



Evening Catering Packages

Event Spaces

CROSSBARN

EVENT SPACE

East

Min 60 Guests
& Max 110 guests

West

Min 40 Guests
& Max 60 guests

Sophia's lounge

Min 25 Guests & Max 40 guests

THE STEVIE ROOM

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.

August 2026

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

\$250 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 \$75-

4 hour drink package \$84-

*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

· Tzatziki

· Baked Spinach & Artichoke Dip

Warm Potato Crisps

· Fritti

Fried Mozzarella, Zucchini,
Artichoke

· Fried Calamari, Spicy Marinara

Pasta & Pizza Station

Rigatoni ala Vodka, Parmigiano-Reggiano

&

Orecchiette, Crumbled Sweet & Spicy Sausage,
Broccoli Raab,

Roman Pizza

Spicy Pepperoni & Honey, Margherita, 4 Cheese

Cocktail Party B

Liquor Packages

3 hour drink package \$80-

4 hour drink package \$89-

*Draft Beer, Wine,
Mixed Drinks & Martinis*

Passed Hors d'oeuvres 1/2 hour

Filet Mignon Crostini

Polenta Bites

Focaccia, Wild Mushroom, Fontina & 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

· Hummus Dip

· Tomato Bruschetta

· Tzatziki

· 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

&

Orecchiette, Mini Chicken Meatballs,
Vine Ripened Tomatoes & Basil

Roman Pizza

Spicy Pepperoni & Honey, Margherita, 4 Cheese

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

Buffet Party Packages

A Buffet \$49-

Salad
Pasta
Chicken
Meat
Side
Side

Dessert Selection

B Buffet \$51-

Salad
Pasta
Chicken
Meat
Seafood
Side
Side

Dessert Selection

add a second pasta
or salad for \$3-

Kids \$19.95

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, Foccacia 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

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)

Pan Seared Lemon Chicken,
White Wine & Herbs

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

Honey Maple Turkey

Eggplant Parmigiano (Vegetarian)
* \$4- Additional Charge

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

*Grilled Sliced Filet Mignon
Port Glaze
* \$13- Additional Charge per person

Seafood (choose 1)

Frutti Di Mare Fra Diavolo

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

Herb Roasted Salmon
Polenta,

Mussels- choice of :
·Fra diavolo
·Garlic white wine
·Marinara

Sides (choose 2)

Sautéed Broccoli Rabe

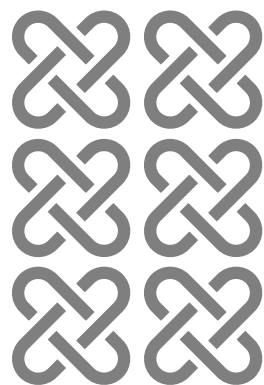
Sautéed
Mushrooms, Zucchini, Carrots

Baked Eggplant With Tomato
Concassé

Herb Baked Potatoes

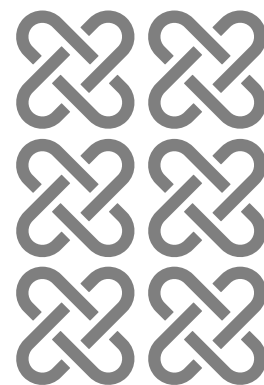
Mashed Potatoes with
Extra Virgin Olive Oil

Potato Gratin



REHEARSAL DINNER PACKAGE

3 HOUR PACKAGE



Antipasti Station to Begin

Includes:

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

Dinner Buffet

Salad
Pasta
Chicken

Meat
Add Seafood \$3p/p

2 Sides
Coffee, Tea
Dessert Selection

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)

\$73 p/p

Thursday & Friday
Evenings

\$79

Saturday Evenings
Plus tax & tip

Additional Guests \$35pp
2hours

Have additional guests meet you after
your dinner for drinks and antipasti!

