

ZUZU

WEEKEND DAY EVENTS

Event Spaces



East

Min 60 Guests
& Max 110 guests

West

Min 40 Guests
& Max 60 guests

Sophia's
lounge

Min 20 Guests & Max 40 guests

THE **STEVIE**
ROOM

Min 20 Guests & Max 30 guests
(afternoon events only)

Catering Manager Hours

Please call for an appointment to see
the venue

Monday - 12pm-7pm

Tuesday - 12pm-7pm

Wednesday - 12pm-7pm

Thursday - 12pm-7pm

Friday - 12pm-7pm

Saturday & Sunday
Catering Manager Not Available.

CONTACT US

202 MAIN ST
FARMINGDALE NY 11735
516-454-7999

WWW.THECROSSBARN.COM

January 2025

Brunch Buffet Package

Brunch Packages Include Mimosas,
Champagne Punch, Bloody Marys, Soda,
Juice, Coffee & Tea

3 Hours \$60

4 Hours \$67

Event Begins With

Assorted Seasonal
Fruit & Cheese Platter

Flatbreads & Focaccia

- Hummus Dip
- Tomato Bruschetta

Crostini, Prosciutto, Parmigiano

Piadina, Nutella

· Puff Pastry, Yogurt Blueberries

Buffet

Egg Selection

Salad

Pasta

Meat Selection

Chicken Selection

French Toast

Bacon

Hash Browns

Brunch Breads

Dessert Selection

Egg Selection (Choose 1)

Frittata Primavera-
Spinach, Peppers & Tomatoes

Asparagus & Parmigiano Frittata
Zucchini, Cherry Tomato & Fontina
Frittata

Pasta (Choose 1)

Rigatoni ala Vodka,
Shaved Parmigiano Reggiano

Creste Pasta, Zucchini, Garlic,
Shaved Parmigiano Reggiano

Penne, Eggplant, Tomato Sauce,
Ricotta Salata

Cavatelli, Mini Chicken Meatballs,
Vine Ripened Tomatoes & Basil

Rigatoni Bolognese
Braised Short Rib, Veal & Pork,
Basil Ricotta

Cavatelli, Crumbled Sweet & Spicy
Sausage, Broccoli Raab,
Toasted Pine Nuts

Chicken (Choose 1)

Chicken Breasts with Lemon

Chicken Scaloppine,
Cherry Tomatoes, Mushrooms

Roasted Chicken with
Mediterranean Herbs

Chicken Milanese Bruschetta
Fresh Mozzarella, Tomatoes & Basil

Scramble- Sausage, Peppers, Potatoes &
Onions

Scrambled Eggs & Cheese

Mushroom & Parmesan Frittata

Salad (Choose 1)

Romaine, Focaccia Croutons,
Caesar Dressing

Wild Arugula, Crumbled
Gorgonzola, Cherry Tomatoes,
Walnuts, Balsamic

Mixed Greens,
Tomatoes, Roasted Peppers,
Shaved Reggiano,
Balsamic Vinaigrette

Meat (Choose 1)

Coffee Glazed Pork Loin

Garlic Rosemary Roast Beef

Honey Maple Turkey

*Smoked Salmon

* \$4- Additional Charge per person

* Marinated Skirt Steak

* \$10- Additional Charge per person

Dessert (Choose 1)

Assorted Cookies

Fresh Fruit & Berries

Special Occasion Cake

Bomboloni

Mediterranean Shower Package

3 Hours \$60

4 Hours \$67

Drinks

Aperol Spritz, St Germain Cocktail

Mimosa, Champagne Punch

Coffee, Tea, Soda & Juice

- Add Sangria \$9pp*
- Add Red & White Wine \$15pp*

Event Begins With

Hummus, Cucumbers, Flatbreads

Marinated Grilled Eggplant & Zucchini

Sardinian Cheese with Honey

Mozzarella Caprese

Crostini, Prosciutto, Parmigiano

Dessert

Assorted Cookies

Buffet

Finger Sandwiches

· Grilled Chicken Pesto

· Prosciutto, Olive Oil, Fresh Mozzarella

Assorted Pizzeta

· Margherita

· 4 Cheese White

Arugula, Walnuts, Crumbled Gorgonzola,

Baby Tomatoes, Balsamic

*Artichoke & Wild Mushroom Risotto
with Pecorino*

*Shells with Cherry Tomatoes,
Arugula & Pecorino*

Chicken Milanese Bruschetta

Afternoon Additions

Brunch Platters

add Platters to Begin any Brunch Party
(each platter serves 10-15 guests)

Fruit & Cheese Platter \$45-
Assorted Seasonal Fruits & Cheese

Ricotta Crostini \$45-
Country Bread Slices, Fresh Ricotta,
Plum Jam

Shrimp Cocktail Display \$149-

Croissant & Bagel Platter \$40-
Warm Croissants & Bagels
Cream Cheese & Fresh Jam
(Add Lox to Bagel Platter \$30)

