



# Evening Catering Packages

## Event Spaces



### East

Min 60 Guests  
& Max 110 guests

### West

Min 40 Guests  
& Max 70 guests



Min 20 Guests & Max 50 guests



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.*

**January 2025**

All Final Payments Will Receive a  
4% Cash or Check Discount

\$150 Administrative Fee Will Be  
Added To Each Event

## CONTACT US

202 MAIN ST

FARMINGDALE NY 11735

516-454-7999

**WWW.THECROSSBARN.COM**

# Cocktail Party Packages

## Cocktail Party A

### Liquor Packages

*3 hour drink package \$69-*

*4 hour drink package \$78-*

*Draft Beer, Wine,  
Mixed Drinks & Martinis*

### Passed Hors d'oeuvres 1/2 hour

Mini Meatballs

Fresh Mozzarella, Cherry Tomatoes,  
Basil Skewers

Chianti BBQ Chicken Milanese

Mini Arancini

Crostini, Prosciutto, Parmigiano

### Dessert

Bomboloni,  
Nutella Dipping Sauce

### Antipasti Station

· Antipasti Platters

Hand crafted cheese, dried sweet & spicy sausage, salami & prosciutto, olives, grissini, nuts

Flatbreads & Focaccia

· Hummus Dip

· Tomato Bruschetta

· Baked Spinach & Artichoke Dip

Warm Potato Crisps

· Fritti

Fried Mozzarella, Zucchini,  
Artichoke

· Fried Calamari, Spicy Marinara

### Pasta & Pizza Station

Rigatoni ala Vodka, Parmigiano-Reggiano

&

Penne, Veal & Sausage Bolognese

Thin Crust Pizza

Spicy Pepperoni & Honey, Margherita

## Cocktail Party B

### Liquor Packages

*3 hour drink package \$74-*

*4 hour drink package \$83-*

*Draft Beer, Wine,  
Mixed Drinks & Martinis*

### Passed Hors d'oeuvres 1/2 hour

Filet Mignon Crostini

Polenta Bites, Wild Mushroom & Fontina

Focaccia with Prosciutto

Mini Lump Crab Cakes Meyer Lemon Aioli

Baked Gorgonzola Ravioli

### Dessert

Bomboloni,  
Nutella Dipping Sauce

### Antipasti Station

· Antipasti Platters

Hand crafted cheese, dried sweet & spicy sausage, salami & prosciutto, olives, grissini, nuts

Flatbreads & Focaccia

· Hummus Dip

· Tomato Bruschetta

· Roasted Cherry Tomatoes with Buffalo Mozzarella  
and Grilled Focaccia

· Arancini - Pomodoro Dipping Sauce

· Fried Calamari - Spicy Marinara

· Baked Clams Oregana

· Jumbo Shrimp Cocktail Platter

### Pasta, Salad & Pizza Station

Rigatoni ala Vodka, Parmigiano-Reggiano

&

Cavatelli, Mini Chicken Meatballs,  
Vine Ripened Tomatoes & Basil

Thin Crust Pizza

Spicy Pepperoni & Honey, Margherita

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

# Buffet Party Packages

## A Buffet \$43-

Salad  
Pasta  
Chicken  
Meat  
Side  
Side

Dessert Selection

## B Buffet \$45-

Salad  
Pasta  
Chicken  
Meat  
Seafood  
Side  
Side

Dessert Selection

add a second pasta  
or salad for \$3-

## Kids \$17.95

Ages 2 - 12

Choice of:

Chicken Fingers & Fries

Penne Tomato or Butter Sauce

## Dessert (Choose 1)

Assorted Cookies  
Fresh Fruit & Berries  
Special Occasion Cake  
Bomboloni

## 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

## Pasta (choose 1)

Rigatoni ala Vodka,  
Shaved Parmigiano Reggiano

Creste Pasta, Zucchini, Garlic, Shaved  
Parmigiano Reggiano

Penne, eggplant, tomato sauce and  
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)