**Choose antipasti by the platter (page 6)*



~ Contact Us ~

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 \$24, 4 hours \$33)
- 2- Mixed Drinks, Premium Draft Beer, Wine & Soda (3 hours \$26, 4 hours \$35)
- 3 - Martinis, Mixed Drinks, Premium Draft Beer, Wine & Soda (3 hours \$31, 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

Foccacia, Wild Mushroom, Fontina & Prosciutto	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	Honey Hot Bisquit Shrimp
Bacon Wrapped Scallops	Mini Meatballs

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

Platters

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

<u>Caprese Skewers,</u> <u>Balsamic Drizzle \$79-</u>	<u>Meat & Cheese Platter \$105-</u> Hand crafted cheese, dried sweet & spicy sausage, salami & prosciutto, olives, grissini, nuts	<u>Assorted Appetizer Platter \$105-</u> Arancini & Pizzetta Assorted Bruschetta
<u>Mozzarella & Tomato Platter \$83-</u> Vine Ripened Tomato & Fresh Mozzarella, Balsamic	<u>Filet Mignon Crostini \$135-</u> Melted Mozzarella (24 pieces)	<u>Oven Roasted Chicken Wings \$95-</u> (50 pieces)
<u>Fried Calamari Platter \$105-</u> Spicy Marinara	<u>Vegetable Crudite Platter \$55-</u> Roasted Garlic & Artichoke Dip	<u>Baked Creamed Spinach & Artichoke Dip \$83-</u> Warm Potato Crisps
<u>Baked Clams Oreganata \$83-</u> White Wine, Lemon (3 dozen)	<u>Lobster Sliders \$155-</u> Mini Brioche Buns(24 pieces)	<u>Fritti Platter \$79-</u> Fried Zucchini & Artichoke Fritti, Fried Mozzarella
<u>Meatball Sliders \$85-</u> Mini Brioche Buns, Shaved Reggiano (24 pieces)	<u>Eggplant Meatball Sliders \$83-</u> Mini Brioche Buns (24 pieces)	<u>Creamy Burrata \$114</u> Roasted Cherry Tomatoes, Grilled Focaccia
<u>Jumbo Shrimp Cocktail Display \$160-</u> (50 pieces)	<u>Hot Antipasti \$105-</u> Eggplant Rollatini, Fried Mozzarella, Stromboli, Fried Zucchini	<u>Mini Smoked Salmon \$125</u> <u>Sweet Bread Club Sandwiches</u> Robiola Cheese, Chives
<u>Flatbreads & Focaccia \$59-</u> · Hummus Dip · Tzatziki · Tomato Bruschetta	<u>Pigs in a Blanket \$69-</u> Spicy Mustard (24 pieces)	

Upgrades

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 \$30 doz

Linzer Tart Cookies \$45 doz

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

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

Exit Station Upgrades

Cinnamon Sugar Donut Station \$4pp

Fried Chicken Strips & Tots \$7pp

Cheesecake Lolipops \$4pp

- A deposit is required to secure the date of the event. The deposit amount is \$500 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
Crossbarn East & West \$250 and \$175 For Stevie & Sophia Rooms.
- 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, 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 & \$250 administration fee for Crossbarn East & West and \$175 For Stevie & Sophia Rooms. 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. They are not responsible for setting up and taking down outside decor.(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. Command hooks/ strips and clear sticky tack are only to be used when hanging decor on walls.
- Open flame candles are not permitted.
- 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.
- SMOKING IS NOT 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.



Cake Order Form

TYPE OF CAKE: CIRCLE ONE

SPONGE

DEVILS FOOD

RED VELVET

CIRCLE TYPE OF FILLING OR FILLINGS

CHOCOLATE MOUSSE

VANILLA CUSTARD

CHOCOLATE PUDDING

FRESH BANANAS AND CREAM

VANILLA MOUSSE

FRESH STRAWBERRIES & CREAM

CANNOLI

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) :

Date of Event: _____

Name: _____

Suggested Shower Cake Inscriptions:

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!