



The Campitiello Family
Offers the Ultimate in Superb Cuisine and Service

Garden Terrace For Cocktail Hour and Ceremonies
Professionals in Party Planning for Weddings, Engagements,
Anniversaries, Showers, Bar, Bat Mitzvahs
All Social, Private and Business Functions



Exec-Chef Owner
GERARDO CAMPITIELLO

Chef Saucier Plaza Hotel - 1959 - 1964
Chef Hilton Hotel - 1964-1966
Society Culinaire Philanthropique - 1968, 1st Price Chef Worwich Hotel
Chef Regency Hotel - 1970, for decorated fish
Executive Chef Regency Hotel - 1971, Felicitations of the Jury
Society Culinaire Philanthropique - 1972, Diploma of Honor - Gold Medal
Regency Hotel - 1st Prize Planning of Best Tables - 1973
1st Prize As Member of Long Island Culinary Assoc. for Individual Dishes - 1974
Chef Owner of the Alps Restaurant, Staten Island - 1976 - 1984
Member of Chef DeCuisine Assoc. of America Chef Owner of Monte Bianco - 1981
Caterers, Staten Island - 1981-1993
Chef Owner of Excelsior Grand, Staten Island - 1993 - Present
Chef Di Cuisine Association of America Gold Medal of Excellence - 1992, 1999, 2002

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732-566-9660 • Fax 732-290-2324

The Campitiello family proudly brings their expertise and experience in catering to The Addison Park. Gerardo Sr. and sons, Gerardo Jr. and Anthony, purchased the property 4 years ago and completely renovated the 20-year old location, which was once the Fountain Casino and, in more recent years, the Garden Manor. The Campitiello family has been serving Staten Island for more than 20 years at The Excelsior Grand catering hall. Gerardo Sr. is the Chef, and has been honored twice with the Gold Medal of Excellence by the Chef Di Cuisine Association of America.

The Addison Park can host parties from 65 to 800 people, making it an ideal venue for weddings, anniversaries, sweet 16 parties, bridal and baby showers, and holiday parties. At Addison Park you can be assured that an entire team will be available to support your needs. Every event is a group effort, involving the help of staff, vendors, planners, and family. Events are not limited to indoors; an outdoor ceremony area is available for couples to say their "I do's" and continue the celebration in one of the cocktail lounges and ballrooms.

Addison Park's event planners always provide individual attention, ensuring that each guest experiences the utmost in catering excellence. It is that emphasis on the cuisine that helps people to remember Addison Park. Enjoy tastes from around the world.

Addison Park

Champagne garnished with fresh berries upon the arrival of your guests served on silver platters.

Cocktail Hour

(5 Hour Affair)

Unlimited Hot Hors d'Oeuvres

- *Risotto Cakes - Risotto lightly breaded, deep fried into mini cakes.*
 - *Vegetable Spring Rolls served with fresh ginger soy sauce.*
- *Crab Cakes - Lightly battered and deep fried served with Américaine sauce.*
- *Mozzarella in Carozza - Thin sliced bread filled with mozzarella, parmesan cheese, basil, breaded lightly and deep fried.*
- *Petite Beef Wellington - Tenderloin tips, mushrooms duxelles wrapped in puff pastry.*
 - *Quiche Lorraine - Assorted miniature quiche.*
- *Spanakopita - Spinach leaves, feta cheese stuffed in a light filo dough baked golden brown.*
 - *Cocktail Franks in Blanket - Beef franks rolled in puff pastry.*
 - *Little Neck Clams Oreganato - Seasoned with special herbed breadcrumbs.*
- *Potato Pancakes - Grated potato, onion, and spices sautéed and topped with apple sauce.*
 - *Fried zucchini - sliced zucchini breaded and delicately fried*

Chafing Dishes

- *Stuffed Mushroom - Mushroom Caps stuffed with Zucchini, Eggplant and Ratatoui.*
- *Eggplant Crisps - Panko crusted baby eggplant topped with fresh mozzarella, sun dried tomato, and fresh oregano.*
- *Chef's Specialty Plate - Chicken Scarperello, Sweet and Sour Pork, and other samplings of the Chef's favorites.*

Hot Seafood Specialties

- *Mussels Posillipo - in Extra Virgin Olive Oil, Garlic, White Wine and Fresh Herbs.*
- *Deep Fried Calamari, lightly battered, deep fried until golden brown and topped with fresh marinara sauce*
 - *Seafood Fra Diavolo - Shrimp, scungili, calamari simmered in a spicy marinara sauce.*

The Carving Board (Choice of 2)

The Chef carving of Loin of Pork and Turkey Breast with Mushroom Sauce.

Flank Steak served on garlic Crostini Toast.

Leg of Lamb, Baked Virginia Ham, Corned Beef, Pastrami

Broccoli rabe sauteed in garlic and olive oil.

