



ZUZU

202 Main St. Farmingdale NY11735

516-454-7999

www.thecrossbarn.com

August 2025

Sweet 16

Includes Non Alcoholic Beverages, Signature Mocktail
Beer, Wine & Soda for Adults

Passed Hors d'oeuvres

Choose 6

Mini Meatballs - Mac & Cheese Bites - Fresh Mozzarella Skewers
Fried Mozzarella - Assorted Pizzetta - Pigs in Blanket
-Chicken Milanese - Baked Ravioli -
Spinach Pies - Mini Arancini - Bacon Wrapped Shrimp

Buffet Dinner

Choose 4

Pasta Party - Choose 2 Pasta

Pizza Station - Assortment of Roman Style Pizza

Slider Bar - Meatball, Chicken Parm & Mozzarella

Loaded Tater Tots

Chicken Entree

Panini Press - Assortment of Pressed Panini

Oven Roasted Chicken Wings

Caesar Salad

Dessert

Ice Cream Bar - Fresh Fruit & Berries

\$79 per person (3 hour).

\$87 per person (4 hour).

Plus tax, tip & admin fee

Minimum of 50 guests Crossbarn West & 60 guests Crossbarn East

1 security guard required per 35 kids (\$225 per guard)

Other Additions are Available

Pasta & Chicken Selections

Pasta (choose 1)

Rigatoni ala Vodka,
Shaved Parmigiano Reggiano

Creste Pasta, Zucchini, Garlic, Shaved
Parmigiano Reggiano

Penne, eggplant, tomato sauce and
ricotta salata

Orecchiette,, Mini Chicken Meatballs,
Vine Ripened Tomatoes & Basil

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

Orecchiette, 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

Liquor Packages

Included Premium Beer on Draft, Wine & Soda
2- Mixed Drinks, Premium Draft Beer, Wine & Soda (\$2pp for 3
hours, 4 hours \$11)

3 - Martinis, Mixed Drinks, Premium Draft Beer, Wine & Soda
(\$7pp for 3 hours,, 4 hours \$16)

Cordials add \$4- p/p

Champagne Toast add \$3- p/p

Add Antipasti Station to Begin Your Event

Includes:

Flatbreads & Focaccia

· Hummus Dip

· Tzatziki

· Tomato Bruschetta

Baked Clams,

Stromboli,

Fried Mozzarella,

Italian Meats & Cheeses

\$10-pp

Ice Cream Station

\$10 per person

Home Made

Vanilla & Chocolate Ice Cream

12 Toppings

Sundae Bar or Sandwiches

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

Foccacia, Prosciutto, Wild Mushroom & Fontina

Mini Arancini

Fresh Mozzarella, Cherry Tomatoes, Basil Skewers

Polenta Bites

Parmesan Tuiles with Heirloom Tomato Salad

Baked Gorgonzola Ravioli

Mini Lump Crab Cakes Meyer Lemon Aioli

Assorted Pizzettas

Crostini, Prosciutto, Parmigiano

BBQ Chicken Milanese Strips

Fried Mozzarella

Filet Mignon Crostini

Grilled Vegetable Bruschetta

Shrimp Fritters

Bacon Wrapped Shrimp

Mini Meatballs

Upgrades

Carne Station

\$10 per person (choose 2)

Porchetta

Beef Arrosto

Brisket

Risotto Bar \$7pp

Wild Mushroom Risotto

4 Cheese Risotto

Accompaniments

Taco Bar \$7pp

Braised Pork & Chicken Tacos

Salsa, Guacamole, Chips

Raw Bar Station

\$18 per person

Littleneck Clams

East & West Coast Oysters

Exit Station Upgrades

Bags of Zeppole \$4pp

Donut Station \$5pp

Fried Chicken Strips & Tots \$5pp

Home Made Ice Cream

Sandwiches \$4pp

Platters

add platters to begin any package

(each platter serves 10-15 guests)

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

Caprese Skewers.

Balsamic Drizzle \$75-

Mozzarella & Tomato Platter \$79-

Vine Ripened Tomato & Fresh Mozzarella, Balsamic

Fried Calamari Platter \$99-

Spicy Marinara

Assorted Appetizer

Platter \$99-

Arancini & Pizzetta
Assorted Bruschetta

Oven Roasted

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 \$120

Sweet Bread Club Sandwiches

Robiola Cheese, Chives

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

· Tzatziki

· Tomato Bruschetta

- 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 - \$250 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, 20% gratuity, 3% Maitre D & \$250.00 administration fee.

- There is a \$5 Linen fee for each table. Not required if no linens are needed.

- One Security Guard will be required for every 35 kids/teens. \$225 fee per guard.

- 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.

- A Maitre D 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.