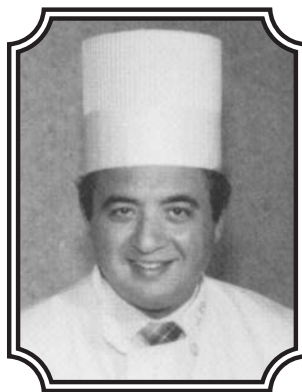




The Campitiello Family
Offers the Ultimate in Superb Cuisine and Service

Garden Terrace For Cocktail Hour and Ceremonies
Professionals in Party Planning for Weddings, Engagements,
Anniversaries, Showers, Bar, Bat Mitzvahs
All Social, Private and Business Functions



Exec-Chef Owner
GERARDO CAMPITIELLO

Chef Saucier Plaza Hotel - 1959 - 1964
Chef Hilton Hotel - 1964-1966
Society Culinaire Philanthropique - 1968, 1st Price Chef Worwich Hotel
Chef Regency Hotel - Classical Cookery - 1969
Executive Chef Regency Hotel - 1970, for decorated fish
Executive Chef Regency Hotel - 1971, Felicitations of the Jury
Society Culinaire Philanthropique - 1972, Diploma of Honor - Gold Medal
Regency Hotel - 1st Prize Planning of Best Tables - 1973
1st Prize As Member of Long Island Culinary Assoc. for Individual Dishes - 1974
Chef Owner of the Alps Restaurant, Staten Island - 1976 - 1984
Member of Chef DeCuisine Assoc. of America Chef Owner of Monte Bianco - 1981
Caterers, Staten Island - 1981-1993
Chef Di Cuisine Association of America Gold Medal of Excellence - 1992, 1999, 2002

EXCELSIOR GRAND WEDDING

5 Hour Affair • Butler Service • Cocktail Hour

Unlimited Hot Hors d'Oeuvres

- *Risotto Cakes* - Risotto lightly breaded, deep fried into mini cakes.
- *Vol-Au-Vent Florentine* - Spinach leaves stuffed in puff pastry shell topped with mozzarella
- *Vegetable Spring Rolls* served with fresh ginger soy sauce.
- *Crab Cakes* - Lightly battered and deep fried served with *Américaine* sauce.
- *Mozzarella in Carozza* - Thin sliced bread filled with mozzarella, parmesan cheese, basil, breaded lightly and deep fried.
- *Petite Beef Wellington* - Tenderloin tips, mushrooms duxelles wrapped in puff pastry.
- *Potato Croquettes* - Whipped potato, breaded and rolled into miniature croquettes.
- *Quiche Lorraine* - Assorted miniature quiche.
- *Beef Empinadas* - Beef, jalapenos, and exotic spices wrapped in corn masa pastry.
- *Chicken Puffs* - Chicken in supreme sauce wrapped in puff pastry topped with sesame seeds and baked golden brown.
- *Spanakopita* - Spinach leaves, feta cheese stuffed in a light filo dough baked golden brown.
- *Cocktail Franks in Blanket* - Beef franks rolled in puff pastry.
- *Little Neck Clams Oreganato* - Seasoned with special herbed breadcrumbs.
- *Butterfly Wings* - Honey Dipped Chicken Wings.
- *Shrimp Shooters* - Chilled gulf shrimp served in chilled shot glass garnished with cocktail sauce.

Chafing Dishes

- *Eggplant Rollatini* - Thin Sliced Eggplant deep fried and Basil topped with Fresh Marinara Sauce.
 - *Stuffed Mushroom* - Mushroom Caps stuffed with Zucchini, Eggplant and Ratatouille.
 - *Fried Zucchini* - Sliced Zucchini breaded and delicately fried.

Hot Seafood Specialties

- *Mussels Posillipo* - in Extra Virgin Olive Oil, Garlic, White Wine and Fresh Herbs.
 - *Deep Fried Calamari*

Pasta Station (Choice of two)

- *Orecchiette with Broccoli and Sundried Tomato* - Sautéed in Garlic and Oil prepared before your guest.
- *Tri Color Shells Primavera* - Assorted Vegetables sautéed in Garlic and Oil with a Fresh Tomato Sauce.
- *Raviolette with Mushroom and Cognac Cream Sauce.*

Risotto Station

- *Risotto Pescatore* - Shrimp, Clams, Mussels.
- *Sweet Potato & Chicken Risotto* with pancetta, roasted chicken and sweet potato, asparagus, parmigiano reggiano.



