SHOWER PACKAGES

Bella Sera
### BREAKFAST

**$18.95 per person**

This package includes:
- Regular Coffee, Decaf Coffee & Hot Tea w/ Condiments
- Seasonal Fresh Fruit Salad
- Mini Yogurt & Granola Bar
- Mini Bagels, Muffins, Danishes & Scones - Cream Cheese, Sweet Butter, Fruit Preserves
- Breakfast Potatoes
- Choice of Crisp Pepper Crusted Bacon OR Maple Cured Sausage Links
- Choice of Scrambled Eggs w/Cheese OR Roasted Vegetable Frittata
- Choice of Pancakes OR French Toast

### BRUNCH

**$26.95 per person**

This package includes:
- Regular Coffee, Decaf Coffee & Hot Tea w/ Condiments
- Assorted Juices
- Seasonal Fresh Fruit Salad
- Mini Bagels, Muffins, Danishes & Scones - Cream Cheese, Sweet Butter, Fruit Preserves
- Fresh Baked Rolls & Butter

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### ADD-ONS

<table>
<thead>
<tr>
<th>Make-Your-Own Waffle Bar w/ Six of Your Favorite Toppings</th>
<th>$6.95 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Made-To-Order Crepe Station w/ Assorted Jams, Fresh Berries and Whipped Cream</td>
<td>$6.95 per person</td>
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<tr>
<td>Made-To-Order Omelet Bar w/ Five of Your Favorite Toppings</td>
<td>$5.95 per person</td>
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</tbody>
</table>

Ask your Event Specialist for additional menu & beverage options & upgrades. All prices subject to 20% Service Charge & 6% Sales Tax.
## LUNCH PACKAGE 1

$21.95 per person  
This package includes:  
- Half Hour Welcome Reception w/ Fresh Fruit & Cheese Display  
- Choice of Romaine & Radicchio Salad, Italian Roma Tomato Salad OR Caesar Salad  
- Regular Coffee, Decaf Coffee & Hot Tea w/ Condiments

### ARTISAN WRAPS  
(choose three)

- **Roasted Turkey**  
  Smoked Gouda, Green Leaf Lettuce, Tomato, Red Pepper Mayo

- **Black Forest Ham**  
  Cheddar Cheese, Green Leaf Lettuce, Tomato, Dijonnaise

- **Roast Beef**  
  Provolone, Green Leaf Lettuce, Tomato, Rosemary Horseradish Cream

- **The Greco**  
  Capicolla, Genoa Salami, Sopressata, Provolone, Green Leaf Lettuce, Tomato, Basil Pesto

- **Capri**  
  Roma Tomatoes, Mozzarella Cheese, Basil Pesto

- **Vegetarian**  
  Grilled Fresh Vegetables, Feta Cheese, Basil Pesto

### SIDES  
(choose two)

- **Classic Potato Salad**  
  Chopped Egg, Mayo, Touch of Dijon, Fresh Herbs

- **Greco’s Potato Salad**  
  Roasted Red Bliss Potatoes, Fresh Dill, Capers, Dijon Vinaigrette

- **Quinoa Salad**  
  Sun-dried Tomatoes, Spinach, Sliced Almonds, Lemon Dressing

- **Green Bean Salad**  
  Onions, Carrots, Red Wine Vinaigrette

- **Grilled Fresh Vegetables**

- **Penne Pasta** w/ Vodka Sauce, Marinara OR Basil Pesto Cream

### SOUPS  
(choose one - add $3.00 per person)

- **French Onion**
- **Italian Wedding**
- **Carrot Ginger Bisque (Vegetarian)**
- **Tuscan Minestrone**

### DESSERT

- **French Onion**
- **Italian Wedding**
- **Carrot Ginger Bisque (Vegetarian)**
- **Tuscan Minestrone**

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LUNCH PACKAGE 2

$26.95 per person (Buffet or Sit Down service available)

This package includes:
• Half Hour Welcome Reception w/ Fresh Fruit & Cheese Display
• Chef’s Choice of Vegetable, Fresh Baked Rolls & Butter
• Regular Coffee, Decaf Coffee & Hot Tea w/ Condiments

SALADS
(choose one)

Romaine & Radicchio Salad
Grape Tomato, Cucumber, Crumbled Fontinella, Balsamic Vinaigrette, Buttermilk Ranch Dressing

Italian Roma Tomato Salad
Fresh Basil, Red Onion, hint of Lemon, Crumbled Fontinella, Extra Virgin Olive Oil, Aged Balsamic Vinaigrette

Classic Romaine Caesar
Parmigiana Romano, Crusted Croutons, Creamy Caesar Dressing

Spring Mix Salad
Grape Tomatoes, Cucumber, Blue Cheese, Candied Pecans, Dried Cranberries, Balsamic Vinaigrette

ENTREES
(choose one)
(for 2nd entree add $5.00 per person)

Lemon Chicken Romano
Encrusted in a Romano Cheese Egg Wash, Flat Leaf Parsley, Lemon White Wine Sauce

Chicken Lilliana
Sun-dried Tomatoes, Carmelized Shallots, Sherry Cream Sauce

Chicken Picatta
Mushrooms, Lemon, Capers, Peppers, White Wine Sauce

Beef Marsala
Peppers, Mushrooms, Marsala Wine Sauce

Grilled Salmon
Lemon Dill Butter

Jumbo Lump Crab Cakes
Citrus Tartar
($6.00 per person upgrade)

Seasonal Fish Selection
Additional charge per person

SOUPS
(choose one - add $3.00 per person)

French Onion
Italian Wedding
Carrot Ginger Bisque (Vegetarian)
Tuscan Minestrone

STARCH
(choose one)

Wild Rice Duo Long Grain, Wild Rice, Aromatic Vegetables

Penne Pasta w/ Vodka Sauce, Marinara OR Basil Pesto Cream

Roasted Garlic Mashed Potatoes

DESSERT
(choose one)

Chocolate Chip Brownie & Mini Cannoli Platter

Mason Jar Tiramisu

Chiffon Shortcake
(Assorted Flavors Available)

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ALTERNATIVE BAR PACKAGES
& SPECIALTY DRINKS

CONSUMPTION & CASH BAR PACKAGES

$100.00 Bartender, Mixers & Setup Fee
Paid for by the drink - reasonable minimum guarantee required based on guest count

Consumption Based Bar
Assorted Choices of Beer, Wine & Liquor - each drink is recorded & paid for at end of the event

Cash Bar
Assorted Choices of Beer, Wine & Liquor - each drink is paid for directly by the guest

SPECIALTY DRINKS

Red or White Wine by the Glass
$5.95 & Up Per Glass

Red or White Wine by the Bottle
$19.95 & Up Per Bottle

Traditional Red or White Wine Sangria w/ Fresh Fruit
$64.95 Per Gallon

Champagne Toast
$3.95

Champagne Punch w/ Fresh Fruit (various flavors available)
$64.95 Per Gallon

Bellini ~ Choice of Strawberry OR Peach
$4.95 Each

Mimosa ~ Champagne w/ Freshly Squeezed Orange Juice
$4.95 Each

Mimosa Bar:
House Champagne ~ $19.95 Per bottle
Choice of Two Fruit Juices & Fresh Seasonal Berry Garnish ~ $1.95 Per Person

All pricing is subject to 20% Service Charge.