

# Tradition's Party Additions

## Hors D'oeuvres / Cocktail Hour

One hour butler style passed & stationary Hors D'oeuvres \$7-15 add per person  
Prices varies based on food item selection  
Please call for appetizer / hors d'oeuvres list

## Bar Options:

- Unlimited Soda: \$2 pp
- Billed by Consumption (Bar Tab)
- Unlimited Beer & House Wine: Call for Pricing
- Open Bar: \$12 first hour, \$8 each additional hour pp

## Children (under 12):

- Children size portion of selected package
- Children's buffet (see children's party packages)
- Children's sit down dinner (chicken fingers, french fries, meatballs, pasta, etc.)

## Options:

- Cookies and Italian Pastries
- Fresh Fruit Dessert
- Dessert Buffet \$3 pp
- Ice Cream Buffet \$6 pp
- Chocolate Dipping Fountain \$6 pp
- Champagne Toast
- Wine upgrades priced accordingly

**Tax:** 7.375%  
**Gratuity:** 20%

## Financø:

Deposit is required to bind date.  
Remaining balance is due day of event in cash, check, or credit.  
A guaranteed number of people is due 48 hours prior to event.

# Perfect Meal

(\$34 per person)

## One Selection of Soup or Salad:

- House - Mixed greens with grape tomatoes, cucumber, red onion, & seasoned croutons.
- Caesar - Tender Romaine lettuce, croutons, in a creamy dressing, with shaved parmigian
- Strawberry Apple - Sliced strawberries & apples, mixed greens, whipped strawberry vinaigrette
- Soup of your choice

## Selection of Three Entrees:

Chicken Valentino, stuffed with spinach, mushrooms, Italian cheese, light brown brandy gravy  
Traditional chicken parmigian in a light marinara sauce with melted mozzarella cheese  
Chicken breast in a brown marsala wine sauce with mixed mushrooms  
Chicken breast topped with asparagus, mushrooms, melted provolone, sherry wine sauce  
Chicken Scarpariello, off the bone, peppers & onions, sweet sausage, roasted potatoes

Salmon topped with a fresh fruit mango salsa

Salmon, filleted and pan-seared, finished with olive oil, lemon, dill, and fresh herbs

Shrimp Scampi, lemon, olive oil, garlic, and fresh herbs \* \* \*

Shrimp Provencal, fresh tomato, vegetable puree, cilantro \* \* \*

Tilapia encrusted with crushed corn, topped with fresh tomato & basil

Prime Rib, side of horseradish cream sauce

Skirt Steak, finished with a tasty Asian bbq sauce & shitake mushrooms

Bistro steak, lean sliced shoulder cut steak, finished with a bourbon peppercorn sauce

Crusted pork loin topped with a madiera wine gravy and mixed mushrooms

Prosciutto wrapped pork tenderloin, topped with sweet caramelized onions

All entrees served with our seasonal vegetable medley and choice of:

Whipped mash potatoes    Red roasted rosemary potatoes    Saffron rice pilaf

## Coffee, Tea, and Choice of Dessert

Sheet cake made to order for every occasion or

Ice Cream Crepes, French crepe generously stuffed with vanilla ice cream, topped with whipped cream, maple honey blend, and chocolate syrup

# *Light and Casual*

(\$29 per person)

## One Selection of Soup or Salad:

- House - Mixed greens with grape tomatoes, cucumber, red onion, & seasoned croutons.
- Caesar - Tender Romaine lettuce, croutons, in a creamy dressing, with shaved parmigian
- Strawberry Apple - Sliced strawberries & apples, mixed greens, whipped strawberry vinaigrette
- Soup of your choice

## Selection of Three Entrees:

Chicken Valentino, stuffed with spinach, mushrooms, Italian cheese, light brown brandy gravy

Chicken breast lightly battered and sautéed with a blend of white wine, lemon, and butter

Traditional chicken parmigian in a light marinara sauce with melted mozzarella cheese

Chicken breast in a brown marsala wine sauce with mixed mushrooms

Chicken breast topped with asparagus, mushrooms, provolone in a sherry wine sauce

Salmon, filleted and pan-seared, finished with lemon, olive oil, dill, and fresh herbs

