

Tradition's Events 2020

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 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 and heated outdoor patios.

Important Information:

- Bar & beverage options are not included in food packages, please call for pricing
- Hors d'oeuvres / cocktail hour options available, prices vary based on selected items, please call for additional information and pricing
- For children under 12 we offer special menus and pricing (chicken fingers & french fries, meatballs, pasta, etc.)
- Additional charges include but are not limited to: 8.375% tax, 20% gratuity
- An additional "Set Up Fee" for outdoor events will be charged
- A \$200 deposit is required to bind the time and date of the event
- A guaranteed number of people is required 48 hours prior to the event

**All party packages are intended for parties of 20 or more*

**2021 prices may differ, please call for more information*

Perfect Meal

(\$35 per person)

One Selection of Salad:

- House - Mixed greens with grape tomatoes, cucumber, carrots, & 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 - Shredded mozzarella, tomato, roasted peppers, eggplant, blacked olives
- Chopped - Romaine, roasted corn, gorgonzola, cherry tomato, avocado-ranch, bacon optional

Selection of Three Entrees:

Chicken Caprice, breaded chicken cutlet, mushroom and marsala gravy, melted mozzarella

Chicken Parnigian, breaded chicken cutlet, marinara and melted mozzarella cheese

Chicken Francese, egg-battered, white wine, and lemon-butter

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

Chicken Burrata, Chicken cutlet, "creamy mozzarella," spinach, plum tomato pomodoro

Salmon, fresh corn and seared pancetta sauté, baby green risotto

Salmon topped with a fresh fruit mango salsa, baby green risotto

Salmon, pan-seared, finished with olive oil, lemon, dill and fresh herbs, baby green risotto

Salmon, fresh roasted cherry tomato basil, baby green risotto

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

Shrimp Risotto, mascarpone crème Italian rice, green peas, mushrooms

Swordfish or Halibut, prepared according **

Prime Rib, side of horseradish cream sauce **

Prime Hanger Steak, finished with bourbon peppercorn gravy

Prosciutto di Parma wrapped pork tenderloin, topped with sweet demi-glazed onions

Coffee & Tea and Choice of Dessert

Homemade zeppole puffs, fresh filled cannoli's, and cookies served family style

A selection of seasonal fresh fruit served family style

Individual Tahitian vanilla ice cream crêpes **

** additional charges/restrictions may apply

Light and Casual

(\$32 per person)

One Selection of Salad:

- House - Mixed greens with grape tomatoes, cucumber, carrots, & 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 - Shredded mozzarella, tomato, roasted peppers, eggplant, blacked olives
- Chopped - Romaine, roasted corn, gorgonzola, cherry tomato, avocado-ranch

Selection of Three Entrees:

Chicken Caprice, breaded chicken cutlet, mushroom and marsala gravy, melted mozzarella

Chicken Parmigian, breaded chicken cutlet, marinara and melted mozzarella cheese

Chicken Francese, egg-battered, white wine, and lemon-butter

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

Chicken Burrata, Chicken cutlet, "creamy mozzarella," spinach, plum tomato pomodoro

Salmon, fresh corn and seared pancetta sauté, baby green risotto

Salmon topped with a fresh fruit mango salsa, baby green risotto

Salmon, pan-seared, finished with olive oil, lemon, dill and fresh herbs, baby green risotto

Salmon, fresh roasted cherry tomato basil, over baby green risotto

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

Shrimp Risotto, mascarpone crème Italian rice, green peas, mushrooms **

Swordfish, grilled filet, roasted plum tomatoes, black olives, broccoli rabe **

Eggplant Rolletini, stuffed with three chesses and baked in a light tomato sauce

Eggplant Napoleon, layered with ricotta and baked with mozzarella and marinara

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

Coffee, Tea, and Choice of Dessert

Homemade zeppole puffs, fresh filled cannoli's, and cookies served family style

A selection of seasonal fresh fruit served family style

Individual Tahitian vanilla ice cream crêpes **

* * additional charges/restrictions may apply

Hearty Dinner Party

(\$39 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
- Capri - Shredded mozzarella, tomato, roasted peppers, eggplant, blacked olives
- Chopped - Romaine, roasted corn, gorgonzola, cherry tomato, avocado-ranch, bacon optional

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
Saccette, mini pasta "pouches," tomato crème, sweet green peas

Tradition's famous "Eggplant Stack"

Individual Cold Antipasto, selection of imported cured meats and cheese's

All appetizers selections are available from regular dinner menu **

Selection of Three Entrees:

Chicken Caprice, breaded chicken cutlet, cremini mushroom and marsala gravy, melted mozzarella
Chicken Parmigian, breaded chicken cutlet, marinara and melted mozzarella cheese
Chicken Francese, egg-battered, white wine, and lemon-butter
Chicken Scarpariello, off the bone, peppers & onions, sweet sausage, roasted potatoes
Chicken Burrata, Chicken cutlet, "creamy mozzarella," spinach, plum tomato pomodoro

Salmon, fresh corn and seared pancetta sauté, baby green risotto

Salmon topped with a fresh fruit mango salsa, baby green risotto

Salmon, pan-seared, finished with olive oil, lemon, dill and fresh herbs, baby green risotto

Salmon, fresh roasted cherry tomato basil, over baby green risotto

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

Shrimp Risotto, mascarpone crème Italian rice, green peas, mushrooms

Swordfish or Halibut, prepared according **

Prime Rib, side of horseradish cream sauce**

Prime Hanger Steak, finished with bourbon peppercorn gravy

Prosciutto di Parma wrapped pork tenderloin, topped with sweet demi-glazed onions

- All entrees served with vegetables and starch of your choice -

Coffee & Tea and Choice of Dessert

Homemade zeppole puffs, fresh filled cannoli's, and cookies served family style

A selection of seasonal fresh fruit served family style

Individual Tahitian vanilla ice cream crêpes **

** additional charges/restrictions may apply

Family Style Dinner

(\$45 per person)

** Additional Option
ALL courses may be
served "Family Style,"
Prices upon request*

One Selection Salad:

- House - Mixed greens with grape tomatoes, cucumber, carrots, & 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 - Shredded mozzarella, tomato, roasted peppers, eggplant, blacked olives
- Chopped - Romaine, roasted corn, gorgonzola, cherry tomato, avocado-ranch, bacon optional

Selection of Three Appetizers Served Family Style

Cold Antipasto Platter

Crispy Calamari or Roasted Portuguese Clams

Traditions famous "Eggplant Stack" or Sicilian Squares

All appetizers selections are available from regular dinner menu **

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

Selection of Three Entrees:

Chicken Caprice, breaded chicken cutlet, cremini mushroom and marsala gravy, melted mozzarella

Chicken Parmigian, breaded chicken cutlet, marinara and melted mozzarella cheese

Chicken Francese, egg-battered, white wine, and lemon-butter

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

Chicken Burrata, Chicken cutlet, "creamy mozzarella," spinach, plum tomato pomodoro

Salmon, fresh corn and seared pancetta sauté, baby green risotto

Salmon topped with a fresh fruit mango salsa, baby green risotto

Salmon, pan-seared, finished with olive oil, lemon, dill and fresh herbs, baby green risotto

Salmon, fresh roasted cherry tomato basil, over baby green risotto

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

Shrimp Risotto, mascarpone crème Italian rice, green peas, mushrooms

Swordfish or Halibut, prepared according **

Prime Rib, side of horseradish cream sauce **

Prime Hanger Steak, finished with bourbon peppercorn gravy

Prosciutto di Parma wrapped pork tenderloin, topped with sweet demi-glazed onions

- All entrees served with vegetables and starch of your choice -

Coffee & Tea and Choice of Dessert

Homemade zeppole puffs, fresh filled cannoli's, and cookies served family style

A selection of seasonal fresh fruit served family style

Individual Tahitian vanilla ice cream crêpes **

** Additional charges/restrictions may apply

Simply Elegant Additions...
Additional Entrée Options – Call for pricing

Roasted Chicken, “Bell & Evans” organic chicken, oyster mushrooms, baby spinach
French-Cut Chicken, stuffed with spinach and cremini mushrooms, oyster mushroom gravy
Shrimp & Scallop Risotto, Saffron scented Arborio rice, mascarpone, green peas, cremini mushrooms
Shrimp and Crab stuffed Lobster Tails
Truffle & Lobster, Fresh steamed lobster and a delicate white truffle cream sauce
Seafood Bouquet, Shrimp, scallops, calamari, mussels, clams over linguini with plum tomatoes
Branzino, Mediterranean seabass, with fresh roasted tomatoes and basil
Seasonal Market Catch

Filet Mignon, center cut side of sauce béarnaise
Pork Chop, Hampshire pork chops, sautéed onions and fresh bell peppers
Veal Chop, Our signature dish served on the bone, butterflied, breaded, pan-fried
New Zealand Rack of Lamb, dijon-herb crusted mini chops
Prime NY Strip Steak
Roasted Duck L’Orange, orange Grand Marnier glaze

Traditions

Recommends...