The Carving Board (Choice of two)

- The Chef carving of Loin of Pork served with Broccoli Rabe and Turkey Breast with Mushroom Sauce.
- Flank Steak served on garlic Crostini Toast.
- Roast Leg of Lamb • Corned Beef • Pastrami.

Wok Station

- Chicken Grand Marnier - Tempura Battered Chicken served with an Orange Grand Marnier Sauce.
- Sautéed Shrimp - prepared before your guests in wok, enhanced with Lo Mein, Bokchoy, Babycorn, Waterchestnuts.

Cold Antipasto Station

- Assortment of Delicately Marinated Salads, Plum Tomato and Artichoke Hearts
- Crudites with Dip-Assorted Fresh Garden Vegetables with Tarragon Dip
 - Marinated Mushrooms
 - Grilled Eggplant and Grilled Zucchini

Mozzarella Station

- Fresh Mozzarella, roasted peppers, fresh basil, extra virgin olive oil, fresh plum tomatoes.

Tropical Fresh Fruit Display

Gold Salumeria Carte

- An Assortment of Fine Italian Meats - Sopresata Sausage, Mortadella, Imported Prosciutto di Palma, Salami

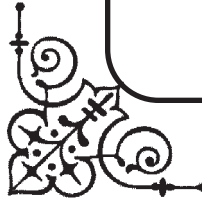
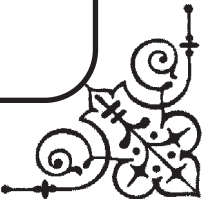
Cheese and Wine Table

- An Assortment of Provolone, Fontina, Gorgonzola, Port Saluta, Parmigiano enhanced with Fresh Fruit and Wine.
- Fresh Baked Garlic and Focaccia Bread

Gold Seafood Display

- Frutta di Mari - Chilled Calamari, Scungili and Shrimp marinated in Garlic and Extra Virgin Olive Oil.
- Smoked Salmon - Served with Capers, Onions, Egg Whites and Pumpernickel Roundells.

Petite Grille Station (Choice of two)

- Choice of Sliced Beef Tenderloin or Sliced Breast of Chicken Skewers served with Assorted Dipping Sauces.
 - Petite Burger Sliders - Mini all beef and chicken patties, grilled on hibachi, served on mini buns with assorted toppings.
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Champagne Toast

First Course

Salad Excelsior

(Chef Seasonal Salad)

Second Course

(Your Choice of Chef's Specialties - Soup or Pasta)

Pasta

- *Rigatoni al Filetto di Pomodoro* - Fresh Plum Tomato simmered with Prosciutto and Onions.
 - *Penna à la Vodka* - Prepared with Fresh Tomato, Cream and a Splash of Vodka.
 - *Rigatoni Marinara* - Fresh Tomato, Simmered in Garlic, Virgin Olive Oil and Fresh Herbs.
- *Tortellini Gratinee* - Cheese tortellini simmered in cream sauce sprinkled with parmigiana cheese lightly browned under broiler.

Soup

- *Consommé Tortellini* - Beef Broth with Cheese Filled Tortellini.
- *Straciatella Romano* - Chicken Broth, Egg Drop, Spinach Leaves, with Tortellini.
 - *Chef's Specialty Soups Available.*

Your Guest Choice of Entrée

- *Romeo and Juliet* ~ Grilled Fillet Mignon served with Bordelaise sauce, red wine, shallot, and thyme leaf reduction and a duet of Shrimp Scampi sprinkled with seasoned bread crumbs served with a white wine sauce.
 - *Chicken Chasseur* ~ Roasted French Breast of Chicken served with shallots, mushrooms, tarragon, tomato concasse and white wine sauce.
- *Pork Chop Bercy* ~ Sautéed Pork Chop stuffed with prosciutto di palma, spinach leaves and mozzarella.
 - *Bouquetiere of Vegetables* ~ Portobello Mushroom Florentine, Eggplant Crisps and an array of mixed grilled vegetables.

