



Special Occasion Menus

Perfect for a Sweet 16, Quinceanera, Communion, Birthday, Anniversary, Engagement, Baby Shower, Bridal Shower, Retirement Party or Any Other Special Event (Does NOT apply to Wedding Receptions)

The Works Buffet Service

\$45.95 Per Person (Plus 6% Sales Tax And 20% Service Charge)

Salad (Choice of One)

Served with Italian Rolls and Butter

Caesar Salad - Crisp Romaine Lettuce Dressed with Home-Made Caesar Dressing Topped with Parmesan Cheese and Home-Baked Croutons

Spring Mix Salad - A Combination of Spring Lettuces with Fresh Tomatoes Dressed with Balsamic Vinegar & Olive Oil or Champagne Vinaigrette Dressing

Spinach Salad - Fresh Spinach Topped with Mushrooms, Hard-Boiled Egg and Bacon Bits

Pasta Entree (Choice of One)

Penne Alla Vodka (in Pink Sauce) - Pencil Point Pasta in Light Tomato-Cream Sauce

Penne with Fresh Tomato and Basil - Pencil Point Pasta in Fresh Tomato-And-Basil Sauce with a Touch of White Wine

Penne with Salmon - Penne Pasta Tossed with Poached Salmon in White Cream Sauce

Ravioli in White Sauce - Home-Made Cheese Ravioli in Four-Cheese Sauce

Ravioli in Red Sauce - Home-Made Cheese Ravioli in Fresh Tomato-Basil Sauce

Farfalle Boscaiola - Bow-Tie Pasta Sautéed with Wild Mushrooms and Sausage in Light Beef Gravy

Mini Seashells – Mini Seashell Pasta with Spinach and Cannellini Beans in Oil-And-Garlic Sauce

Mushroom Rigatoni – Rigatoni Pasta in Wild Mushroom Sauce

Pesto Linguine - Linguine Pasta in Pesto Sauce

Tortellini 3P - Tortellini with Prosciutto and Peas in Alfredo Sauce

Main Entrees (Choice of Two)

Chicken Marsala - Breast of Chicken Pan-Sautéed with Wild Mushrooms in Marsala Wine

Chicken Piccata - Breast of Chicken Pan-Sautéed in White Wine and Finished in Lemon Butter Sauce

Chicken Francaise - Chicken Dipped in Egg and Sautéed in White Wine Sauce

Grilled Chicken - Grilled Breast of Chicken Marinated in Olive Oil, Garlic and Pesto in Lemon Sauce

Chicken Florentine - Breast of Chicken with Spinach and Cheese in Wild Mushroom Sauce

Chicken Parmesan – Chicken Lightly Breaded topped with Red Sauce and Melted Mozzarella Cheese

Steamship Roast Beef – Thinly Sliced Top Round of Beef Roasted in Au Jus Served with Creamy Horseradish Sauce

Beef Burgundy - Tender Beef Tips Pan-Seared in Burgundy Wine and Brandy Demi-Glace with Wild Mushroom Sauce

Pineapple Ham – Sliced Baked Honey-Glazed Ham with Pineapples and Maraschino Cherries

Sausage and Peppers - Mild Italian Sausage with Roasted Sweet Bell Peppers and Onions (Spicy Sausage upon Request)

Flame-Grilled Tilapia – Delicate Fillet of Tilapia Fish Grilled with a Touch of Italian Herbs and Garlic in a Capers, Crabmeat and White Wine Reduction

Shredded Roast Pork - Pork Shoulder Seasoned with Garlic, Saffron and Cumin Roasted in its Own Juices

Veal Marinara (\$2 Per Person Upcharge) - Tender Veal Sautéed with Mushrooms, Onions and Sweet Peppers in Marinara Sauce

Add Any 3rd Main Entrée - \$4.00 Per Person

Sides (Choice of Two)

