vegetarian Sausage Patties / Grilled Canadian Ham / Corned Beef Hash

Breakfast Beverage Service Coffee and Tea, Orange Juice, Apple Juice, Cranberry Juice and Bottled Water

MAIN ENTREES

Pasta Selections-Choose One: Penne Vodka / Jumbo Stuffed Shells / Baked Ziti / Rigatoni w/Broccoli Garlic & Oil **Chicken Selection-Choose One:** Chicken Franchaise / Chicken Marsala / Chicken Parmigiana / Roasted Chicken

Seafood Selection-Choose One: Baked Salmon with Lemon Dill Sauce / Tilapia Oreganata

Side Dish Selection-Choose Two: String Beans / Sauteed Broccoli / Mixed Vegetable Medley / Roasted Baby Potatoes /

Mashed Potatoes / Potato Croquettes / Riced Balls / Rice Pilaf / Eggplant Parmigiana

SALAD BAR- CHEF SELECTION OF FRESH GREENS, CRISP VEGETABLES AND HOMEMADE SALADS

PACKAGE INCLUDES ROOM FOR 4 HOURS / CHINA AND LINEN

BRUNCH UPGRADE- BREAKFAST ACTION STATION ADDITIONAL \$10 PER PERSON
FRESH MADE TO ORDER OMELETS WITH A VARIETY OF TOPPINGS, BELGIUM WAFFLES, AND AVOCADO TOAST STATION

BREAKFAST PACKAGE

\$19.95 PER PERSON +SALES TAX AND 20 % SERVICE FEE (30 GUEST MINIMUM)

Scrambled Eggs

Fresh Baked Muffins & Danish, Bagels, Croissants and Breakfast Rolls, Assortment of Cold Cereal and Oatmeal /
Yogurt Parfait, Fresh Sliced Fruit Display

Potato Selection (Choice of One) Home Fries / Hash Brown / French Fries / Tater Tots

Potato Selection (Choice of One) Pancakes / French Toast / Buttermilk Biscuits & Gravy / Avocado Toast

Egg Selection (Choose One): Vegetable Frittata / Cheese Omelets / Quiche Trio / Potato & Egg Casserole

Breakfast Meats (Choose Two): Pork Bacon / Turkey Bacon / Grilled Pastrami / Pork Sausage / Turkey Sausage /

Vegetarian Sausage Patties / Grilled Canadian Ham / Corned Beef Hash

Breakfast Beverage Service Coffee and Tea, Orange Juice, Apple Juice, Cranberry Juice and Bottled Water

PACKAGE INCLUDES- ROOM 4 HOURS / CHINA AND LINEN

LUNCH BUFFET PACKAGES

SERVED TILL 3 P.M.

INCLUDES ROOM FOR 3 HOURS / CHINA AND LINEN
SOFT DRINK BEVERAGE SERVICE- PREMIUM CANNED SODA AND BOTTLED WATER

HOT BUFFET LUNCH PACKAGE- \$21.95 PER PERSON +SALES TAX AND 20 % SERVICE FEE (20 GUEST MINIMUM)

PASTA (CHOOSE ONE) PENNE VODKA / BAKED ZITI / JUMBO STUFFED SHELLS / RIGATONI POMODORO / MACARONI & CHEESE / FETTUCINE WITH GARLIC & OIL

MAIN ENTREES (CHOOSE THREE) CHICKEN MARSALA / CHICKEN FRANCAISE / CHICKEN PARMIGIANA / ROASTED TURKEY BREAST /
SAUSAGE & PEPPERS / TERIYAKI GLAZED PORK TENDERLOIN / STUFFED PORK LOIN FLORENTINE / MAPLE GLAZED VIRGINA HAM /
ITALIAN MEATBALLS / SWEDISH MEATBALLS / ASIAN BEEF & BROCCOLI / SLICED ROAST BEEF PLATTER / MEATLOAF / TILAPIA
OREGANATA / MISO GLAZED GRILLED SALMON / SPANISH PAELLA / BEER BATTERED FRIED FISH & CHIPS /

SIDE DISHES (CHOOSE THREE) EGGPLANT PARMIGIANA / MIXED VEGETABLE MEDLEY / SAUTEED BROCCOLI / STRING BEANS / MASHED POTATOES / ROASTED BABY POTATOES / POTATO CROQUETTES / RICE BALLS / RICE PILAF

COLD BUFFET LUNCH PACKAGE- \$17.95 PER PERSON +SALES TAX AND 20 % SERVICE FEE (20 GUEST MINIMUM)

PREPARED SANDWICH PLATTERS
PARTY HEROES

OR

COLD CUT PLATTERS SERVED WITH KAISER ROLLS, RYE BREAD, AND WHITE BREAD

COLD BUFFET SERVED WITH SALAD BAR PRESENTATION- CHEFS SELECTION OF FRESH GREENS, CRISP VEGETABLES

AND HOMEMADE SALADS

CHILDRENS PARTY PACKAGE

\$17.95 PER PERSON +SALES TAX AND 20 % SERVICE FEE (20 CHILD MINIMUM)
INCLUDES ROOM FOR 3 HOURS / DISPOSABLE PAPER PRODUCTS

MACARONI & CHEESE, CHICKEN TENDERS, PIZZA, HOT DOGS, AND FRENCH FRIES SERVED WITH NOVELTY ICE CREAM, CHOCOLATE CHIP COOKIES, FRESH CUT FRUIT SALAD AND SOFT DRINKS