Sit Nown Ninner Selections

available for 20-50 guests

Roma \$55pp Choice of Pasta or Salad Course 4 Entrée Selections

Milano \$65pp urse 2 Family Style Appetizers *Choice of* Pasta or Salad Course 4 Entrée Selections Amalfi \$75pp 3 Family Style Appetizers Salad Course Pasta Course 5 Entrée Selections

Salad Offerings: House, Caesar or Gorgonzola Walnut Salad Pasta Offerings: Penne alla Vodka or Rigatoni Marinara

Family Style Apps: Fried Calamari Zucchini Fries Baked Clams Capellini Cakes Mozzarella Sticks Meatball Polpette Chicken Piccata Meatballs Fresh Mozzarella & Tomato Margherita or Neapolitan Pizzette Iavarone Wings: Scarpariello, BBQ or Hot *Entrée Selections*: Penne alla Vodka Pappardelle Bolognese Spaghetti & Meatballs Zucchini Linguine Primavera Chicken or Eggplant Parmigiana Shrimp, Sole or Salmon Oreganata Dijon or Teriyaki Salmon Chicken Francaise or Marsala Mediterranean Branzino Boneless Beef Short Rib \$5pp Pork Chop \$8pp Veal Chop Milanese \$10pp NY Strip Steak \$10pp

select entrees served with roasted potatoes and mixed vegetables



With Our Compliments

Sit Down

All Packages Include: Soda and Fresh Juices Coffee and Tea Personalized Iavarone Sheet Cake

Drink Packages: The Basics \$20pp Unlimited Beer, House Wine & Sangria The Vino \$30 each One White & One Red Bottle Per Table The Mixer \$35pp Beer, Wine, Sangria, House Mixed Drinks & Iavarone Martinis Bubbly Bar \$15pp Host Choice of One: Peach, Mango & Strawberry Bellinis Red & White Sangria Aperol & Limoncello Spritzes The Signature \$5pp Basics or Bubbly/\$10pp without Add Your Own Signature Cocktail Enhancements: Passed Hors D'Oeuvres \$8pp Mini Cannoli's (M/P) Cappuccino & Espresso \$5pp Homemade Chocolate Chip Cookies & Brownies \$5pp Iavarone Dessert Shooters (Min. 20) \$5 each Strawberry Shortcake, Chocolate Mousse, Cannoli & Tiramisu Viennese Trays \$7pp Fruit Platters \$25 each

For The Room:

Linens \$10 each Colored Napkins \$1 each Complimentary Linens for events at \$75 or more per person AV Speaker & Microphone \$50

Featuring Two Unique Spaces

The Atrium (open year round) Minimum Room Guarantee of 65 Guests Heated & Enclosed *The Landing* Indoor Space for 25-35 Guests **The Fine Print**

A \$300 non-refundable deposit is required upon booking. NYS sales tax will be added at 8.625%. A 20% gratuity will be added and distributed to the servers assigned to your event. That does not include the Maitre D" gratuity. We ask that final payment and gratuities are made in cash; when paying with a credit card, a 3% fee is applied. Friday-Sunday events are subject to premium rates and minimums.



Buppet Selection

available for 50-100 guests

Capri \$65pp

Choice of 2 Family Style Appetizers: Fried Calamari Zucchini Fries Baked Clams Capellini Cakes Mozzarella Sticks Meatball Polpette Chicken Piccata Meatballs Fresh Mozzarella & Tomato Margherita or Neapolitan Pizzette Iavarone Wings: Scarpariello, BBQ or Hot

> Choice of 1 Salad : House Caesar Gorgonzola Walnut

Choice of 1 Pasta: Penne alla Vodka Baked Ziti Rigatoni Marinara Zucchini Linguine: Primavera or Marinara

Choice of 3 Entrees: Chicken: Parmigiana, Marsala or Francaise Salmon: Oreganata, Dijon or Teriyaki Chicken Scarpariello (boneless) Eggplant Parmigiana or Rollatini Sole Oreganata or Almondine Shrimp Parmigiana or Scampi

select entrees served with roasted potatoes and mixed vegetables



With Our Compliments

Buffet

All Packages Include: Soda and Fresh Juices Coffee and Tea Personalized Iavarone Sheet Cake

