

ZUZU

Evening Catering Packages

Event Spaces

CROSSBARN EVENT SPACE

East

Min 60 Guests
& Max 100 guests

West

Min 40 Guests
& Max 70 guests

Sophia's lounge

Min 30 Guests & Max 50 guests

THE STEVIE ROOM

Min 30 Guests & Max 50 guests
(afternoon events only)

Catering Manager Hours

Please call for an appointment to see
the venue

Monday - 12pm-7pm

Tuesday - 12pm-7pm

Wednesday - 2pm-9pm

Thursday - 12pm-6pm

Friday - 12pm-6pm

Saturday & Sunday
Catering Manager Not Available.

October 2024

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

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

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|--|-----------------------------|
| Polenta Bites, Wild Mushroom & Fontina | Mini Arancini |
| Fresh Mozzarella, Cherry Tomatoes, Basil Skewers | Focaccia with Prosciutto |
| 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 | Honey Hot Bisquit Shrimp |
| Bacon Wrapped Scallops | 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)*

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|--|---|--|
| <u>Caprese Skewers,</u>
<u>Balsamic Drizzle \$75-</u> | <u>Meat & Cheese Platter \$99-</u>
Hand crafted cheese, dried sweet & spicy sausage, salami & prosciutto, olives, grissini, nuts | <u>Assorted Appetizer Platter \$99-</u>
Arancini & Pizzetta
Assorted Bruschetta |
| <u>Mozzarella & Tomato Platter \$79-</u>
Vine Ripened Tomato & Fresh Mozzarella, Balsamic | <u>Filet Mignon Crostini \$130-</u>
Melted Mozzarella (24 pieces) | <u>Oven Roasted Garlic Parmesan Chicken Wings \$94-</u>
(50 pieces) |
| <u>Fried Calamari Platter \$99-</u>
Spicy Marinara | <u>Vegetable Crudite Platter \$49-</u>
Roasted Garlic & Artichoke Dip | <u>Baked Creamed Spinach & Artichoke Dip \$79-</u>
Warm Potato Crisps |
| <u>Baked Clams Oreganata \$79-</u>
White Wine, Lemon (3 dozen) | <u>Lobster Sliders \$150-</u>
Mini Brioche Buns(24 pieces) | <u>Fritti Platter \$75-</u>
Fried Zucchini & Artichoke Fritti,
Fried Mozzarella |
| <u>Meatball Sliders \$79-</u>
Mini Brioche Buns, Shaved Reggiano (24 pieces) | <u>Eggplant Meatball Sliders \$79-</u>
Mini Brioche Buns (24 pieces) | <u>Creamy Burrata \$109</u>
Roasted Cherry Tomatoes,
Grilled Focaccia |
| <u>Jumbo Shrimp Cocktail Display \$155-</u>
(50 pieces) | <u>Hot Antipasti \$99-</u>
Eggplant Rollatini, Baked Clams, Stromboli, Fried Mozzarella | <u>Mini Smoked Salmon \$??</u>
<u>Sweet Bread Club Sandwiches</u>
Robiola Cheese, Chives |
| <u>Flatbreads & Focaccia \$55-</u>
· Hummus Dip
· Eggplant Caponata
· Tomato Bruschetta | | |

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.