

SILVER PARTY PACKAGE

PASSED HORS d' OEUVRES

Cheeses & Soppresata
Jumbo Shrimp Cocktail
Gabriele's Mini Meatballs
Mini Crabcakes
Vegetable Spring Rolls

PASTA COURSE

(French Served)

Penne alla Vodka
prosciutto, plum tomato cream sauce

Rigatoni Pomodoro
plum tomato, basil, extra virgin olive oil

SALAD COURSE

(French Served)

Gabriele's House Salad
mixed lettuces, tomato, cucumber,
olives, gonzola, red wine vinaigrette

ENTREES

NY Strip Steak
mashed potatoes, sautéed peppers,
house steak sauce

Filet Mignon
mashed potatoes, sautéed peppers,
house steak sauce

Chicken Martini
parmigiano breaded chicken breast,
asparagus, lemon butter

Chef's Fresh Fish Selection

Risotto Primavera
asparagus, green peas, white truffle oil

DESSERT

Viennese Platters
American Coffee, Tea

GOLD PARTY PACKAGE

PASSED HORS d' OEUVRES

Cheeses & Soppresata
Jumbo Shrimp Cocktail
Gabriele's Mini Meatballs
Mini Crabcakes
Vegetable Spring Rolls

(Select 1)

Sesame Chicken Skewers
Tuna Tartare Potato Crisps
Coconut Shrimp
Filet Mignon Crostini
Baby Lamb Chops

PASTA COURSE

(French Served)

Rigatoni Pomodoro
plum tomato, basil, extra virgin olive oil

Penne Truffle
fresh cream truffle fonduta

SALAD COURSE

(French Served)

Gabriele's House Salad
& Caesar Salad

ENTREES

NY Strip Steak
mashed potatoes, sautéed peppers,
house steak sauce

Filet Mignon
mashed potatoes, sautéed peppers,
house steak sauce

Chicken Martini
parmigiano breaded chicken breast,
asparagus, lemon butter

Shrimp & Scallop Risotto
asparagus, green peas, white truffle oil

Chef's Fresh Fish Selection

DESSERT

Viennese Platters
American Coffee, Tea
Cappuccino, Espresso

PLATINUM PARTY PACKAGE

PASSED HORS d' OEUVRES

Jumbo Shrimp Cocktail
Gabriele's Mini Meatballs
Mini Crabcakes
Vegetable Spring Rolls
Sesame Chicken Skewers

(Select 2)

Lobster or Colossal Crab Cocktail
Tuna Tartare Potato Crisps
Coconut Shrimp
Filet Mignon Crostini
Baby Lamb Chops

PASTA COURSE

(French Served)

Penne Truffle
fresh cream truffle fonduta

Rigatoni Bolognese
veal, beef & pork ragu, ricotta salata

Seafood Risotto
shrimp, scallops, calamari

SALAD COURSE

(French Served)

Gabriele's House Salad
& Caesar Salad

ENTREES

Filet Mignon
mashed potatoes, sautéed peppers,
house steak sauce

Stuffed Chicken Breast
prosciutto, fontina cheese, asparagus
romano sauce

Broiled Veal Chop
mashed potatoes, sautéed peppers

Rack of Lamb
garlic crusted, mashed potatoes

Chilean Sea Bass
basmati rice, asparagus, lobster basil cream

DESSERT

Viennese & Fruit Platters
American Coffee, Tea
Cappuccino, Espresso

CLASSIC DINNER**APPETIZERS**

Mozzarella Caprese
beefsteak tomato, fresh basil

Sicilian Meatballs
slow simmered tomato sauce

Clams Oreganata
garlic oregano butter

PASTA COURSE

(French Served)

Penne alla Vodka
prosciutto, plum tomato cream sauce

Rigatoni Pomodoro
plum tomato, basil, extra virgin olive oil

SALAD COURSE

(French Served)

Gabriele's House Salad

MAIN COURSE

NY Strip Steak or
Filet Mignon
mashed potatoes, sautéed peppers,
house steak sauce

Chicken Martini
parmigiano breaded, asparagus, lemon butter

Chef's Fresh Fish Selection

Risotto Primavera
asparagus, green peas, white truffle oil

DESSERT

Viennese Platters
American Coffee, Tea

CORPORATE DINNER CLASSIC**APPETIZERS**

Burrata
roasted tomato, red chili pepper

Sicilian Meatballs
slow simmered tomato sauce

Crabcakes
mango chutney, avocado

PASTA COURSE

(French Served)

Rigatoni Pomodoro
plum tomato, basil, extra virgin olive oil

Penne Truffle
fresh cream truffle fonduta

SALAD COURSE

(French Served)

Gabriele's House Salad & Caesar Salad

MAIN COURSE

Filet Mignon
mashed potatoes, sautéed peppers,
house steak sauce

Chicken Martini
parmigiano breaded, asparagus, lemon butter

Shrimp & Scallop Risotto
asparagus, green peas, white truffle oil

Chef's Fresh Fish Selection

DESSERT

Viennese Platters
Coffee, Tea, Cappuccino, Espresso

CORPORATE DINNER PREMIUM**APPETIZERS**

Cold Seafood Towers
chilled lobster, colossal crab meat,
jumbo shrimp, oysters & clams

Mozzarella Caprese
beefsteak tomato & basil

Sicilian Meatballs
slow simmered tomato sauce

PASTA COURSE

(French Served)

Penne Truffle
fresh cream truffle fonduta

Rigatoni Bolognese
veal, beef & pork ragu, ricotta salata

SALAD COURSE

(French Served)

Gabriele's House Salad & Caesar Salad

MAIN COURSE

Bone-in Filet Mignon
mashed potatoes, sautéed peppers,

Stuffed Chicken Breast
prosciutto, fontina cheese, asparagus

Broiled Veal Chop
mashed potatoes, sautéed peppers

Shrimp & Scallop Risotto
asparagus, green peas, white truffle oil

Chilean Sea Bass
basmati rice, asparagus, lobster basil cream

DESSERT

Viennese & Fruit Platters
Coffee, Tea, Cappuccino, Espresso

COCKTAIL PARTY MENU SELECTIONS**PASSED HORS D' OEUVRES**

Cheeses & Soppressata
Jumbo Shrimp Cocktail
Gabriele's Mini Meatballs
Mini Crabcakes

Vegetable Spring Rolls
Mozzarella en Carozza
Stuffed Mushrooms

Grilled Vegetable & Goat Cheese Crostini
Sesame Chicken Skewers
Pigs in a Blanket

(Premium Selections)

Tuna Tartare Potato Crisps
Coconut Shrimp
Filet Mignon Crostini
Baby Lamb Chops
Lobster Cocktail
Colossal Crab Cocktail

BUFFET SELECTIONS

Gabriele's House Salad
Caesar Salad

Mozzarella Caprese
Cold Antipasto Platter

Fried Calamari
Eggplant Rollatini
Baked Clams Oreganata
Grilled Vegetable Platter
Prosciutto & Melon

CARVING STATIONS

Norwegian Salmon
Filet Mignon
Prime Rib Roast
Roasted Turkey
Honey Glazed Ham
Lamb Rack

PASTA STATION

Rigatoni Pomodoro
plum tomato, basil, extra virgin olive oil

Penne alla Vodka
prosciutto, plum tomato cream sauce

Penne Truffle
fresh cream truffle fonduta

Rigatoni Bolognese
veal, beef & pork ragu, ricotta salata

Orecchiette
sweet sausage, broccoli rabe,
garlic & e.v.o.o.

Gnocchi
porcini cream

DESSERT

Viennese Platters
American Coffee, Tea