Caprese Skewers,
Balsamic Drizzle \$55-

Vegetable Crudite Platter \$45-
Roasted Garlic & Artichoke Dip

Flatbreads \$45-
Hummus & Caponata Dip

Mezze \$75-
Artichoke Hearts, Tabbouleh, Cucumbers,
Tomato, Eggplant, Olives, Hard Cheese

Focaccia Caprese \$85-
Burrata, Cherry Tomatoes, Focaccia

Sweet & Salty \$95-
Dried Sausage, Italian Cheese,
Nuts, Olives, Mixed Berries,
Pretzels, Chocolate

Fruit Board, Yogurt,
Granola, Honey \$65-

Dessert Platters

Sicilian Cannoli \$30
(15 pieces)

Mini Bomboloni,
Nutella Sauce \$25
(serves 15 guests)

Brownies \$30
(15 pieces)

Neapolitan Sfogliatelle \$35
(15 pieces)

Assorted Biscotti \$39
(15 pieces)

Mini Sweet Orange Focaccia \$39
(15 pieces)

Individual Nutella Tiramisu
\$3.00 per serving

Hors d'oeuvres \$8 p/p (Choose 3)

- Prosciutto wrapped melon
- Crostini, Prosciutto, Parmigiano
- Piadina, Nutella
- Puff Pastry, Yogurt, Blueberries
- Cranberry Brie Bites

Omelet Station \$10 p/p

Made to Order Omelets
including Fresh Vegetables,
Cheeses & Brunch Meats

Mac & Cheese Bar \$8 p/p

Assortment of toppings
bacon, prosciutto, jalapeños,
and any other favorites

Mini Italian Ices \$4pp

3 Italian Ice Flavors
Displayed for
Grab and Go When
Guests Are Leaving

Bomboloni \$4 p/p

Plain & Nutella Filled
Italian Doughnuts

Drink Additions

Spritz Bar - \$4pp
Aperol

St Germain Cocktail

Sangria - \$9pp

Red & White Wine \$15pp

*Added on Afternoon
Packages Only*

Ice Cream Station

\$10 per person
Home Made
Vanilla & Chocolate Ice Cream
12 Toppings

- A deposit is required to secure the date of the event. The deposit amount is \$500 per event. A deposit can be made by: cash, credit card, company or personal check. Any returned checks will be subject to a \$50 fee.
- All final payments in the form of a check or cash will receive a 4% discount. Any returned checks will be subject to a \$50 fee. Credit card payments are also accepted at no discount.
- Administrative Fees - \$150 Administrative Fee for all events
- Approximately four to five weeks prior to the event your menus must be finalized.
- Two weeks before the event, a meeting will be arranged to finalize floor plan and coordinate decor & logistics.
- The organizer is required to confirm the total number of guest in attendance five days prior to the day of the event. This final guest count will serve as the minimum number of guests which you will be billed for.
- The following taxes & charges will be added: 8.625% sales tax, 23% service fee & \$150.00 administration fee. 100% of the service fee goes to the staff.
- A maitre d i will be in charge of overseeing the dining and service operations for every event. They will be supervising the servers, coordinating with onsite vendors, handling special requests or dietary restrictions from guests and ensuring everything runs smoothly during your event. (20% of the Service fee will go to the staff & 3% will be going to the maitre d
- There is a \$5 Linen fee for each table. Not required if no linens are needed.
- Wall damage will be subject to a fee of \$125 p/h maintenance charge for repairs. Excessive debris, including confetti & glitter, will be subject to an additional maintenance fee of \$100.
- In the event that you cancel the event at any time, there will be a \$500 charge plus the full deposit will serve as the cancellation fee.
- Any vendor who is contracted by the organizer to set up equipment or stay on premise for the event, is required to submit a COI.
This includes, photo booths set ups, musicians, artists & photographers.



Cake Order Form

TYPE OF CAKE: CIRCLE ONE

SPONGE

DEVILS FOOD

RED VELVET

CIRCLE TYPE OF FILLING OR FILLINGS

CHOCOLTAE MOUSSE

VANILLA CUSTARD

CHOCOLATE PUDDING

FRESH BANANAS AND CREAM

VANILLA MOUSSE

FRESH STRAWBERRIES & CREAM

CANOLI

OTHER _____

IF MORE THAN ONE FILLING, CIRCLE THE FOLLOWING
SIDE BY SIDE (EVERYONE HAS TO CHOOSE WHICH FILLING)

LAYER BY LAYER (UP CHARGE - EVERYONE GETS BOTH WHEN CAKE IS CUT)

ICING: CIRCLE ONE

WHIPPED CREAM

BUTTERCREAM

INSCRIPTION AND SPECIAL DECORE

Note: Included will be a Standard flower/balloon decoration and writing
(please inquire about any other Standard designs) :

Date of Event: _____

Name: _____

Suggested Shower Cake Incriptions:

From Ms to Mrs with our best wishes!

Sweetest Wishes for the soon-to-be Mrs!

Showers of Happiness!

Someone Special, Someone Dear, Baby _____ is almost here!