

The Loft at Ariana's Grand

Presents

The Platinum Buffet Menu

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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.**