

Fireside Martini Grill

5 hour Full Service Buffet Wedding Menu

ENTREES PICK 3

Chicken Strips garlic butter and wine
tenderloins sautéed with garlic, butter and chablis

Chicken Strips Marsala
saute of garlic, mushrooms sweet marsala wine

Chicken Balsamico
fresh mozzarella, red roasted peppers, basil and balsamic glaze

Chicken Picatta
capers, lemon, butter and chablis wine

Chicken Franchise
egg battered and sauted with lemon, garlic and chablis

Chicken Parmigiana
white breast breaded and served with marinara, mozzarella and parmesan cheese

Pork BBQ
slow roasted dry rubbed and served with sweet bbq sauce and kaiser rolls

Porketta
fresh pork seasoned with 11 ingredients thinly sliced and served with fresh kaiser rolls

Eggplant Rollantini
Eggplant rolls filled with seasoned ricotta and topped with marinara and parmesan

Roast Beef Aujus \$2 additional
tender slices of top round served in our french onion aujus

Filet of sole \$4 additional
Lemon butter and fresh parsley

Filet of Sole stuffed with Crabmeat \$7 additional
our own crabmeat stuffing with old bay and red peppers

Prime Rib Aujus \$11 additional
Chef carved and served with horsey sauce and fresh aujus

SIDES PICK 3

Caesar Salad
fresh cut romaine lettuce with our own dressing served on the side with hardboiled egg and croutons and freshly grated Romano

Tossed Garden Salad
traditional mixed greens , tomato, cucumbers, croutons, red onion and black olives

Cavatelli with Broccoli
ricotta cavatelli with garlic, pecorino Romano cheese, fresh steamed broccoli

Twice Baked Potato
cheddar sour cream and garlic mashed , restuffed and baked

Oven Roasted Potatoes
Red potatoes seasoned Italian style and baked until golden brown

Italian Green Beans
Oregano, garlic, butter and Romano cheese

Penne
your choice of sauce, alfredo, vodka or marinara

Broccoli
fresh steamed broccoli

Rice Pilafe
onions, peppers and mushrooms

Baby Glazed Carrots
Honey and brown sugar

Potato Augratin
Sliced potato with cheddar cheese sauce

INCLUDED STATIONED AND BUTLERED HORS DE OURVES PICK 3

Red and White Pizza
Assorted Stromboli
Sausage stuffed Mushrooms
Quiche Lorraine
Pastry wrapped cocktail weiners
Chicken Nuggets
Buffalo chicken skewers
Spring Rolls
Bruschetta Rounds
Soft Pretzel Bites with Cheese and Honey
Mustard
Chicken quesadillas
Fresh Mozzarella tomato and pepper
skewers
Arancini

ADDITIONAL PICKS \$2 EACH

We Include

Linen

Linen Napkins Choice of 1 Color,
Full Length Linen Tablecloths Choice of 1
Color

Waitstaff

included with guest count over 100 adults
parties under 100 guest add 20% service
charge



Premium Choices
sub add \$1 each
additional add \$2 each

Coconut Shrimp with Malibu sauce

Cheeseburger Sliders

Mini Crabcakes with wasabi remoulade

Ahi Tuna Cucumber Rounds

Fried Meatballs on a stick

Crab Stuffed Mushrooms

Shrimp Cocktail

Filet Mignon Sliders

Extras

Glassware \$2.00 each

Wine, Mixers, Rocks, Martini, Pilsner,
Champagne

**R.A.M.P certified Bartenders
when bar packages are chosen**

included with Bar Package however
parties under 100 guests add 20%
service charge. BYOB RAMP
Professional Bartenders \$30 / hour
Minimum 7 Hours

Payment Schedule

\$100 booking fee to secure your date

50% Due one week before event with FINAL
count

Full Payment Due 3 Days before Event

We accept Cash or Check
credit card fee of 3.85% applied to all charges