All Entrées served with Pommes Dutchess

- *Whipped pear shaped potato baked golden brown with rosemary sprig*
- *Haricot Vert sauteed french green beans with butter and shallots and julienne of carrots*

Dessert

- *Strawberry Princess* • Refreshing Sorbetto served with fresh berries and mint leaves topped with Champagne.
- *Decorated Wedding Cake* served with Coffee, Tea, Decaf or Demi Tasse served with Sambuca, Anisette.

Also Included

- *Unlimited Premium Liquor, Wine, Beer and Champagne*
- *Colored Linens* • *Direction Cards* • *Place Cards* • *French White Glove Service* • *Valet Parking*
- *Champagne garnished with fresh berries upon the arrival of your guests Served on silver platters*

Additions

Deluxe Cold Seafood Bar

- Lobster Tree Garni\$ (Market Price) _____
- Blue Point Clams on Ice Sculpture Blue Point Oyster on Ice Sculpture\$ _____
- Jumbo Shrimp Cocktail Boat\$ _____
- Alaskan King Crab Legs\$ (Market Price) _____

Martini Bar

- Vodka Luge, Ice Carving, Array of Premium Liquors\$ _____

Caviar Station

- Osetra Caviar - Served with Condiments and Vodka surrounded with Ice Carving\$ (Market Price) _____

Sushi Bar

- An Assortment of Sushi of your choice - freshly prepared before your guests\$ _____

Crepe Station

- A light crêpe stuffed with guest's choice of seafood with lobster sauce or spinach florentine ...\$ _____

Asian Station

- Broccoli Rabe Dumplings • Pork Dumplings • Shrimp Dumplings
- Crispy Fried Spinach with Assorted Dipping Sauces\$ _____

Deluxe Carving Board

- Chef Carving of Whole Suckling Pig - Rack of Lamb - London Broil
carved before your guests\$ _____

Ice Sculpture Displays

- Your Choice of our selection of Ice Sculptures\$ _____

Cordial Table

- Continental Cordials served in Chocolate Cups accompanied with Espresso, Cappuccino Carte.
- Baked Alaska - Swiss Roll of Ice Cream topped with Strawberry Framboise.
- Italian Butter Cookie Display - Chocolate Covered Strawberries surrounding Ice Sculpture.
- Ice Cream Bar with Toppings and Belgian Waffle
- Tropical Fresh Fruit Displays\$ _____

Viennese Table

- Black Forest Cake • Chocolate Mousse Cake • Italian Cheese Cake • Peach Melba Cake
- Fresh Fuite Tart • Grand Baba • Grand Cannoli • Italian Cookie Trays • Italian Pastries
- Carmel Custard Flan • Jellos • Chocolate and Strawberry Mousse • Baked Alaska
- Ice Cream Bar with Toppings and Belgian Waffle • Tropical Fruit Displays • Assorted Sherberts
- Ice Carving with Chocolate Covered Strawberries • Chocolate Dipped Fresh Fruit
- Cotton Candy • Rice Pudding • Assortment of Chocolates and Candies
- Crêpes Framboise - flambé before your guest • Cappucino - Espresso Carte
- Zeppoli, Strawberry, Zabion, and Cordial Table • Hot Soft Pretzels • Smores Station\$ _____

Viennese Platters

- An assortment of Mini French Pastries, Strawberries dipped in Chocolate, Fresh Fruit,
and Butter Cookies on Assorted Silver Platters Presented on Guest's Tables\$ _____

CLARION DINNER (5 Hour Affair)

