



Verdi's Of Whitestone
149-58 Cross Island Parkway
Whitestone, NY 11357
Phone: 718-746-6000

Verdi's of Westbury
680 Old Country Road
Westbury, NY 11590
Phone: 516-334-4552

This is only a Sample Menu, as all of our Menus are Completely Customized based on Personal Preference, Event, and Season.

Selection of Fine Beverages (Select One)

Open Bar

Unlimited Liquor, Mixed drinks, Italian Wines, Bottled Beer, and Soft drinks served throughout Your Entire Affair

Wine, Beer, and Soda

Red and White Wines, Bottled Beer, along with Flavored Soda served throughout Your Entire Affair

Wine and Soda

Red and White Italian Wines along with Flavored Soda served throughout Your Entire Affair

Juice and Coffee

Assorted Fresh Squeezed Juices, American Coffee and Espresso Served throughout Your Entire Affair

Soda

Flavored Soda served throughout Your Entire Affair

For Your Cocktail Hour: (Optional)

Hot Hors D'Oeuvres

*- Homemade Hot Hors D'Oeuvres Butler serviced throughout Your Cocktail Hour
Spumanti Champagne Toast to Celebrate Your Affair*



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Choice of Appetizer (Select One)

Tier I

Sliced Melon; Fresh Fruit Cup

Tier II

*Hot Antipasto; Cold Antipasto *In addition to your appetizer*

Family Style Appetizer For Each Guest Table

*Brushetta; Baked Clams; Seafood Salad w/ Cocktail Shrimp;
Fried Calamari; Cold Antipasto; Mussels Marinara*

Pasta Course (Select One)

Tier I

Penne al Filetto di Pomodoro; Penne alla Vodka

Tier II

Linguine White Clam Sauce; Manicotti al Basilico; Gnocchi Casalinga

Salad Course (Select One)

Tier I

Tossed Garden Salad

Tier II

Caesar Salad; Tre-Colore Salad; Greek Salad



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Choice of Entrée (Select Tier)

Tier I

*Chicken Francese; Chicken Parmigiana; Eggplant Parmigiana; Shell Steak;
Salmone alla Griglia; Pork Chop w/ Red Peppers; Shrimp Scampi*

Tier II

*Chicken Rollatini; Chicken Scarpariello; Veal di Angelo; Veal Campogina;
Roasted Prime Rib; Red Snapper alla Griglia*

Tier III

*Chateaubriand; Rack of Lamb; Filet Mignon; Veal Chop alla Griglia; Surf and Turf *All
Entrees are accompanied by the Chef's weekly selection of the Season's freshest vegetables.*

Fresh Fruit Course (Optional)

Platters of the Season's Freshest Fruit served to each guest table

Desert (Included in All Packages)

*Occasion Cassata Cake - Homemade Layered Sponge Cake, with Choice of Filling,
and Topped with Fresh Cream
American Coffee, Tea, and Espresso*

Nice Additions:

*Ice Cream Bar, Desert Table, Intermezzo, Viennese Hour
Trays of Gourmet Cookies served to Each Guest Table
Trays of Gourmet Italian Pastries served to Each Guest Table
Balloon Centerpieces, Party Favors and Invitations
House DJ, Video, Photographer, and Limousine Service
Cotton Candy Cart, Popcorn Machine, Magician, Clowns
Wishing Well, Wicker Chair, and Umbrella
Floral Centerpiece*