Salmon topped with a fresh fruit mango salsa

Tilapia encrusted with crushed corn, topped with fresh tomato & basil

Eggplant slices stuffed with three cheeses and baked in a light tomato sauce

Traditional eggplant parmigian thinly sliced and layered with melted mozzarella cheese

Orecchiette with Sweet sausage, broccoli rabe, pecorino romano, in light garlic and oil

Rigatoni Bolognese, red sauce with a blend of fresh meats and mushrooms

Rigatoni Vodka, a blend of prosciutto, tomatoes, cheese, and a touch of cream

Penne Primavera, fresh seasonal vegetables, tossed with garlic & oil or traditional marinara

All entrees served with our seasonal vegetable medley and choice of:

Whipped mash potatoes - Red roasted rosemary potatoes - Saffron rice pilaf

## Coffee, Tea, and Choice of Dessert

Sheet cake made to order for every occasion

Ice Cream Crepes, French crepe generously stuffed with vanilla ice cream, topped with whipped cream, maple honey blend, and chocolate syrup

# Hearty Dinner Party

(\$37 per person)

## One Selection of Salad:

- House - Mixed greens with grape tomatoes, cucumber, red onion, & seasoned croutons.
- Caesar - Tender Romaine lettuce, croutons, in a creamy dressing, with shaved parmigian
- Strawberry Apple - Sliced strawberries & apples, mixed greens, whipped strawberry vinaigrette

## Selection of an Appetizer or Pasta Served Individually

Orecchiette with Sweet Italian sausage, broccoli rabe, pecorino romano, in light garlic and oil  
Rigatoni Vodka, a blend of prosciutto, tomatoes, cheese, and a touch of cream  
Penne tossed with fresh diced and plum tomatoes, basil, and a touch of olive oil  
Penne Primavera, fresh seasonal vegetables, tossed with garlic & oil or traditional marinara sauce

Fresh melon and prosciutto cheese plate

Traditions famous "Eggplant Stack"

All appetizers selections are available from regular dinner menu (extra charges may apply)

## Selection of Three Entrees

Chicken Valentino, stuffed with spinach, mushrooms, Italian cheese, light brown brandy gravy  
Traditional chicken parmigian in a light marinara sauce with melted mozzarella cheese  
Chicken breast in a brown marsala wine sauce with mixed mushrooms  
Chicken breast topped with asparagus, mushrooms, melted provolone, sherry wine sauce  
Chicken Scarpariello, off the bone, peppers & onions, sweet sausage, roasted potatoes

Salmon topped with a fresh fruit mango salsa

Salmon, filleted and pan-seared, finished with olive oil, lemon, dill, and fresh herbs

Shrimp Scampi, lemon, olive oil, garlic, and fresh herbs \*\*\*

Shrimp Provencal, fresh tomato, vegetable puree, cilantro \*\*\*

Tilapia encrusted with crushed corn, topped with fresh tomato & basil

Prime Rib, side of horseradish cream sauce

Skirt Steak, finished with a tasty Asian bbq sauce & shitake mushrooms

Bistro steak, lean sliced shoulder cut steak, finished with a bourbon peppercorn sauce

Crusted pork loin topped with a madiera wine gravy and mixed mushrooms

Prosciutto wrapped pork tenderloin, topped with sweet caramelized onions

All entrees served with our seasonal vegetable medley and choice of:

- Whipped mash potatoes - Red roasted rosemary potatoes - Saffron rice pilaf -

## Coffee, Tea, and Choice of Dessert

Sheet cake made to order for every occasion or

French crepe stuffed with vanilla ice cream, topped with whipped cream, maple & chocolate syrup

# Family Style Dinner

(Starting at \$40 per person)

## One Selection Salad:

- House - Mixed greens with grape tomatoes, cucumber, red onion, & seasoned croutons.
- Caesar - Tender Romaine lettuce, croutons, in a creamy dressing, with shaved parmigian
- Strawberry Apple - Sliced strawberries & apples, mixed greens, whipped strawberry vinaigrette

## Selection of Three Appetizers Served Family Style

Cold Antipasto Platter

Crispy Calamari or Sautéed Mussels

Eggplant slices stuffed with a blend of cheeses baked in a light tomato sauce, melted mozzarella

Traditions famous "Eggplant Stack" or Mozzarella Triangles made fresh in house

All appetizers selections are available from regular dinner menu (extra charges may apply)

Also, a choice of pasta can be served as a family style appetizer...

