

A large, elaborate spread of Mediterranean-style food is displayed on a table. In the foreground, there is a large platter of cured meats, including salami and prosciutto, along with a loaf of bread. To the left, a large bowl of shrimp is garnished with lemon wedges. To the right, a platter of mussels is served with bread and lemon. The background shows more food, including what appears to be a large bowl of salad or vegetables. The entire scene is set in a restaurant or dining room with a white tablecloth and wooden chairs visible in the background.

THE MENU

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

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

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 Pingue 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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H O R S D ' O E U V R E S & C O C K T A I L R E C E P T I O N

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)*

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B A R S E R V I C E S

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.*