

THE ATRIUM

Italian Home-style Feast

- Includes Rental of Hall and All Outside Areas
- Complete Set Up and Clean Up
- Red Checked Linens with Red Linen Napkins
- Bone China and Real Silverware used
- Water and wine Glasses at each place setting
- Skirting on Head Table, Food Tables, Bar, DJ Table, Gift Table, Cake Table, Cookie Table, Guest Book Table and any other tables needed.
- Breadstick Centerpieces
- Complementary Wine for Each Table
- Use of 2 Portable Bars with Portable Coolers
- Ice available for Bar Drinks
- Punch Served in Elegant Lighted Fountain

Starter Course
 Salad Course
 Pasta Course
 Breadsticks and Baguettes
 Complementary Red Wine
 Punch Served in a Lighted Fountain
 Dessert Course
 Regular and Decaf Coffee
 Assorted Hot Teas



Number of People:	200 +	150-199	100-149	50-99
Saturday Nights and Holidays:	\$ 27.00	\$ 31.00	\$ 38.00	N/A
Friday Nights or Sunday:	\$ 21.00	\$ 23.00	\$ 26.00	\$ 34.00
Monday Through Thursday:	\$ 18.50	\$ 19.50	\$ 20.00	\$ 23.00

Above Prices are subject to 6% PA Sales Tax and 15% Gratuity

A non-refundable deposit of \$250 secures the date for the hall.

The remaining balance is due 10 days before the event.

Maximum of 6 Hours, not exceeding 11 PM

Minimum 50 people.

Prices effective June 1, 2007



Italian Home-style Service

Guests enjoy a taste of Italy delivered family style to their table. From a balsamic salad course to an authentic dessert array of canola, biscotti and optional tiramisu, your guests will enjoy a fine tour of custom made Italian specialties. Package includes themed red checked tablecloths, and baguette/breadstick centerpieces.

Starter Course

Choose an appetizer display of Tomato bruschetta with crostini and a selection of cheeses and olives

OR

Start your meal with a regional soup course of Italian Wedding, Pasta Fagiole, or Minestrone soup served to each individual guest in soup cups with saucer.

Salad Course

Tossed salad greens and mesclun mix topped with cucumber slices, black olives, Italian style grape tomatoes or Roma slices, hot pepper circles, red onion slices and a balsamic vinaigrette served up family style in teak wood salad bowls with a sprinkle of parmesan and toasted croutons.

Pasta Course

Choose two pastas* from the following list that will arrive in steaming bowls for your guest's enjoyment:

- ✂ Denne marinara ✂ Denne alla vodka ✂ Capellini pomodoro
- ✂ Chicken penne in citrus thyme butter ✂ Farfalle with chicken and broccoli in garlic oil with parmesan ✂ Farfalle with fresh mozzarella, sautéed spinach, roma tomato and basil pesto
- ✂ Musilli with olive tapenade ✂ Pasta Primavera Alfredo with roasted spring vegetables
- ✂ Fettuccini Alfredo ✂ Rotini Broccolini with white wine garlic reduction ✂ Oricchiette with sun dried tomatoes, peas and pecorino ✂ Baked Rigatoni with sausage, peppers and onions
- ✂ Three cheese ravioli with marinara* ✂ Three cheese tortellini with choice of sauce or pesto*
- ✂ Stuffed shells in marinara*

Add a platter of steaming hand-rolled meatballs or Italian sausage for \$1.50 per person.

*Only one pasta selection can be "stuffed" pasta.

Dessert Course

Dolci—finish off a fine meal with a platter of regional favorites—a mixed variety of our home-baked biscotti and a selection of chocolate chunk filled canolis.

Add our famous Tiramisu or a dish of Spumoni Italian Ice Cream to your dessert course for \$1.00 per person.