

“The Grand Gala”
New Years Eve
Monday, December 31, 2007

(Reservation Seating's Start at 4:00 pm thru 8:00pm)

Appetizer: Choice of One

- Insalata Della Casa - Field Greens, Cucumbers, Tomatoes, Onions, Balsamic Vinaigrette
Pear & Gorgonzola Salad - Dried Cranberries, Spiced Pecans, Baby Arugula, & Port Wine Vinaigrette
Funghi Trifolati (\$3.00 Suppl) - Sautée of Portobello, Crimini & Porcini Mushrooms with Fresh Sage & Polenta
Maine Lobster Bisque- Focaccia Croutons & Dry Sherry
Mozzarella Caprese - Fresh Mozzarella, Vine Ripe Tomatoes, Basil, Balsamic Glaze
** Saffron Fettuccine (\$3.00 Suppl.)- Asparagus, Sautéed Shrimp, Plum Tomatoes & Basil
** Absolut Penne Vodka
** Can Also Be Served as an Entrée

Entrée: Choice of One

- Slow Roasted Filet Mignon (\$9.50 Suppl.) - Sliced with Cognac-Roast Shallot Sauce
Pan Roasted Pork Medallions - Marsala-Mushroom Sauce
Sea Bass Francese - Capers, Lemon, Thyme & White Wine
Braised Veal 'Stracotto' - Pulled Osso Bucco off the Bone served Over Fettuccine
Pecan Crusted Chicken Breast - Mushroom Risotto Cake & Rosemary Sauce
Roasted Winter Vegetable Lasagna - Ricotta, Parmigiana, Mozzarella & Fresh Tomato Sauce

All Entrees are Served with Roasted Potatoes and Seasonal Vegetables

Dessert: Choice of One:

- Arborio Rice Pudding - Champagne & Winter Berry Compote
Belgian Chocolate Mousse - Grand Marnier Whipped Cream
Caramelized Apple Tart - Served With Vanilla Gelato

Pre-Fixe \$48.50 pp, Tax & Gratuity Not Included.
A Credit Card guarantee is necessary to secure reservations
Cancellations received after Dec. 27 will incur a penalty

"Ring in the New Year"

New Years Eve

Monday, December 31, 2007

(Reservation Seating's Start at 9:00 pm thru 10:15 pm)

Includes: Midnight Champagne Toast & Party Favors

Piano Entertainment in Our Valentino Room

Appetizer: Choice of One

Insalata Della Casa - Field Greens, Cucumbers, Tomatoes, Onions, Balsamic Vinaigrette

Pear & Gorgonzola Salad - Dried Cranberries, Spiced Pecans, Baby Arugula, & Port Wine

Vinaigrette

Funghi Trifolati (\$3.00 Suppl.) - Sauté of Portobello, Crimini & Porcini Mushrooms with Fresh

Sage & Polenta

Maine Lobster Bisque - Focaccia Croutons & Dry Sherry

Mozzarella Caprese - Fresh Mozzarella, Vine Ripe Tomatoes, Basil, Balsamic Glaze

Crispy Tuna Spring Roll - Ginger-Soy Dipping Sauce & Wasabi Drizzle

**Spinach & Ricotta Ciambella Pasta (\$4.50 Suppl.) - Filet Mignon Tips, Mushrooms, Sun Dried

Tomatoes

**Saffron Fettuccine - Asparagus, Sautéed Shrimp, Plum Tomatoes & Basil

**Absolut Penne Vodka

** Can Also Be Served As An Entrée

Entrée: Choice of One:

Slow Roasted Filet Mignon (\$9.50 Suppl.) - Sliced with Cognac-Roast Shallot Sauce

Broiled Colossal Shrimp Imperial (\$7.00 Suppl.) - Crabmeat Stuffed, Saffron Sauce, Lobster

Tortelloni

Braised Veal 'Stracotto' - Pulled Osso Bucco off the Bone served Over Fettuccine

Sea Bass Francese - Capers, Lemon, Thyme & White Wine

Pecan Crusted Chicken Breast - Mushroom Risotto Cake & Rosemary Sauce

Roasted Winter Vegetable Lasagna - Ricotta, Parmigiana, Mozzarella & Fresh Tomato Sauce

All Entrees are Served with Roasted Potatoes and Seasonal Vegetables

Dessert: Choice of one

Arborio Rice Pudding - Champagne & Winter Berry Compote

Belgian Chocolate Mousse - Grand Marnier Whipped Cream

Caramelized Apple Tart - Served With Vanilla Gelato

Pre-Fixe \$59.50pp Tax & Gratuity Not Included

A Credit Card guarantee is necessary to secure reservations,

Cancellations received after Dec. 27 will incur a penalty

New Years Eve Extravaganza

8 p.m. ~ 1:30 a.m.

