

Wedding Catering Packages

October 2026

Event Spaces

CROSSBARN
EVENT SPACE

East	West
Min 60 Guests & Max 110 guests	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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Wedding Cocktail Party

4 Hours $113
5 Hours $133

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 & TomatoCaprese Skewers
Balsamic Drizzle

Fried Calamari
Marinara

Passed Hors d'oeuvres
butler style for 45 minutes
Fried Gorgonzola Ravioli
Foccacia 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 $113
5 Hours $133

To Begin Event

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 Pizzeta
Spicy Pepperoni & Honey
Margherita

Mozzarella & TomatoCaprese Skewers
Balsamic Drizzle

Fried Calamari
Marinara

Add Ons

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

Mini Arancini

Foccacia, 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 Bombolloni
or
Churros

Ice Cream Station

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

Uncle Joey's Rainbow Explosion

Rainbow Cookie $30 doz
Rainbow Cookie Cupcake $30 doz
Rainbow Cookie Brownie $30 doz
3 dozen minimum each item

Connemara Bakery

Mini Cupcakes $30doz
Linzer Tart Cookies $45doz
3 dozen minimum each item

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

Addt'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

Exit Station Upgrades

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

novitá
ENOTECA · ITALIAN KITCHEN

ZUZU

EST. 1992 CROXLEY'S DRINK OUTSIDE THE BOX

Wedding Packages

SILVER

THE DJ
"It's all about the Music"

A professional DJ for up to 5 hours of continuous music

Music and formalaties coordination

$950

GOLD

Basic + Photobooth
"Smile, Click, Laugh"

Open kiosk style photobooth

Attendant, Props, Unlimited Prints, Digital copies

$1750
Photobooth up to 4 hours

PLATINUM

The TEAM Premium
DJ, MC, PHOTOBOOTH

Basic + Photobooth + Master of Ceremonies

The MC will coordinate with the venue and add an extra layer of interaction with your guests

$2550
Photobooth up to 4 hours

- A non-refundable deposit is required to secure the date of the event. The deposit amount is $1000 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 certified/bankers 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
  Crossbarn East & West $350 and $250 For Stevie & Sophia Rooms.
- Approximately four to five weeks prior to the event your menus must be finalized. Potential floorplan & decor logistics will also be discussed at this time.
- 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 administration fee for Crossbarn East & West.
    - 100% of the service fee goes to the staff. (20% of the service fee will go to the staff & 3% will be going to the maitre d).
- 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. They are <u>not</u> responsible for setting up and taking down outside decor.
- There is a $5 tablecloth 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.
    - Command hooks/strips and clear sticky tack are only to be used when hanging decor on walls.
- OPEN FLAME CANDLES ARE <u>NOT</u> PERMITTED.
- SMOKING IS <u>NOT</u> PERMITTED ON THE BALCONY IN THE CROSSBARN EAST. Guests may be asked to leave and/or subjected to a $1000 fine to the payment used at booking.
- 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, but is not limited to, photo booths set ups, musicians, artists & photographers.