

# *The Loft at Ariana's Grand*

*Presents*

## *The Platinum Buffet Menu*

*4864 Arthur Kill Road*

*Staten Island, NY 10309*

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*Join us on Facebook @ ArianasGrand*

*When you are looking for an elegant gathering place to hold your special occasion, please consider the Loft at Ariana's Grand.*

*The "Ariana's" Family has specialized in exquisite Italian-American cuisine for over 30 years. Our family recipes have been passed down from generation yet strive to be creative.*

*The Loft at Ariana's is a classy, chic Manhattan-style space with a candlelit ambiance. The white décor is sure to please for any occasion. Surrounded by an award winning building with a fabulous view – choose the Loft at Ariana's Grand for your next affair...*

*One Day, One Celebration*

*For a*

*One of a Kind Affair*

# *Presentation Table*

## *Mozzarella Balls*

*Seasoned with olive oil, salt, pepper and basil*

## *Olive Trio*

*Gaeta, Sicilian and Black olives mixed with garlic and oil*

## *Toasted Baguettes*

*Topped with fresh ricotta, eggplant and marinara sauce*

## *Garlic Bread*

*Topped with Asiago melted cheese*

## *Caesar Salad*

*Homemade dressing with shaved Parmesan cheese and Asiago croutons*

## *Panini Sandwiches*

*Warm pressed sandwiches two types*

*Fresh Mozzarella, prosciutto, mesculin greens and tomatoes with a pesto spread.*

*Virginia ham, Imported Swiss cheese, field greens with a Dijonaise spread*

## *Mozzarella in Carozza*

*Deep-fried battered mozzarella topped with a marinara sauce and plain with lemons*

## *Mesculin Salad*

*In balsamic vinaigrette dressing with toasted almonds, sundried cranberries, chopped strawberries topped with gorgonzola crumbles*

*Eggplant Parmigiana Stromboli, Chicken Parmigiana Stromboli  
Sausage and Pepper Stromboli*

## *Grana Padano*

*Wheel of cheese surrounded by assorted grapes*

# *Buffet Entrée*

*(Selection of Five choices)*

## *Pasta*

*Baked Ziti*

*Homemade meat Lasagna*

*Stuffed Shells*

*Fettuccini Alfredo*

*Penne alla Vodka*

*Bowtie Pasta with broccoli, garlic and oil*

*Rotelli pasta in a light wine sauce  
With garlic, olives, artichokes and chopped tomatoes*

*Rigatoni Filetto d' Pomodoro  
Fresh tomato sauce with bacon, prosciutto and basil*

*Pasta Primavera  
Light cream sauce with julienne vegetables*

*Macaroni and Cheese*

*Rigatoni in a truffle cream sauce with mixed mushrooms*

## Chicken

*Chicken Marsala*

*In a wine sauce with mushrooms*

*Chicken Scarpariello*

*With olives, peppers and sausage in a wine sauce*

*Chicken Francese*

*Seasoned with butter and fresh lemons*

*Stuffed Chicken*

*Stuffed with ricotta, mozzarella and prosciutto in a Marsala sauce*

*Grilled Chicken*

*Mixed with tricolor pasta in a garlic and wine sauce*

*Chicken Champagne*

*In a light cream sauce with wild mushrooms*

*Chicken Tenders*

*Chicken Satay*

*Marinated chicken on skewers in a peanut butter Thai sauce*

## Fish

*Zuppa d' clams*

*In a red or white sauce with or without pasta*

*Zuppa d' Mussels*

*In a red or white sauce with or without pasta*

*Fried Calamari*

*With a Fra Diavolo sauce on the side*

*Seasoned Broiled Salmon*

*Pesto Crusted Salmon*

## **Beef, Pork, Eggplant**

*Italian style meatball parmigiana*

*Beef and broccoli in a teriyaki sauce*

*Pepper steak, beef with peppers and onions*

*Sausage and Peppers*

*Eggplant Rollatini Parmigiana*

*Sliced Roast Pork, in a barbeque sauce or brown gravy*

*Stuffed Loin of Pork, stuffed with prosciutto, provolone and bread crumbs*

*Cocktail Franks, wrapped in a puff pastry*

*Brooklyn Style Potato Croquette Special*

*Spicy Chicken Wings, with a blue cheese dipping sauce*

*Mozzarella Sticks*

*Pizza Squares*

*Beef Tacos make your own taco*

*Grilled Cheese*

## **Vegetables**

*(Selection of two vegetables choices)*

*Mixed steamed vegetables*

*Seasoned red roasted potatoes*

*Sautéed string beans garlic, oil, and breadcrumbs*

*Saffron rice (plain or pilaf)*

*French Fries*

# *The Loft at Ariana's Grand Upgrades*

## *Passing Hor'dourves*

*Served butler style by tuxedo clad white gloved attendants passing homemade croquettes, mini rice balls, baked clams, crab cakes, marinated chicken satay skewers in a peanut Thai sauce.*

