

La Motta's Horsd'oeuvres

4 choices 12.00pp / 6 choices 15.00 pp (one hour passed)

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|--|---|
| <i>Teriyaki chicken satay</i> | <i>Fresh mozzarella, cherry tomato & basil skewers</i> |
| <i>Coconut chicken skewers</i> | <i>Prosciutto wrapped asparagus</i> |
| <i>Potato pancakes w/apple dipping sauce</i> | <i>Tomato basil bruchietta</i> |
| <i>Olive & Goat cheese Tart</i> | <i>Prosciutto wrapped melon</i> |
| <i>Bacon, cheddar & scallion stuffed mushrooms</i> | <i>Wild mushroom duxelle purse</i> |
| <i>Four cheese baked polenta squares</i> | <i>Brie & Raspberry- Phyllo filled with Brie, Raspberry preserves & almonds</i> |
| <i>Italian mini meatballs</i> | <i>Puffed pastry w/smoked salmon mousse</i> |
| <i>Hibachi beef & vegetable kabob</i> | <i>Miniature assorted quiche</i> |
| <i>Teriyaki beef satay</i> | <i>Filet mignon puffs</i> |
| <i>Roasted onion, cherries & goat cheese purse</i> | <i>Franks in blankets</i> |

CHOOSE 2 FROM THIS SECTION (Additional if more chosen)

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|---|---|
| <i>Thai shrimp purse</i> | <i>Shaomai shrimp & vegetable dumplings</i> |
| <i>coconut fried shrimp</i> | <i>bacon wrapped scallops</i> |
| <i>grilled shrimpballs & cucumber yogurt</i> | <i>fried oysters</i> |
| <i>Chopped shrimp, cilantro, Bermuda onions & avocado salad bruschiette</i> | <i>mini crab cakes</i> |
| <i>Angus Sliders</i> | <i>crab stuffed mushrooms</i> |
| <i>bacon wrapped shrimp</i> | <i>lobster phylo purse</i> |
| | <i>Thai Satay Lamb Skewers</i> |

Additional per person charge

Baby grilled lamb chops \$3pp

Pork skewers \$2pp

Stationary Platters (15-20 people per platter)

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|---|--|
| <i>Garden crudités \$40</i> | <i>Mexican style taco platter \$65</i> |
| <i>w/ assorted cheese & crackers \$80</i> | <i>Pizza Pies \$4.00 a pie</i> |
| <i>Crab Dip \$15 p/platter /refills \$10</i> | <i>Italian Antipasto Platter \$45</i> |

Raw Bar by the dozen

Jumbo Shrimp \$32.95 Little Neck Clams \$17.95 Oyster \$22.95

above prices do not include beverage, 20% gratuity or N.Y.S tax

I, _____ APPROVE ALL THE MENUS LISTED ABOVE IN THIS CONTRACT AS THE FINAL DECISIONS. The number of guests is a guaranteed number that I am responsible to pay for unless the number increases. My signature above reflects my approval to carry out the party as described above in this contract. Any changes during the party may only be additions that will reflect a possible increase in the price. **Payment made by credit card will have an additional 3% added to the total price.** To reserve the date, a 10% non refundable deposit is required. 50% deposit is due one week before. The remainder is due upon party date.



3 hour Supreme open bar (every cordial) \$30.00 per person

3 hour Deluxe open bar (does not include cordials, cognacs, single malt scotch) \$18.00 per person

3 hour open bar \$15.00 per person

3 hour open beer, wine, soda, juice \$10.00 per person

Champagne toast \$6.00 per person/ with a bar package \$4.00 per person extra

Champagne Punch Bowl

one hour \$5.00 per person ~ two hour \$7.00 per person ~ three hour \$9.00 per person

3 hour Non Alcoholic Bar \$5.00

Cordials & Cognacs

additional and priced individually

Open Coffee Bar (unlimited cappuccino and espresso included) \$3.00 per person

BYOD (bring your own dessert) \$3.00 per person plate charge

Prices do not include 20% gratuity or N.Y.S tax

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For 30 or more guests

Buffet

\$29.95 Per Person (does not include N.Y.S Tax or 20% gratuity)

Fresh Bread

Port Salad

or

Caesar Salad

Grilled Vegetables

Entree Choices

Choose 4

(One From This Section)

Poached Salmon Filet * Fried calamari marinara*

Shrimp Mykonos with marinara and feta sauce

Seafood Fra Diabolo Prince Edward mussels, shrimp & scallops with a seafood broth

(Three From This Section)

Rigatoni ~ w/Sweet Italian Sausage & fresh mozzarella in a light marinara cream sauce

Rigatoni ala Vodka w/chicken or sausage

Rigatoni Piedmontese ~ chicken, arugula, olives, garlic and oil

Vegetable Napoleon

Sausage & Peppers

Citrus Baked Chicken Nicoise ~ with new potatoes and vegetables

Chicken Toscano

Chicken Piccatta

Chicken Sorrentino- chicken breast, melted mozzarella, roasted eggplant and peppers

Garlic Roasted 1/2 Chicken

Chicken breast with broccoli rabe & sundried tomatoes with aglio olio sauce

Grilled marinated chicken breasts topped with spinach and chopped feta cheese balsamic glaze

Sliced Marinated Steak * Teriyaki Steak Stir Fry * Balsamic Pork chop Mixed-Herb Brush

Rice and Vegetable

Coffee/Tea

Dessert platters

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La Motta's

GRAND BRUNCH BUFFET

\$36.95 Per Person \$22.95 for Children 4-10

(Plus nys tax and 20% gratuity)

Party time 3 hours 11:30-3pm/12-3:30

Cocktails and Beverages

2 hours Mimosa, Bloody Mary, Wine and Beer

3 hour Coffee/Tea & Juice/Soft drinks

Brunch Menu Includes

Morning muffins* Bagels * Croissants *
Fresh cream cheeses (vegetable, lox and plain)

Hot Chaffing Dish Choices

Crispy Bacon and French toast
Poached Eggs Benedict or Simply Scrambled

Poached Salmon with a Dill Sauce

Or

Seafood Fra Diablo of Mussels, clams, scallops and calamari *

Chicken Franchise Or Chicken Scaparelli

Rigatoni ala Vodka with Procuitto & Tomatoes

Or

Penne Primavera Aglio Olio

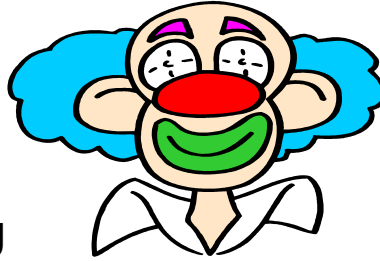
Peel & Eat Shrimp Bar

Salad Bar Choices: Choice of 2

Dill Salmon Salad or Tuna salad,
Caesar salad or Greek Salad or
Tomato & mozzarella salad

DESSERT STATION

La Motta's



CHILDREN'S MENU

4-10 Years of Age

Not available Sunday Brunch

\$16.95

Choose 2 for offering

FRIED CHICKEN FINGERS

with fries

PENNE MARI NARA/BUTTER/CHEESE/PLAIN

CLASSIC PIZZA PIE

SAUSAGE PIZZA

GRI LLED CHICKEN WITH FRENCH FRIES

GRI LLED CHEESE WITH FRENCH FRIES

unlimited soda*

prices do not include 20% gratuity and N.Y.S sales tax

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