## Selection of Three Entrees

Chicken Valentino, stuffed with spinach, mushrooms, Italian cheese, light brown brandy gravy

Traditional chicken parmigian in a light marinara sauce with melted mozzarella cheese

Chicken breast in a brown marsala wine sauce with mixed mushrooms

Chicken breast topped with asparagus, mushrooms, melted provolone, sherry wine sauce

Chicken Scarpariello, off the bone, peppers & onions, sweet sausage, roasted potatoes

Salmon topped with a fresh fruit mango salsa

Salmon, filleted and pan-seared, finished with olive oil, lemon, dill, and fresh herbs

Shrimp Scampi, lemon, olive oil, garlic, and fresh herbs \*\*\*

Shrimp Provencal, fresh tomato, vegetable puree, cilantro \*\*\*

Tilapia encrusted with crushed corn, topped with fresh tomato & basil

Prime Rib, side of horseradish cream sauce

Skirt Steak, finished with a tasty Asian bbq sauce and shitake mushrooms

Bistro steak, lean sliced shoulder cut steak, finished with a bourbon peppercorn sauce

Crusted pork loin topped with a madiera wine gravy and mixed mushrooms

Prosciutto wrapped pork tenderloin, topped with sweet caramelized onions

All entrees served with our seasonal vegetable medley and choice of:

- Whipped mash potatoes - Red roasted rosemary potatoes - Saffron rice pilaf -

## Coffee, Tea, and Choice of Dessert

Sheet cake made to order for every occasion or

French crepe stuffed with vanilla ice cream, topped with whipped cream, maple & chocolate syrup

# Simply Elegant

(Market Price, Call for Details)

## One Selection of Soup or Salad

- House - Mixed greens with grape tomatoes, cucumber, red onion, & seasoned croutons.
- Caesar - Tender Romaine lettuce, croutons, in a creamy dressing, with shaved parmigian
- Capri - Tri colored greens, eggplant, mozzarella, olives, artichoke hearts, roasted peppers
- Strawberry Apple - Sliced strawberries & apples, mixed greens, whipped strawberry vinaigrette
- Soup of your choice

## Selection of Three Entrees

Chicken breast lightly battered and sautéed with a blend of white wine, lemon, and butter  
Chicken breast topped with asparagus, mushrooms, and provolone in a sherry wine sauce

French Cut Chicken Breast

Chicken Scarpariello

Chicken Valentino

Stuffed Filet of Sole

Stuffed Lobster Tails

Salmon, filleted, and pan-seared in olive oil, garlic, and fresh herbs

Jumbo Shrimp sautéed with garlic, white wine, lemon and butter

Jumbo Shrimp, stuffed with crabmeat

Seasoned Market Catch

Filet Mignon

Pork Chops or Veal Chop

Rack of Lamb

Braised Beef Short Ribs

Roasted Duck L'Orange

Surf & Turf

All entrees served with our seasonal vegetable medley and choice of:

- Whipped mash potatoes
- Red roasted rosemary potatoes
- Saffron rice pilaf

## Choice of Dessert

# *Ideal Brunch*

(Starting at \$25 per person)  
(Minimum 40 people)

## Served Buffet Style

Gourmet Cream Cheese Platter with Miniature Bagels, Danish, and Muffins

Smoked Salmon and Lox (Optional)

Selection of Sliced Ham, Turkey, or Roast beef

French Toast with Fresh Raspberry Puree

Egg casserole with Fresh Spinach, Eggs Benedict, or Traditional Scrambled Eggs

Sausage or Bacon

Potato Pancakes or Diced and grilled rosemary red potatoes

Shrimp Cocktail (Optional)

Fresh Fruit & Berry Salad and Tortellini & Vegetable Salad

Mixed Juices, Coffee, Tea Included

Mimosas and Bloody Mary's also available...