Petite Slider Station

- *Petite Burger Sliders - mini all beef and chicken patties, grilled on hibachi served on mini buns with assorted toppings*

Pasta Station

- *Cavatelli with Broccoli and Sundried Tomato - Sautéed in Garlic and Oil prepared before your guest.*
- *Raviolette with Mushroom and Cognac Cream Sauce.*

Cheese and Wine Table

- *An Assortment of Provolone, Fontina, Gorgonzola, Port Saluta, Parmigiano enhanced with Fresh Fruit and Wine.*
- *Fresh Baked Garlic and Focaccia Bread*

Fresh Garden Vegetable Display

- *Fresh Garden Vegetables - an assortment of fresh cut garden vegetables served chilled and tarragon dipping sauce*

Italian Cold Antipasto Station

- *Assortment of Delicately Marinated Salads, Plum Tomato and Artichoke Hearts*
 - *Marinated Mushrooms*
 - *Bocconcini Mozzarella and Roasted Peppers*
 - *Grilled Eggplant and Grilled Zucchini*

Fresh Fruit Display Carvings

- *A variety of fruit carved daily from our garmache and surrounded with fresh berries and fruits.*

Wok Station

- *Chicken Grand Marnier - Tempora Battered Chicken served with an Orange Grand Marnier Sauce.*
- *Sautéed Shrimp - prepared before your guests in wok, enhanced with Lo Mein, Bokchoy, Babycorn, Waterchestnuts.*

Asian Station

- Broccoli Rabe Dumplings • Pork Dumplings • Shrimp Dumplings
- Crispy Fried Spinach with Assorted Dipping Sauces
Sea Salt • Eddamany

Cold Butler Specialties

- Shrimp Shots - Chilled jumbo shrimp cocktail served in ice cold shot glass, garnished in cocktail sauce.
 - Melon Pallino - Fresh, in-season melon balls wrapped in Prosciutto di Palma
 - Salmon Rondelles - Smoked salmon wrapped with hearts of palm
- Deviled Eggs - Egg white halves piped in with egg yolks, mayonnaise, and onion.
Served chilled and sprinkled with paprika.
- Cherry Tomato Cups - Halved, carved out tomatoes filled with cannellini bean puree.
 - Cucumber and endives, filled with cream cheese.

Cold Salumeria Carte

- An Assortment of Fine Italian Meats - Sopresata Sausage, Mortadella,
Imported Prosciutto di Palma, Salami, Fresh Figs (seasonal)

Mediterranean Station

- Couscous and Seasonal Mixed Vegetables
- Grilled asparagus marinated in olive oil and spices.
 - Assorted Olives • Fresh feta cheese
- Chick Pea Hummus - Served with pita bread and assorted flatbreads.

Raw Seafood Bar

- Little Neck Clams and Blue Point Oysters - Crab Claws
Placed on a bed of ice and served with lemon and chilled cocktail sauce.

Cold Fish Station

- Smoked Salmon - Served with capers, onion, egg whites and pumpernickel rondelles.
 - Smoked Whitefish - Served chilled with cucumber and fresh dill sauce
- Frutta di Mari - Chilled Calamari, Scungili and Shrimp marinated in Garlic and Extra Virgin Olive Oil.

Sushi Station

- Assorted fresh Sushi on Boat Display Garnished with Wasabi, Ginger and Soy Sauce.

Champagne Toast

First Course

(Your Choice of Chef's Specialties - Soup or Pasta)

Please select two.

Pasta

- *Rigatoni al Filetto di Pomodoro - Fresh Plum Tomato simmered with Prosciutto and Onions.*
 - *Penna à la Vodka - Prepared with Fresh Tomato, Cream and a Splash of Vodka.*
 - *Rigatoni Marinara - Fresh Tomato, Simmered in Garlic, Virgin Olive Oil and Fresh Herbs.*
- *Tortellini Gratinee - Cheese tortellini simmered in cream sauce sprinkled with parmigiana cheese lightly browned under broiler.*

Soup

- *Consommé Tortellini - Beef Broth with Cheese Filled Tortellini.*
- *Straciatella Romano - Chicken Broth, Egg Drop, Spinach Leaves, with Tortellini.*
 - *Chef's Specialty Soups Available.*

Intermezzo

Fresh lemon sorbetto garnished topped with mint leaves and fresh berries served chilled.

Your Guest's Choice of Entrée

- *Filet Mignon Medallion of Beef Tenderloin - pan seared served with a Bordelaise sauce - red wine, shallot and thyme leaf reduction.*
- *Roasted French Breast of Chicken with Mushrooms, Shallots, White Wine and Tomato Concasse.*
 - *Potato Crusted Seasonal Fish with Chive Beurre Blanc*
- *Vegetarian Platter - Stuffed portabella mushrooms and mixed grilled vegetables*

All Entrées served with chef's selection of seasonal vegetable and starch.

