



The Campitiello Family is Proud to Present Its
New Year's Eve Gala Spectacular

(Six Hour Affair) - 7:30 pm - 1:30 am
Cocktail Hour 7:30 - 8:30 pm (separate cocktail room)

A Gourmet Selection of Hot Hors D'Oeuvres

Chafing Dishes

- *Eggplant Rollatini - Thin sliced eggplant rolled in ricotta cheese 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.*
- *Risotto Pescatore - Shrimps, Clams, Mussels • Deep Fried Calamari • Baked Clams Oreganato*

Cold 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.*

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*

Pasta Station

- *Orecchiette with Broccoli and Sundried Tomato - Sautéed in garlic and oil.*
- *Tri Color Shells Primavera - Assorted vegetables sautéed in garlic and oil with a fresh tomato sauce.*

Petite Grille Station

- *Petite Burger Sliders - Mini all beef and chicken patties, grilled on hibachi, served on mini buns with assorted toppings.*

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 • Bocconcini mozzarella and roasted peppers*
 - *Grilled eggplant and grilled zucchini*

Butler Service

- *Risotto Cakes • Vol-Au-Vent Florentine • Vegetable spring rolls • Crab cakes*
- *Shrimp Shooters - Shrimp Cocktail presented in shot glasses filled with cocktail sauce • Mozzarella in Carozza*
- *Petite Beef Wellington • Potato Croquettes • Quiche Lorraine • Seafood Dumpling*
- *Chicken Puffs • Fritto Misto • Spanakopita • Cocktail Franks in Blanket*

From the Carving Board

- *Flank Steak served with Au Poivre Sauce, Turkey Breast served with Mushroom Bercy Sauce*



Dinner

(Your Choice of Soup or Pasta)

Pasta Course

Penne Vodka

Choice of Entrees

Grilled Sirloin Strip Steak served with bordelaise sauce

Frenched Breast of Chicken Monte Carlo topped with white wine, capers, and green olive sauce

*Shrimp Oreganato, jumbo white Gulf Shrimp topped with herbed bread crumb,
lemon, butter, white wine sauce*

All Entrees served with Deep Fried Panko Encrusted Potato Cake and Bouquetiere of Vegetables.

Dessert

*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.*

Champagne Toast at Midnight

Open Bar Service

Disk Jockey Entertainment

Live Broadcasting from Times Square

Party Favors

\$160 per guest (tax included)

Call for reservations (718) 987-4800

Valet Parking

French White Glove service rendered at all affairs