*Price per person \$\_\_\_\_\_*

## *Wine Cellar*

*From wines around the world*

*The Loft cart will be passed around the room by out house Sommelier with your selection of award winning wines.*

*Price per person \$\_\_\_\_\_*

## *Sushi Station*

*Assortment of fresh Japanese rolls*

*Price per person \$\_\_\_\_\_*

## *Flambé Station*

*Cherries Jubilee and Banana Fosters*

*Price per person \$\_\_\_\_\_*

## *Fruit Platter*

*Assortment of seasonal fruits*

*Price per person \$\_\_\_\_\_*

## Ice Cream Sundae Bar

*Vanilla and Chocolate ice cream with an assortment of toppings*

*Price per person \$\_\_\_\_\_*

## Chocolate Fondue Machine

*A variety of mixed fruit skewers, sliced pineapple, strawberries, marshmallows, pretzels, ricekrispies treats, bananas dipped in rich milk chocolate*

*Price per person \$\_\_\_\_\_*

## Champagne Toast

*Price per person \$\_\_\_\_\_*

## Carving Station

*Virginia Ham with pineapple, stuffed boneless Loin of Pork, fresh Pork Tenderloin with Hawaiian glaze, Roast Beef*

*Choice of one Price per person \$\_\_\_\_\_*

*Choice of two Price per person \$\_\_\_\_\_*

*Roasted boneless Prime Rib Price per person \$\_\_\_\_\_*

## **Super Premium upgrade top shelf Liquors**

*Grey Goose Vodka, Silver Patron Tequila, Café Patron Tequila  
Remy Martin, Courvoisier, J W Black*

Price per person \$ \_\_\_\_\_

## **Vodka and Martini Bar**

*Assorted Imported Flavored vodkas – orange, citron and raspberry in a decorated ice sculpture*

Price per person \$ \_\_\_\_\_

## **Bottled Beer**

*Choice of two Domestic*

Price per person \$ \_\_\_\_\_

*Choice of two Imported*

Price per person \$ \_\_\_\_\_

## **Ice Luge Shots**

*Choice of four liquors flowing through a chilled Ice Luge bar top*

Price per person \$ \_\_\_\_\_

## **Cannoli Station**

*Cannolis made to order with chocolate or vanilla cream*

Price per person \$ \_\_\_\_\_

## **Sweet Cake Display**

*Assortment of cheese and mousse cakes*

Price per person \$ \_\_\_\_\_

# *The Loft at Ariana's Grand*

## *Includes the following:*

*Coffee and tea served table side -All soft drinks -Tap beer only, Coors light and Bud.  
All bottled beer at an additional cost. Open bar is served with Premium liquors and bartender service.  
White floor length linens and your choice of our colored overlays, tuxedo clad waiters and waitress  
serving your buffet dinner. Direction cards and seating cards*

### *Quotes*

*(Valid for 30 days from) Date: \_\_\_\_\_*

*Wine and Beer with Presentation Table Price per person \$ \_\_\_\_\_*

*Without Presentation Table Price per person \$ \_\_\_\_\_*

*Open bar with Presentation Table Price per person \$ \_\_\_\_\_*

*Without Presentation Table Price per person \$ \_\_\_\_\_*

*Under 4 years of age no charge, children ages 5 – 14 years old half price and any child 15 years of age  
and older full price. All vendors are half price.*

*The Loft at Ariana's Grand \_\_\_\_\_ Date \_\_\_\_\_*

*Clients Signature \_\_\_\_\_*

*Clients Signature \_\_\_\_\_*

*Address \_\_\_\_\_*

*Home Phone \_\_\_\_\_ Cell \_\_\_\_\_*

*Email Address \_\_\_\_\_*

**All prices are subject to New York Sales tax and 18% service charge. There will be  
a charge of \$250 Maitre D fee. A deposit of \$1,000 in required by cash, check or  
credit card and is non-refundable.**