



ZUZU



Wedding Catering Packages

August 2025

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)



CONTACT US

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FARMINGDALE NY 11735
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WWW.THECROSSBARN.COM

Wedding

*You are invited and my forever
for Your name's sake (RSVP)*

Wedding Cocktail Party

4 Hours \$109

5 Hours \$129

Unlimited Top Shelf
Mixed Drinks, Martini, Wine,
Beer, Soda, Coffee & Tea

Signature Cocktail on Draft
Crossbarn East

Antipasti Station

Sweet & Spicy Soppressata, Salumi,
Provolone, Reggianito, Assorted Olives,
Roasted Red Peppers, Grilled Eggplant
& Zucchini, Artichoke Hearts

Mediterranean Bar

Selection of spreads - Hummus,
Baba Bhanoush, Tomato Bruschetta,
Hipiti Olives, Crostini

Assorted Roman Style Pizza

Spicy Pepperoni & Honey
Margherita
4 Cheese

Jumbo Shrimp Cocktail

Mozzarella & Tomato Caprese Skewers

Balsamic Drizzle

Fried Calamari

Marinara

Passed Hors d'oeuvres

butler style for 45 minutes

Fried Gorgonzola Ravioli

Focaccia Squares, Wild Mushroom, Fontina, Prosciutto

Crispy Polenta Cakes, Smoked Salmon

Bacon Wrapped Shrimp

Salami Puffs

Grilled Vegetable Bruschetta

Meatballs 2 Ways

Mini Beef Meatball Sliders

Eggplant Meatballs, Shaved Pecorino

Salad

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

Pasta

(choose 2)

Penne ala Vodka,
Shaved Reggiano

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

Rigatoni all'amatriciana

Risotto, Eggplant, Mushrooms, Primo Sale

Fusilli Cacio e Pepe

Chicken

(choose 1)

Lemon Chicken

Chicken Scaloppine,
Cherry Tomatoes, Mushrooms

Chicken Parmigiana

Roasted Chicken
with Mediterranean Herbs

Dessert

Assorted Cookies

Bomboloni

Fresh Fruit

Wedding Buffet Party

Unlimited Top Shelf
Mixed Drinks, Martini, Wine,
Beer, Soda, Coffee & Tea
Signature Cocktail on Draft
Crossbarn East Only

4 Hours \$109

5 Hours \$129

To Begin Event

Antipasti Station

Sweet & Spicy Soppressata, Salumi,
Provolone, Reggiano, Assorted Olives,
Roasted Red Peppers, Grilled Eggplant
& Zucchini, Artichoke Hearts

Mediterranean Bar

Selection of spreads - Hummus,
Baba Bhanoush,
Tomato Bruschetta, Hipiti Olives, Crostini

Assorted Pizzeta

Spicy Pepperoni & Honey
Margherita

Mozzarella & Tomato Caprese Skewers

Balsamic Drizzle

Fried Calamari

Marinara

Add Ons

*Passed Hors d'oeuvres served butler style for
1 hour - \$9.00p/p*

Mini Arancini

Focaccia, Wild Mushrooms, Fontina
Prosciutto

Baked Gorgonzola Ravioli

Fried Mozzarella

Grilled Vegetable Bruschetta

Bacon Wrapped Shrimp

Jumbo Shrimp Cocktail Display \$149-
(50 pieces)

Buffet

Salad

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

Pasta (choose 2)

Penne ala Vodka, Shaved Reggiano
Orecchiette, Crumbled Sweet & Spicy Sausage,
Broccoli Raab, Toasted Pine Nuts

Risotto, Eggplant, Mushrooms, Primo Sale

Fusilli Cacio e Pepe

Rigatoni Bolognese

Braised Short Rib, Veal & Pork, Basil Ricotta

Chicken (choose 1)

Lemon Chicken

Chicken Scaloppine, Cherry Tomatoes, Mushrooms

Chicken Parmigiana

Roasted Chicken with Mediterranean Herbs

Meat Selections (choose 1)

Coffee Glazed Pork Loin

Garlic Rosemary Roast Beef

Sliced Prime Aged Sirloin

*Grilled Sliced Filet Mignon Port Glaze

* \$8- Additional Charge per person

Seafood (choose 1)

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

Herb Roasted Salmon, Polenta

Mussels- Fra diavolo or Garlic white wine

Frutti Di Mare Fra Diavolo

Sides (choose 2)

Sautéed Broccoli Rabe

Sautéed Mushrooms, Zucchini, Carrots

Herb Baked Potatoes

Mashed Potatoes with Extra Virgin Olive Oil

Dessert Table

Custom Sheet Cake

(Tiered cake available at market price)

Freshly Baked Assorted Cookies

Additions

Extra Hors d'oeuvres

- Polenta Crostini with Tuna \$3pp
- Mini Salmon Club Panini \$3pp
- Peroni Battered Squash Blossoms \$2pp
- Mini Lemon Ice Cups \$2pp
- Tuna Crudo \$4pp
- Yellowtail Crudo \$4pp
- Shrimp Cocktail Bloody Mary Cups \$4pp
- Figs in a Blanket with Goat Cheese \$2pp
- Cheesy Samosa Puffs \$2pp

\$4pp per upgrade

Passed Desserts

Bombolloni

- Cinnamon Dusted
- Nutella,
- Caramel & Chocolate Sauces

Ice Cream Station

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

Exit Station Upgrades

- Bags of Zeppole \$4-
- Donut Station \$4-
- Fried Chicken Strips & Tots \$5-
- Home Made Ice Cream Sandwiches \$4-

Risotto Bar \$7pp

- Wild Mushroom Risotto
- 4 Cheese Risotto
- Accompaniments

Slider Station \$9pp

- Burger Sliders
- Buffalo Chicken Sliders
- Meatball

Panini \$9pp

- Mini Panini Sandwiches
- Prosciutto di Parma
- Mozzarella & Tomato
- Grilled Chicken
- Chicken Parm

Add'l Upgrades

Carne Station

- \$10 per person (choose 2)
- Porchetta
- Beef Arrosto
- Brisket

Raw Bar Station

- \$18 per person
- Littleneck Clams
- East & West Coast Oysters
- Crab Claws

- A deposit is required to secure the date of the event. The deposit amount is \$1,000 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 - \$350 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 & \$350.00 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 per tables. 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.