Your evening will include: 5 Hour Premium Open Bar
Midnight Champagne Toast *✓* Party Favors
D.J. Entertainment Featuring *Satisfaction Guaranteed*

Cocktail Hour (Served White Glove Butler Style)

A SELECTION OF OUR HOMEMADE PREMIUM HOR'S D'OEUVRES

Firecracker Shrimp Egg Rolls *✓* Mozzarella & Roasted Peppers
Pigs in a Blanket *✓* Jumbo Shrimp Cocktail *✓* Sesame Chicken
Stuffed Artichoke Hearts and more.....

Carving Station *✓* Tuscan Cold Display *✓* Pasta Station

To Start: Maryland Lump Crabmeat Salad,
Tri-Colore Greens, Cucumbers, Balsamic Glaze

2nd Course: Penne with Tomato and Basil Sauce

Entrée's - Choice of One:

Slow Roasted Filet Mignon - Sliced with Creamy Cognac Sauce

Stuffed Pork Chop Valdostana - Fontina Cheese, Parma Prosciutto &
Broccoli Rabe, Marsala Wine Sauce

Braised Lamb Shank - Barolo Wine Sauce, On Herbed Orzo

Filet of Sea Bass - Seasoned Herb Crust, Lobster sauce

Pecan Crusted Chicken Breast - Mushroom Risotto Cake & Rosemary Sauce

Roasted Winter Vegetable Lasagna - Ricotta, Parmigiana, Mozzarella & Fresh
Tomato Sauce

Dessert: Chocolate Truffle Mousse Cake
Coffee or Tea

\$150.00 per person, Tax and Gratuities Included

All Seats Must be Prepaid, and are Non-Refundable Once Purchased.

Tables are a Minimum of 12 people,

Parties Less Than 12 Will Be Paired With Other Guests

For Extravaganza Seating Only:

Please Use the Following Authorization Form for Credit Card
Payments.

NEW YEARS EVE 2007 CREDIT CARD AUTHORIZATION FOR THE EXTRAVAGANZA PACKAGE.

I _____, authorize Caffe on the Green Restaurant & Caterers,
Card Holders Name

to charge my Visa / Master Card / American Express card number

_____ Expiration Date _____,

For A NON-REFUNDABLE Payment for New Years Eve, Monday, December 31, 2007.

Guests _____ @ \$150.pp. Total _____.

THE FOLLOWING INFORMATION **IS REQUIRED** TO PROCESS YOUR RESERVATION.
PLEASE DON'T FORGET TO ALSO PROVIDE YOUR CONTACT PHONE NUMBER IN
CASE OF ANY QUESTIONS.

Cardholders Address (Where your statement is sent)

_____ Home Phone # _____

_____ Cell Phone # _____

E-Mail Address: _____ @ _____

For receipt of confirmation

Cardholders Authorized Signature _____

Today's Date _____

PLEASE FAX BACK TO 718 423-9296

Please provide Full names of all guest's attending that evening,
names who are NOT on our guest list, will not be admitted.

I AM REQUESTING TO SIT WITH _____ PARTY.

**SEATING REQUESTS ARE GUARANTEED, AS LONG AS IT IS STATED ABOVE ON
EACH INDIVIDUAL AUTHORIZATION FORM OR UNLESS ADVISED TO YOU
OTHERWISE. REQUESTS MADE WITHIN 72 HOURS OF DEC. 31 CANNOT BE
GUARANTEED.**

Unfortunately, space cannot be held without this authorization. Upon receipt, of all
information required, your confirmation and credit card transaction
will be mailed directly to you or e-mailed to you if applicable.