

Buffet Style:

Includes: Salad, bread, butter, unlimited soft drinks, coffee, tea & dessert.

Choose any Five:

Pasta:

*Baked Ziti *Tortellini w/meat sauce *Penne Siciliane *Pasta&Broccoli
*Linguine Clam Sauce*Pasta Primavera*Orecchiette Contadina*Penne Vodka
*Wild Rice Pilaf*Rigatoni al Filetto di Pomodoro*Penne Amatriciana * Ravioli al Pomodoro
* Penne Puttanesca *Fusilli Malfatti * Farfalle deliziose

Meats:

*Chicken Parmigiana *Chicken Cacciatore *Chicken Piccata* Chicken Marsala
*Chicken Blue Fountain *Pork Roast* Hot Turkey* *Beef Burgundy* Beef &
Mushrooms*Italian Meatballs* Swedish Meatballs*BBQ Spare Ribs *Pork cutlets
Parmigiana. * Pork Scaloppini Valdostana.

Seafood:

Mussels Marinara Mussels Mediterraneo*Stuffed Filet of Sole*Fried Calamari*
*Calamari Marinara*Shrimp Parmigiana*Shrimp Scampi*Salmon Dijon
*Salmon Marechiaro*Broiled Filet of Sole*.

Vegetables & Others

Eggplant Rollatine Sautéed mixed vegetables* Eggplant Parmigiana*
Stuffed Cabbage Roasted Potatoes*Steamed mixed Vegetables*.
* Sausage and Peppers * Sausage and Broccoli *Potatoes Croquets

Brunch Buffet :

Includes: Miniature pastries, fruit, wraps, Panini, salad, fresh mozzarella, assorted cheeses and olives, french toast, bagels, artisanal focaccia bread,crossants, 1 pasta choice, 1 meat choice, 1 egg choice, coffee, tea , orange juice and soft drinks.

Add

Bellini
Bloody Mary
Mimosa
Sangria
Oyster and shrimp
Cappucino, Espresso

Choices:

Penne vodka, Farfalle w/Broccoli, Baked Ziti
Chicken Marsala, Roast Pork, Swedish Meatball.
Scrambled Eggs, Egg Benedict, Over easy.

Dinner Style:

Includes: Salad, bread, butter, unlimited soft drinks, coffee, tea, dessert
Potatoes and vegetable (chef choice)

Three Choices:

* One Poultry *One Seafood *One Veal * One Specialty

Veal:

*Veal Parmigiana*Veal Marsala*Veal Piccata*Veal Sinatra *Veal Francese

Seafood:

*Stuffed Filet of sole*Shrimp Scampi*Grilled Salmon *Salmon Marechiaro*
Filet of Sole Oreganata *Shrimp Parmigiana *Tilapia *Trout ala Mugniaia * Stuffed Shrimp

Poultry:

Chicken Blue Fountain Chicken Marsala* Chicken Fantasia *Chicken Parmigiana*
Chicken Piccata *Chicken Boscaiola *Chicken Siciliana * Chicken Sinatra

Specialty and Others:

Eggplant rollatine, Eggplant parmigiana, lasagna, Grigliata toscano, Gluten free penne ala vodka , Pork scaloppini Valdostana

Cocktail Party : (passing Hors d'oeuvres)

Choose any 8:

Stuffed mushrooms, frittata, coconut shrimp, mozzarella stick, clams casino, bruschetta,
Crab cakes, zucchini sticks, pigs in blanket, swedish meatballs, chicken wrapped in bacon,
Beef skewers, rice balls, potatoes croquets, crab meat wrapped in lettuce leaves,
Parmigiano cheese and honey, (shrimp cocktail, oysters or clams 1.50 extra)

Soft drinks, coffee and tea included.

Dessert

Chocolate mousse, ice cream or cannoli

Choices for Extras:

Appetizers: .(family style or individual) Hot Antipasto, Cold antipasto
Antipasto Toscano, Grilled Calamari salad, Eggplant rollatini, shrimp gorgonzola

Polenta & Mushrooms. shrimp cocktail, Stuffed portobello

Hors d'oeuvres: . Stuffed Mushrooms, Frittata, Coconut Shrimp,
Bruschetta, Crab Cakes, Cheeses, Pigs in a blanket, Swedish Meatballs, Fried Zucchini
Clams casino, mozzarella sticks,

Pasta Course: . Penne ala Vodka, Rigatoni Filetto di Pomodoro, Linguine Clam sauce,
Tortellini Bolognese, Penne Amatriciana, Farfalle Deliziose, Orecchiette Contadina,
Penne Mediterraneo.

Soup Course: Chicken, Pasta and Fagioli, Minestrone, Stracciatella.

Steak Dinner

Wine and Beer: (Red) Merlot, Cabernet, (White) Chardonnay, Pinot Grigio.
Draft Beer, Light and Regular(**Add bottles of beer \$ extra imported or domestic**)

Wine, beer, liquor may also be purchased separately by the glass or bottle.

Miniature Pastries:

Cookies:

Fruit:

Champagne toast

Bridal Chair:

Wishing Well:

CAKE CHOICES: Vanilla or chocolate sponge w/ whipped cream

Italian Style* Tiramisu' * Strawberry Shortcake * Cannoli * Chocolate Mousse

All cakes include: decoration and writing

Tax and gratuity NOT included

\$200.00 deposit required to book date (Non Refundable)

Packages are based on a minimum of **20 Adults.**

Menu, number of people and full payment must be finalized 10 day prior to event.

Thank you for considering the Blue Fountain for your event

Prices are subject to changes.

All menus can be customize for your special occasion.



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Catering Menu