Lemon Chicken

Chicken Scaloppine, Cherry Tomatoes,  
Mushrooms

Chicken Parmigiana

Roasted Chicken with  
Mediterranean Herbs

Chicken Milanese Bruschetta  
Fresh Mozzarella, Tomatoes & Basil

## Meat (choose 1)

Kona Coffee Glazed Pork Loin

Garlic Rosemary Roast Beef

Roast Turkey, Artichokes &  
Mashed Squash

Sliced Prime Aged Sirloin  
\* \$12- Additional Charge per person

\*Grilled Sliced Filet Mignon  
Port Glaze

\* \$12- Additional Charge per person

## Seafood (choose 1)

Frutti Di Mare Fra Diavolo

Mediterranean Crusted Sole,  
Baby Spinach, Olives, Capers,  
White Wine,

Herb Roasted Salmon  
Polent,

Mussels- choice of :

·Fra diavolo

·Garlic white wine

·Marinara

## Sides (choose 2)

Sautéed Broccoli Rabe

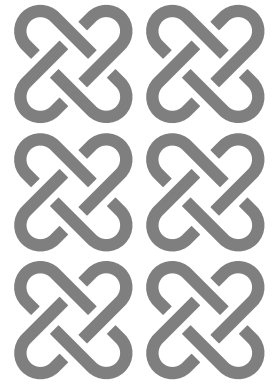
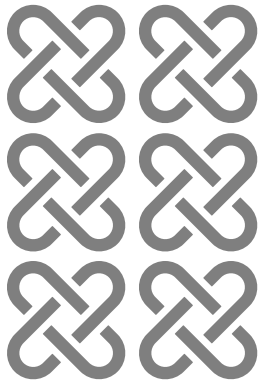
Sautéed  
Mushrooms, Zucchini, Carrots

Baked Eggplant With Tomato  
Concassé

Herb Baked Potatoes

Mashed Potatoes with  
Extra Virgin Olive Oil

Potato Gratin



# REHEARSAL DINNER PACKAGE

## Antipasti Station to Begin

Includes:

**Fried Calamari, Hummus,  
Roman Style Pizza, Italian Meats & Cheeses**

## Dinner Buffet

<b>Salad</b>	<b>Meat</b>	<b>2 Sides</b>
<b>Pasta</b>	<b>Add Seafood \$3p/p</b>	<b>Coffee, Tea</b>
<b>Chicken</b>		<b>Dessert Selection</b>

## Drinks

**1- Premium Draft Beer, Wine & Soda**

**Mixed Drinks, Premium Draft Beer, Wine & Soda (\$2 extra p/p)**

**Martinis, Mixed Drinks, Premium Draft Beer, Wine & Soda (\$7 extra p/p)**

**\$69 p/p**

**Thursday & Friday  
Evenings  
Plus tax & tip**

**\$75**

**Saturday Evenings  
Plus tax & tip**



☞ **Contact Us** ☞

202 Main Street, Farmingdale  
516-454-7999  
catering@thecrossbarn.com

# Dinner Additions

## Liquor Packages

*(To add to Sit Down Dinner, Buffet or Family Style Packages Only)*

1- Premium Beer on Draft, Wine & Soda (3 hours \$23, 4 hours \$32)

2- Mixed Drinks, Premium Draft Beer, Wine & Soda (3 hours \$25, 4 hours \$34)

3 - Martinis, Mixed Drinks, Premium Draft Beer, Wine & Soda (3 hours \$30, 4 hours \$39)

Cordials add \$4- p/p

Champagne Toast add \$3- p/p

## Passed Hors d'oeuvres

*Choice of 5 @ \$10- p/p (butler style for 30 minutes)*

*Choice of 5 @ \$17- p/p (butler style for 1 hour)*

*These prices reflect the addition to a dinner catering package*

Polenta Bites, Wild Mushroom & Fontina  
Fresh Mozzarella, Cherry Tomatoes, Basil Skewers  
Parmesan Tuiles with Heirloom Tomato Salad  
Mini Lump Crab Cakes Meyer Lemon Aioli  
Crostini, Prosciutto, Parmigiano  
Fried Mozzarella  
Grilled Vegetable Bruschetta  
Bacon Wrapped Scallops

