

A large, multi-tiered spread of Italian food. The top tier features a large wooden platter with salami, prosciutto, and bread. The middle tier has a large platter of seafood, including shrimp and mussels. The bottom tier has a large platter of seafood, including shrimp and mussels. The background shows a restaurant setting with tables and chairs.

# THE MENUS

# LUNCH & DINNER BUFFETS

## Buffet 1

LIUNA House Salad served with  
a House Vinaigrette

Pasta Salad

Three Bean Salad

Crudités served with Hummus

Assorted Sandwiches

*(Variety of Breads & Fillings Including  
Vegetarian Options)*

Assorted Squares

Regular & Decaffeinated Coffee and Tea

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## Buffet 3

Assorted Rolls & Butter

LIUNA Spring Mix Salad served with  
a House Vinaigrette

Crudités served with Hummus

Assorted Cheese & Crackers

Cheese Tortellini in a Light Tomato Sauce  
*(Vegetarian)*

Roast Prime Rib of Beef

Roast Chicken

Roast Potatoes

Frenched Green & Yellow Beans, Baby Carrots

Fresh Fruit

Assorted Pastries & Squares

Regular & Decaffeinated Coffee and Tea

## Buffet 2

Assorted Rolls & Butter

LIUNA Spring Mix Salad served with  
a House Vinaigrette

Crudités served with Hummus

Penne in a Light Tomato Sauce

White Wine Rosemary Chicken Breast

Mixed Wild Rice Pilaf

Fresh Fruit

Assorted Dessert Squares & Mini Donuts

Regular & Decaffeinated Coffee and Tea

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## Buffet 4

Assorted Rolls & Butter

European Antipasto

LIUNA Spring Mix Salad served with  
a House Vinaigrette

Caprese Salad

Cannelloni and Manicotti  
in a Light Tomato Sauce

Prime Rib of Beef

Roast Chicken Supreme

Roast Potatoes

Sautéed Vegetables

Fresh Fruit

Assorted Pastries & Squares

Regular & Decaffeinated Coffee and Tea

*Some restrictions may apply. Any dietary concerns need to be addressed prior to the event. Package includes the use of the hall for 4 hours.*

# S U P R E M E   A N T I P A S T O   B A R

Served for a maximum of 2 hours & consists of the following:

## **Assorted Artisan Breads**

Assorted Bruschetta  
Mini Bocconcini  
Caprese Salad

## **Imported Cheeses**

Piave, Asiago, Parmiggiano Reggiano

## **Assorted Marinated Vegetables**

Artichokes, Eggplants, Sundried Tomatoes  
Assorted Olives, Mushrooms,  
Roasted Red Peppers

## **Assorted Cured Pique Meats**

Prosciutto, Lonza, Sausage  
Poached Salmon  
Smoked Salmon  
Deep Fried Calamari  
Marinated Shrimp  
Mussels Diavola  
Crab Claws with Honey Dijon Dip  
Seafood Salad

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# HORS D'OEUVRES & COCKTAIL RECEPTION

All of the menus below are served Buffet Style.

## PACKAGE 1

Homemade Artisan Pizzas  
Domestic Cheese &  
Cracker Boards  
Crudités served with Hummus  
Regular & Decaffeinated  
Coffee and Tea Station  
*All served buffet style*

A selection of chefs choice  
of passed hot & cold Hors  
D'Oeuvres

*(Food Service for 1 Hour,  
Hall Rental for 3 Hours)*

## PACKAGE 2

Homemade Artisan Pizzas  
Crudités served with Hummus  
Domestic Cheese &  
Cracker Boards  
Flat Breads  
Pumpnickel, French Sticks  
Served with Hummus,  
Roasted Red Pepper Dip or  
Olive Tapenade  
Fresh Cut Fruit  
Regular & Decaffeinated  
Coffee and Tea Station  
*All served buffet style*

A selection of chefs choice  
of passed hot & cold Hors  
D'Oeuvres (5)

*(Food Service for 1 1/2 Hours,  
Hall Rental for 3 Hours)*

## PACKAGE 3

Pumpnickel, French Sticks  
Served with Hummus,  
Roasted Red Pepper Dip or  
Olive Tapenade  
Domestic & Imported  
Cheese Boards  
Marinated Shrimp  
Smoked Salmon or  
Poached Salmon  
Marinated Vegetables  
& Olives  
Shaved Beef on Mini  
Baguettes accompanies with  
Whole Grain Mustard  
Fresh Fruit  
Regular & Decaffeinated  
Coffee and Tea Station  
*All served buffet style*

A selection of chefs choice  
of passed premium Hors  
D'Oeuvres (6)

*(Food Service for 2 Hours,  
Hall Rental for 5 Hours)*

*Some restrictions may apply. Any dietary concerns need to be addressed prior to the event.*

# BAR SERVICES

## Host Bar

Mixed Drinks with  
Rye, Rum, Gin, Vodka and Scotch

Red & White House Wines  
A Choice of Italian or Domestic

Assorted Domestic Beer Selection

Soft Drinks, Juices

Glasses, Ice, Garnishes & Bartenders

## Deluxe Bar

*(Host Bar + Liqueur Package)*

Brandy, Sambucca, Irish Cream, Amaretto,  
Cognac, Kahula, Amarula, Peach Schnapps

Served During Receiving Line, Table Side Service  
with Coffee & at Bar After Dinner

## Supreme Bar

*(Deluxe Bar + Cocktail Package)*

Martini's

Imported Beers

Strawberry Daiquiris

Pina Coladas

Single Malt Scotches

## Champagne Toast

*Bar packages include up to an 8 hour service & glasses,  
ice, garnishes & bartenders. Other specialty items  
available upon request.*

## Consumption Bar Service

Soft Drinks or Juices

Domestic Beer, Mixed Drinks,  
Glass of House Wine

Imported Beers

Single Malt Scotch, Martinis,  
Specialty Cocktails

Bottle of House Wine

Bartender Fee (up to 5 Hours of Service)

*Specialty Items (including Wines) can be accommodated  
& priced upon request.*

*All mixes, glasses, ice and garnishes included.*

*All package prices are subject to applicable tax.*

*Cash/consumption bar packages subject to  
tax and hall rental.*