Roasted Potatoes - Roasted Potatoes Seasoned with Rosemary and Italian Spices

Mashed Potatoes – Home-made Garlic Smashed Potatoes with Gravy

Rice Pilaf - Seasoned White Rice with Finely Chopped Celery, Carrots and Onions

Arroz Con Gandules - Seasoned Spanish Rice with Peas, Chorizo Sausage and Goya Seasoning

String Beans Almondine - Fresh String Beans Sautéed with Almonds, Olive Oil, Garlic and Italian Spices

Grilled Vegetables - Grilled Zucchini, Squash and Carrots Marinated with Olive Oil and Italian Spices

Dessert

Celebration Cake or Neapolitan Ice Cream Station (Vanilla, Chocolate and Strawberry) with Chocolate and Caramel Sauces

Add Any 3 Appetizers for \$5.95 Per Person or Add Any 6 for \$8.95 Per Person

International Cheese Display * Fresh Fruit Tray * Vegetable Crudite * Cold Antipasto (Combination of Prosciutto, Salami, Capicollo, and Coppa) * Buffalina (Roasted Sweet Peppers, Sliced Tomatoes, Bermuda Onions, and Mozzarella Cheese) * Bruschetta with Diced Tomatoes * Mini Meatballs in Marinara Sauce * Tender Chicken Fingers * Cocktail Franks * Mozzarella Sticks * Chicken Satay * Stuffed Mushrooms * Polenta (Grilled Polenta with Crabmeat, Capers and White Wine) * Clams Casino * Mussels Marinara

In addition to Buffer Service, your package includes:

Use of Facility for 4 Hours – Private Room - 75 Guests Minimum
Tables, Chairs and Setup (8 – 10 guests per table)
Choice of Table Linen Overlays and Napkins (50+ Poly Colors to Choose From)
Hurricane Candle Centerpieces for All Guest Tables
China, Silverware, and Glassware
Beverage Station – Sodas (Coke, Diet Coke, Sprite), Ice, Ice Water, Coffee and Hot Tea
Banquet Serving Staff and Event Coordinator
In-house Bluetooth-compatible music system with speakers

Available Upgrades: Sit-down Service, Custom Menu Options, Sweet Table, Bartender Service (alcohol to be supplied by clients), In-house DJ Service using La Luna sound equipment, LED Up Lighting - Rates Upon Request

Rooms Capacities (with dance floor)

Paris-Barcelona Room:	Min 75 adult guests – Max 100 guests
Florence-San Juan Room:	Min 75 adult guests – Max 120 guests
La Luna Ballroom:	Min 125 adult guests – Max 220 guests

Terms and Conditions

- Prices are valid for 2022 event dates (subject to change without notice)
- 6% PA sales tax and 20% service charge will be added to all menu prices
- Prices subject to 3% increase for 2023 events
- Children's meals (10 y.o. and under) are \$10 off – adult guest minimums apply
- A retainer of 1/3 is required to reserve your selected date and time
- A second payment of 1/3 is due 2 months later or at midway point prior to your event, whichever comes first

- Balance and a \$500 refundable security deposit are due ten (10) business days prior to your event
- Final guest count and menu selections are due ten (10) business days prior to your event.
- **Except for security deposit, all payments are non-refundable and non-transferable**
- All decorations must be approved in advance by banquet director. Hanging decorations can be attached to certain surfaces only (i.e. partition walls, wood surfaces, edges of mirrors - please check with banquet director prior to hanging) using scotch tape only (no glue, tacks, push pins, nails, etc.). Please check with your event manager; we will work with you to make sure your event looks beautiful!
- All candles must be in sturdy votive containers. Please ABSOLUTELY no glitter, confetti, rice, sand, loose flower petals, silly string, loose marbles, rhinestones, etc. Violation of this policy will result in automatic \$125 cleanup fee.
- All outside entertainment vendors (DJs, photo booths, etc.) must be approved in advance by submitting proof of liability insurance.
- We are a non-smoking facility.

Thank You for Considering La Luna Banquet Hall for Your Upcoming Event! We Appreciate Your Patronage!