Mini Arancini  
Focaccia with Prosciutto  
Baked Gorgonzola Ravioli  
Assorted Pizzettas  
BBQ Chicken Milanese Strips  
Filet Mignon Crostini  
Honey Hot Bisquit Shrimp  
Mini Meatballs

## Add Antipasti Station to Begin Your Event

Includes:

Flatbreads & Focaccia

- Hummus Dip
- Eggplant Caponata
- Tomato Bruschetta

Baked Clams,

Stromboli,

Fried Mozzarella,

Italian Meats & Cheeses

\$10-pp

## Platters

*add platters to begin any package  
(each platter serves 10-15 guests)*

Caprese Skewers,  
Balsamic Drizzle \$75-

Mozzarella & Tomato Platter \$79-

Vine Ripened Tomato &  
Fresh Mozzarella, Balsamic

Fried Calamari Platter \$99-

Spicy Marinara

Baked Clams Oreganata \$79-

White Wine, Lemon (3 dozen)

Meatball Sliders \$79-

Mini Brioche Buns, Shaved Reggiano  
(24 pieces)

Jumbo Shrimp Cocktail Display \$155-

(50 pieces)

Flatbreads & Focaccia \$55-

- Hummus Dip
- Eggplant Caponata
- Tomato Bruschetta

Meat & Cheese Platter \$99-

Hand crafted cheese, dried sweet &  
spicy sausage, salami & prosciutto,  
olives, grissini, nuts

Filet Mignon Crostini \$130-

Melted Mozzarella (24 pieces)

Vegetable Crudite Platter \$49-

Roasted Garlic & Artichoke Dip

Lobster Sliders \$150-

Mini Brioche Buns(24 pieces)

Eggplant Meatball Sliders \$79-

Mini Brioche Buns (24 pieces)

Hot Antipasti \$99-

Eggplant Rollatini, Baked Clams,  
Stromboli, Fried Mozzarella

Assorted Appetizer  
Platter \$99-

Arancini & Pizzetta  
Assorted Bruschetta

Oven Roasted Garlic Parmesan  
Chicken Wings \$94-

(50 pieces)

Baked Creamed Spinach  
& Artichoke Dip \$79-

Warm Potato Crisps

Fritti Platter \$75-

Fried Zucchini & Artichoke Fritti,  
Fried Mozzarella

· Creamy Burrata \$109

Roasted Cherry Tomatoes,  
Grilled Focaccia

Mini Smoked Salmon \$??  
Sweet Bread Club Sandwiches

Robiola Cheese, Chives

# Upgrades

\$4pp per upgrade

Passed Desserts

Italian Ice Station

*Lemon, Melon & Mango*

Ice Cream Station

*\$10 per person*

*Home Made*

*Vanilla & Chocolate Ice Cream*

*12 Toppings*

\$7pp per upgrade

Risotto Bar

*Wild Mushroom Risotto*

*4 Cheese Risotto*

*Accompaniments*

Slider Station

*Burger Sliders*

*Buffalo Chicken Sliders*

Panini

*Mini Panini Sandwiches*

*Prosciutto di Parma*

*Mozzarella & Tomato*

*Grandma, Eggplant*

Add'l Upgrades

Carving Station

*\$12 per person (choose 2)*

*Porchetta*

*Beef Arrosto*

*Brisket*

Raw Bar Station

*\$18 per person*

*Littleneck Clams*

*East & West Coast Oysters*

*Crab Claws*

Exit Station Upgrades

*Cinnamon Sugar Donut Station*

*Fried Chicken Strips & Tots*

*Cheesecake Lollipops*

- A deposit is required to secure the date of the event. The deposit amount is \$500.00 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) :

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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!*