The following is a sample menu including all of Tradition’s favorite and most popular selections...

Happy Birthday Lisa

Menu

Family Style Appetizers

- Cold Antipasto - Eggplant Stack - Crispy Calamari -

.. Strawberry Apple Salad ..

Organic greens, candied walnuts, gorgonzola, strawberry vinaigrette

Choice of:

Chicken Burrata

Breaded chicken cutlet, cremini mushroom and marsala gravy,
melted mozzarella, over mezza rigatoni

Roasted Salmon

Fresh corn and seared pancetta sauté, baby green risotto

Prime Hanger Steak

Sliced Angus beef finished with bourbon peppercorn gravy, “Sicilian” mashed potato

.. Dessert & Coffee ..

Ideal Brunch

Starting at \$32 per person - (Minimum 40 people)

Served Buffet Style:

- Gourmet Cream Cheese Platter with Miniature Bagels, Danish, Muffins, Fresh Fruit Platter ·
- French Toast, with a selection of side drizzles and sauces (Nutella, Bananas Foster, Warm Berry Compote)
- Egg casserole with Fresh Spinach, Eggs Benedict, or Traditional Scrambled Eggs
- Sausage or Bacon
- Potato Pancakes or Diced and grilled rosemary red potatoes or Traditional Home Fries
- Smoked Salmon and Lox or Shrimp Cocktail **
- Selection of Sliced Ham, Turkey, or Roast beef **
- Plus an additional selection of traditional "Dinner Selections" **

** Additional charges may apply

Waffle, Pancake, and Omelet Stations available...
Mimosas and Bloody Mary's optional - Please call for pricing

Sit Down Brunch

\$32 per person

- Gourmet Cream Cheese Platter with Miniature Bagels, Danish, Muffins, Fresh Fruit Platter ·

.. Strawberry Apple Salad ..

Choice of:

Eggs Benedict

Pouched egg on toasted English muffin,
layered with prosciutto di parma,
finished with hollandaise sauce

Pound Cake French Toast

Thick cut brown-butter seared pound cake,
finished with pineapple maple glaze

Eggplant Stack

Fresh mozzarella, plum tomatoes, organic baby arugula,
aged balsamic, EVOO

Roasted Salmon

Fresh fruit mango salsa,
served over crisp potato pancake

All American Buffet

\$35 per person - (Minimum 40 people)

Served Buffet Style:

- BBQ Glaze Pork Ribs
- Bake Gourmet Mac n' Cheese
- Beer Battered Country Chicken
- Broccoli or Greens Beans Tempura
- Boneless or traditional Buffalo Wings
- Chopped Cobb Salad
- Mashed Potatoes - Rice & Beans
- Homemade Cornbread - Country Slaw

Something different...

Perfect for casual
Sunday afternoons and those
looking to "switch it up" !!

Buffet

Starting at \$32 per person - (Minimum 40 people)

Selection of Salad

House - Mixed greens with grape tomatoes, cucumber, carrots, & seasoned croutons.
Caesar - 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
Chopped - Romaine, roasted corn, gorgonzola, cherry tomato, avocado-ranch, bacon optional

Selection of Pasta

Rigatoni Vodka, a blend of prosciutto, tomatoes, cheese, and a touch of cream
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 **
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
Traditional chicken parmigian in a light marinara sauce with melted mozzarella cheese
Chicken Scarpariello, off the bone, peppers & onions, sweet sausage, roasted potatoes
Chicken Caprice, breaded chicken cutlet, white wine gravy, melted mozzarella
Chicken Francese, egg-battered, white wine, and lemon-butter

Selection of Fish

Roasted Salmon - Corn and pancetta sauté or Mango Salsa or Fresh herb & Lemon or Tomato & Basil
Shrimp Scampi **
Shrimp & Bowties - Sautéed shrimp and fresh broccoli, shaved grana Padano, touch of garlic & oil **
Market Catch

Select One **

Prime Rib Au Jus	Sliced Roast Beef	Baked Virginia Ham
Prosciutto Wrapped Pork Tenderloin	Prime Hanger Steak	Sliced Filet Mignon

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, or Whipped Yukon Gold Potato
Sautéed New England Mussels or Clams with a choice of white wine herb or fresh tomato sauce
Miniature Swedish or traditional marinara Meatballs
Baked Mac n' Cheese
Sweet Italian sausage, peppers, onions, and roasted potatoes
Tradition's Famous Eggplant Stack

Dessert Selection Included

All items are available off regular menu **

** Additional charges may apply