

Festiva's Empire State Menu

Elaborate Stationary Appetizer Display

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*Crudité & Dip.*

*Assorted Gourmet Cheese and Crackers*

*Seasonal Fruit*

*Mini Pickles, Olives, Marinated Artichokes, Hummus|Pita  
Bruschetta|Toast, Caponata (Roasted eggplant|Tomato Spread*

## *Passed Hors D'oeuvres (Select 6 From A or B)*

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Mini Zucche in phyllo crust (Florentine or Lorraine)

Mini Mexican Tapas – a variety served with peach mango salsa

Pigs in a Blanket – traditional, all beef (Kosher)

Chicken Egg Rolls

Potato Puffs (Kosher)

Pizza Bagels (plain and pepperoni)

Roasted Baby Bella Mushroom Caps – stuffed with mushrooms and mozzarella

Mozzarella Sticks

Mozzarella & Cherry Tomato Skewers with pesto dipping sauce

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## *Passed Hors D'oeuvres B: (Select 6 from A or B)*

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Oven Baked Clams Oreganata

Caesar of Cheddar Cheese Pastry Puff Straws

Chicken Teriyaki Strips – with spicy peanut dipping sauce

Brie w|Honey Mustard & Walnut in Phyllo Cups

Puff Pastry and Romano Cheese-Wrapped Asparagus

Prosciutto-Wrapped Asparagus Spears

Brie with Cranberry & Almonds in Puff Pastry Turnovers

Manchego Cheese with Fig Jam in Puff Pastry Turnovers

Scallop Wrapped in Bacon

Premium Mini Crab Cakes with Creole Remoulade

Coconut Shrimp with Pineapple Chutney

At The Buffet:

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### *Salads (Select One)*

*Mixed Baby Greens w/ Sides of Cherry Tomatoes, Bacon Bits, Spiced Almonds, Croutons,*

*Choice of Two Dressings on Buffet or One for Pre-Plated Salad*

*Classic Caesar Salad of Cut Romaine Lettuce w/ Sides of Grated Romano Cheese, Croutons, Anchovies and Caesar Dressing*

*Baby Spinach Salad w/ Sides of Croutons, Bacon Bits, Crumbed Hard-Boiled Egg, Red Onion & Honey Balsamic Dressing*

*Tri-Color Salad of Radicchio, Iceberg & Endive Lettuce with Pears, Spiced Almonds & Gorgonzola Cheese*

*Available Dressings: Oil and Vinegar, Honey Balsamic, Ranch, Thousand-Island, Blue Cheese, Classic Caesar, Garlic Caesar, or French. Fat-free or Specialty Dressings May be Available Upon Request.*

### *Pasta (Select One):*

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Penne, Bowtie, Rigatoni, Shells, Ziti and Tortellini are Available for an Additional \$3 per person

Sauces (Select One)

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*Creamy Pink Vodka Sauce*

*Caramelized Garlic, Fresh Tomato & Basil (Served at Room Temperature Over Warm Pasta*

*Homestyle Marinara*

*Basil Pesto with Pignoli Nuts*

*Garlic and Oil (Slow Sautéed with Oregano, Salt and Pepper)*

*Red-Wine Bolognese Meat Sauce*

*Butter, Salt and Pepper*

*Meatballs or Sausage, Roasted or in Marinara are Available for \$3 Per Person*

### *Side Dishes (Select 2)*

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Seasonal Vegetables Roasted in Olive Oil

Roasted Carrots with a Bourbon and Brown Sugar Glaze

White, Yellow or Tomato Rice (Plain or with Choice of Black Or Red Beans)

Haricots Verts Almandine (Tiny French Green Beans Sautéed with Butter & Almonds)

Roasted Baby Red-Skinned Potatoes

New England-style Herb and Butter-Boiled Potatoes

Candied Yams

Home-made Smashed Yukon Gold Potatoes (Choice of Preparation: Butter & Cream,

Herbed Goat Cheese, Roasted Garlic or Wasabi)

Baked or Mashed Butternut Squash with Butter and Cinnamon (Seasonal)

Ratatouille Provençal – Summer Vegetables Slow Simmered w/ Tomatoes, & Herb de Provence

Broccoli or Cauliflower with Oil, Garlic and Hot Pepper Flakes

Entrees A: (Select Two From A, B or C)
Additional Entrée From A is \$5 Per Person

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*Classic Chicken Marsala with Brown Marsala Sauce and Sautéed Mushrooms*  
*Baked Chicken a L' Orange*  
*Boneless Chicken Cacciatore Slow-Cooked in Caramelized & San Marzano Tomato Sauce*  
*Boneless Chicken Chasseur Slow-Cooked w| Caramelized Sweet Onions & Baby Bella Mushrooms*  
*Traditional Chicken Parmesan with Tomato Basil Sauce Loaded with Mozzarella Cheese*  
*Chicken Festiva- House Specialty Chicken Lightly Breaded and Sautéed with Artichokes,*  
*Sundried Tomatoes, Olives, Capers in Lemon-butter and White Wine Sauce*  
*House-made Lasagna (Ground Beef or Spinach)*  
*Carving of Honey Baked Ham*  
*Carving of Cranberry-Roasted Turkey Breast*  
*Beef Bourguignon (with Buttered Noodles as suggested Side Dish)*  
*Baked Tilapia with Herb Crumbs and Lemon butter*  
*Eggplant Rollatini stuffed w| Ricotta, Mozzarella, Romano Cheese and Sundried Tomato*

**Additional Entrée B:**  
**Additional Entrée From B is \$10 Per Person**

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Marinated Pork Loin with Bourbon-honey Glaze and Sliced Peaches
Whole Spice-crusted Eye Round Roast Beef
Sauerbraten Beef Roast Marinated in Red Wine Vinegar, Garlic, Onions, and Juniper Berries
(Suggested Sides of Sweet| Sour Red Cabbage and Spaetzle)
Baked Salmon with Lemon-di:;, White Wine & Butter
Boneless Chicken Breast Wrapped Around Asparagus Spears in a Creamy Mushroom Gravy Gratinée
Spice Crusted London Broil

Additional Entrée C:
Additional Entrée From C is \$18 Per Person

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*Spice Crusted Prime Ribeye of Roast Beef Au Jus*  
*Whole Spice-Rubbed Roast Filet Mignon*  
*Shrimp Scampi (With Rice as a Suggested Side Dish)*  
*Creole Rice and Shrimp*  
*Bacon-Wrapped and Cornbread Stuffed Double Pork Chop*  
*Lemon Pepper and Broiled Mahi Mahi*  
*Filet of Sole with Lemon Butter and Almonds*

**Festiva's Dessert**

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Coffee, Tea, Assorted Pastries, Wedding Cake only on Wedding Packages