Drink Packages: The Basics \$20pp Unlimited Beer, House Wine & Sangria The Vino \$30 each One White & One Red Bottle Per Table The Mixer \$35pp Beer, Wine, Sangria, House Mixed Drinks & Iavarone Martinis Bubbly Bar \$15pp Host Choice of One: Peach, Mango & Strawberry Bellinis Red & White Sangria Aperol & Limoncello Spritzes The Signature \$5pp Basics or Bubbly/\$10pp without Add Your Own Signature Cocktail Enhancements: Passed Hors D'Oeuvres \$8pp Mini Cannoli's (M/P) Cappuccino & Espresso \$5pp Homemade Chocolate Chip Cookies & Brownies \$5pp Iavarone Dessert Shooters (Min. 20) \$5 each Strawberry Shortcake, Chocolate Mousse, Cannoli & Tiramisu Viennese Trays \$7pp Fruit Platters \$25 each

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Brunch Selections

\$55 per person

Sit Down 20-50 guests **Buffet** 50-100 guests

Family Style Breakfast Board Assorted Bagels, Muffins, Danishes & Croissants with Jelly, Marmalade, Butter & Cream Cheese *Fresh Fruit Platters*

Salad Course

5 Entrée Selections Chicken & Waffles French Toast Breakfast Wrap Breakfast Pizzette Quiche or Frittata Avocado Burrata Toast Chicken Caprese Eggplant Rollatini Salmon Oreganata Penne Primavera Rigatoni alla Barese Steak & Eggs \$5pp Breakfast Display

Assorted Bagels, Muffins, Danishes & Croissants with Jelly, Marmalade, Butter & Cream Cheese *Fresh Fruit Display*

Choice of 4 Buffet Dishes:

French Toast Waffles Scrambled Eggs Bacon & Sausage Penne Primavera Rigatoni alla Barese Eggplant Rollatini Dijon Salmon Chicken Caprese

Choice of One Buffet Side: Home Fries Salad

Salad Offerings: House, Caesar, Citrus Salad or Arugula Salad



With Our Compliments

Brunch

Enhancements:

All Packages Include:Soda and Fresh JuicesPasseCoffee and TeaPersonalized Iavarone Sheet CakeCapAssoAssoDrink Packages:Homema

The Basics \$20pp Unlimited Beer, House Wine & Sangria *The Vino* \$30 each One White & One Red Bottle Per Table *The Mixer* \$35pp Beer, Wine, Sangria, House Mixed Drinks & Iavarone Martinis *Bubbly Bar* \$15pp *Host Choice of One:* Peach, Mango & Strawberry Bellinis Red & White Sangria Aperol & Limoncello Spritzes *The Signature* \$5pp Basics or Bubbly/\$10pp without Add Your Own Signature Cocktail Passed Hot Hors D'Oeuvres \$8pp Mini Cannoli's (M/P) Cappuccino & Espresso \$5pp Assorted Passed Desserts \$5pp Homemade Chocolate Chip Cookies & Brownies \$5pp Iavarone Dessert Shooters *Minimum 20*, \$5 each *Strawberry Shortcake, Chocolate Mousse, Cannoli & Tiramisu* Viennese Trays \$7pp Yogurt Parfait & Pressed Juices \$7pp

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Cocktail and Teen Parties

Verona (Cocktail Style) \$50pp 15-100 Guests Available Monday-Thursday

Passed Hors'Doeuvres: Choice of 5 Rice Balls traditional or short rib Assorted Sliders Steak or Chicken Skewers Steak or Chicken Skewers Caprese Skewers Mozzarella Sticks Capellini Cakes Pigs in a Blanket Fried Ravioli Assorted Pizzettes \$5pp (20 person minimum) **Open Bar:** Beer, Wine, Sangria, House Mixed Drinks & Iavarone Martinis **Capretti** (Teens 18 & under) \$45pp Minimum of 10 Guests +\$10pp Friday & Saturday after 6pm, Sunday after 5pm

Choice of Two Appetizers: Mozzarella Sticks Neapolitan or Margherita Pizzettes Capellini Cakes **Zucchini Fries** Choice of Salad: House or Caesar Choice of Three Entrees: Penne alla Vodka **Baked** Ziti Spaghetti & Meatballs Chicken Parmigiana Chicken Fingers & French Fries Penne Primavera Dessert: Assorted Italian Cookies

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