Dessert

- *Decorated Wedding Cake served with Coffee, Tea, Decaf or Espresso or Cappuccino.*

Also Included

- *Table Bar Service*
- *Unlimited Premium Liquor, Wine, Beer and Champagne*
 - *Colored Linens*
 - *Direction Cards*
 - *Place Cards*
 - *French White Glove Service*
 - *Valet Parking*

Clarion Dinner

(5 Hour Affair)

Champagne garnished with fresh berries upon the arrival of your guests served on silver platters.

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Intermezzo

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Dinner

Your Guests Choice of Entree

- *Prime Rib ~ Roasted and served with natural au jus.*
 - *French Breast of Chicken ~ With shallots, mushrooms, white wine tomato concasse.*
 - *Pan Seared Seasonal Fish ~ Encrusted with almonds concasse tomatoe*
 - *Vegetarian Platter ~ Stuffed portabella mushrooms and mixed vegetables.*
- All entrees served with Roasted Potato and Bouquetiere of Vegetables*

Dessert

- *Decorated Wedding Cake served with Coffee, Tea, Decaf or Espresso or Cappuccino.*

Also Included

- *Unlimited Premium Liquor, Wine, Beer and Champagne*
 - *Colored Linens • Direction Cards • Place Cards*
 - *French White Glove Service • Valet Parking*

Additions

Deluxe Cold Seafood Bar

- Lobster Tree Garni\$ (Market Price)
- Blue Point Clams on Ice Sculpture Blue Point Oyster on Ice Sculpture\$
- Jumbo Shrimp Cocktail Boat\$
- Alaskan King Crab Legs\$ (Market Price)

Caviar Station

- Osetra Caviar - Served with condiments and Vodka surrounded with Ice Carving\$ (Market Price)

Sushi Bar

- An Assortment of Sushi of your choice - freshly prepared before your guests\$

Crepe Station

- A light crêpe stuffed with guest's choice of seafood with lobster sauce or spinach florentine.\$

Sauté Station

- Mignonettes of Beef with a Green Peppercorn Sauce and
- Duck Breast a L'orange with a Grand Marnier Sauce\$

Asian Station

- Broccoli Rabe Dumplings • Pork Dumplings • Shrimp Dumplings
- Crispy Fried Spinach with Assorted Dipping Sauces\$

Martini Mash Station

- Sweet Potato and Butternut Mash • Russet Potato with Vermont Cheddar Mash
- Chive Mash • Yukon Gold with Roasted Garlic and Pesto Mash served in a Martini Glass\$

Grilled Polenta and Sausage Station

- Individually skewered Italian and Chorizo Sausage served with grilled polenta or soft polenta\$

Deluxe Carving Board

- Chef Carving of Whole Suckling Pig - Rack of Lamb - London Broil carved before your guests\$

Ice Sculpture Displays

- Your Choice of our selection of Ice Sculptures\$

Viennese Platter

- An assortment of Mini French Pastries, Strawberries dipped in Chocolate, Fresh Fruit, and Butter Cookies on Assorted Silver Platters presented on Guest's Tables\$

Cordial Table (extra 1/2 hour)

- Continental Cordials served in Chocolate Cups accompanied with Espresso, Cappuccino Carte.
- Baked Alaska - Swiss Roll of Ice Cream topped with Strawberry Framboise.
- Italian Butter Cookie Display - Chocolate Covered Strawberries surrounding Ice Sculpture.
- Tropical Fresh Fruit Displays and pastries\$

Viennese Table (extra hour)

Baked Alaska Flambe: Chef flambe presentation on the dance floor, served with fresh strawberry flambe

Cake Table: Italian cheesecake, carrot cake, strawberry cheesecake, chocolate mousse cake, fruit tart, tiramisu, cappuccino mousse

Ice Cream Bar: Assorted ice creams with all the toppings served with Belgian waffles • Funnel Cake

Crepe Station: Nutella chocolate crepe, or fruit filled crepe

Tropical Fruit Carvings: Assorted fruit carved and served with berries

Chocolate Fondue Dipping Station: Strawberry, pineapple, banana and pretzels

Candy Table: Cotton candy made to order, assorted chocolates and hard candy, hot soft pretzels

Smore Station: Classic chocolate, gram and marshmallow prepared before your guest

Passing Butler Style: Fresh made zeppoli, banana wontons

Ice Carvings: Surrounded with chocolate covered strawberries

Also Included: Chocolate and strawberry mousse, jello martini, Italian cookies, caramel custard flan, creme brulle,

Italian pastries, strawberry zabion and cordial table\$

Ceremony Room

- Indoor/Outdoor\$

Notes

Addison Park

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www.TheAddisonPark.com