Unlimited Hot Hors d'Oeuvres

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- *Vol-Au-Vent Florentine* - Spinach leaves stuffed in puff pastry shell topped with mozzarella.
- *Vegetable Spring Rolls* served with fresh ginger soy sauce.
- *Crab Cakes* - Lightly battered and deep fried served with Americaine sauce.
- *Mozzarella in Carozza* - Thin sliced bread filled with mozzarella, parmesan cheese, basil, breaded lightly and deep fried.
- *Petite Beef Wellington* - Tenderloin tips, mushrooms duxelles wrapped in puff pastry.
- *Potato Croquettes* - Whipped potato, breaded and rolled into miniature croquettes.
- *Quiche Lorraine* - Assorted miniature quiche.
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- *Chicken Puffs* - Chicken in supreme sauce wrapped in puff pastry topped with sesame seeds and baked golden brown.
- *Spanakopita* - Spinach leaves, feta cheese stuffed in a light filo dough baked golden brown.
- *Cocktail Franks in Blanket* - Beef franks rolled in puff pastry.

Petite Grille Station (Choice of two)

- *Choice of Sliced Beef Tenderloin or Sliced Breast of Chicken Skewers* with assorted dipping sauces.
- *Petite Burger Sliders* - Mini all beef and chicken patties, grilled on hibachi, served on mini buns with assorted toppings.

From the Carving Board (Choice of two)

- *The Chef carving of Loin of Pork*
- *Turkey Breast with Mushroom Sauce.*
- *Flank Steak served on garlic Crostini Toast.*
- *Leg of Lamb, Baked Virginia Ham, Corned Beef, Pastrami*

Hot Seafood Specialties

- *Mussels Posillipo* simmered in Extra Virgin Olive Oil, Garlic, White Wine and Fresh Herbs.
- *Deep Fried Calamari*

Pasta Station

- *Orecchiette with Broccoli and Sundried Tomato* - Sautéed in Garlic and Oil prepared before your guest.
- *Tri Color Shells Primavera* - Assorted Vegetables sautéed in Garlic and Oil with a Fresh Tomato Sauce.

Chafing Dishes

- *Eggplant Rollatini* - Thin Sliced Eggplant rolled in ricotta cheese Basil topped with Fresh Marinara Sauce.
- *Stuffed Mushroom* - Mushroom Caps stuffed with Zucchini, Eggplant and Ratatouille.
- *Fried Zucchini* - Sliced Zucchini breaded and delicately fried.

Cheese and Wine Table

- *An Assortment of Provolone, Fontina, Gorgonzola, Port Saluta, Parmigiano* enhanced with Fresh Fruit and Wine.
Crudites with dip and assortment of focaccia breads.
Fresh Baked Garlic Bread

Mozzarella Station

- *Fresh mozzarella, roasted peppers, fresh basil, extra virgin olive oil, fresh plum tomatoes.*
- *Crudites with dip, assorted fresh garden vegetables, chilled in ice served with tarragon dip.*

Champagne Toast

First Course

Salad Excelsior

(Chef Seasonal Salad)

Second Course

(Your Choice of Chef's Specialties - Soup or Pasta) Please select one.

Pasta

- *Rigatoni al Filetto di Pomodoro - Fresh Plum Tomato simmered with Prosciutto and Onions.*
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Soup

- *Consommé Tortellini - Beef Broth with Cheese Filled Tortellini.*
- *Straciatella Romano - Chicken Broth, Egg Drop, Spinach Leaves, with Tortellini.*
 - *Chef's Specialty Soups Available.*

Dinner

Your Guests Choice of Entree

- *Prime Rib ~ Roasted and served with natural au jus.*
- *Chicken Monte Carlo ~ Frenched breast of chicken topped with white wine, capers, and green olive sauce.*
- *Tilapia ~ Pan Seared encrusted with Almonds and Concassé Tomatoe*
All entrees served with Roasted Potato and Bouquetiere of Vegetables

Dessert

- *Strawberry Princess • Refreshing Sorbetto served with fresh berries and mint leaves topped with Champagne.*

Also Included: Occasion Cake served with coffee, tea, decafe

Also Included

- *Unlimited Premium Liquor, Wine, Beer and Champagne*
 - *Colored Linens • Direction Cards • Place Cards*
 - *French White Glove Service • Valet Parking*
- *Champagne garnished with fresh berries upon the arrival of your guests served on silver platters.*