# Buffet

(Starting at \$28 per person)

## Selection of Salad

House - Mixed greens with grape tomatoes, cucumber, red onion, & seasoned croutons.  
Caesar - Tender Romaine lettuce, croutons, in a creamy dressing, with shaved parmigian  
Strawberry Apple - Sliced strawberries & apples, mixed greens, whipped strawberry vinaigrette  
Capri - Mesclun greens, eggplant, mozzarella, olives, artichoke hearts, roasted peppers

## Selection of Pasta

Orecchiette with Sweet Italian sausage, broccoli rabe, pecorino romano, in light garlic and oil  
Saccette, Imported Italian pasta, filled with four cheeses, tossed in a tomato cream sauce \*\*  
Rigatoni Vodka, a blend of prosciutto, tomatoes, cheese, and a touch of cream  
Penne tossed with fresh diced and plum tomatoes, basil, and a touch of olive oil  
Penne Primavera, fresh seasonal vegetables, tossed with garlic & oil or traditional marinara sauce

## Selection of Chicken

Chicken Valentino, stuffed with spinach, mushrooms, Italian cheese, light brown brandy gravy  
Chicken breast lightly battered and sautéed with a blend of white wine, lemon, and butter  
Traditional chicken parmigian in a light marinara sauce with melted mozzarella cheese  
Chicken breast in a brown marsala wine sauce with mixed mushrooms  
Chicken breast topped with grilled asparagus, mushrooms, melted provolone cheese, in a sherry wine sauce  
Chicken scarpariello, chicken off the bone, red-roasted potatoes, sweet Italian sausage, peppers and onions

## Selection of Fish

Market Catch  
Salmon - Olive oil, lemon, dill and fresh herbs or in a fresh fruit mango salsa  
Shrimp Scampi \*\*\*  
Shrimp Provencal - Fresh tomato, vegetable puree, cilantro \*\*\*  
Shrimp & Bowties - Sautéed shrimp and fresh broccoli, lightly sautéed and served with bowtie pasta

## Select One (additional charges may apply)

Prime Rib Au Jus	Asian BBQ Skirt Steak
Sliced Filet Mignon	Bourbon Peppercorn Bistro Steak
Prosciutto Wrapped Pork Tenderloin	Baked Virginia Ham

## Additional Trays and Substitutions

Eggplant slices stuffed with a blend of cheeses baked in a tomato sauce, finished with melted mozzarella  
Red Roasted rosemary potatoes, Three Cheese Potato, Mashed Potato, or Saffron Rice Pilaf  
Sautéed New England Mussels or Clams with a choice of white wine herb or fresh tomato sauce \*\*  
Miniature Swedish or traditional marinara Meatballs  
Marinated grilled zucchini, eggplant, yellow squash, and portabella mushroom, side of teriyaki soy sauce

Dessert: Sheet cake made to order

*All items are available off regular menu, additional charge may apply*

*Tradition's welcomes the opportunity to cater your next special occasion. You will find yourself feeling right at home. Our eclectic atmosphere and cuisine is a perfect fit for every occasion and taste.*

*Tradition's vows, "to continue to pass down the superior innate service and tastes that our family has taken great pride in for so many years."*

*Tradition's has the ability to cater parties of up to 180 people on premises. Perfect for the holidays, birthdays, weddings, anniversaries, bar mitzvahs, christenings, and corporate events. Local businesses and corporate giants find it a perfect fit for luncheons or business meetings. We offer multiple private rooms as well as a tented patio area ideal for cocktail hour and ceremonies.*

*All of our party packages can be customized to fit your liking, and ultimately...*

***MAKE YOUR DAY A SPECIAL A ONE.***

#### **Zagat Survey 2009...**

A mother-and-son team is behind this "lovely" Somers restaurant presenting a "varied", "well-prepared" Traditional American-Italian menu in a "quaint country" setting with flowers, white linens and a working fireplace; despite such "elegant" touches, "attentive" service and relatively "affordable" prices make it all quite "homey."

*Traditions 118 Restaurant*

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**(914) 248-7200**

**[www.traditions118restaurant.com](http://www.traditions118restaurant.com)**