

Vista

SKY LOUNGE
& PENTHOUSE BALLROOM



MENU PACKAGE

Featuring

**Event Space with Capacity for 160 Guests for a Seated
Lunch/Dinner & 200 Guests for a Standing Cocktail Event**

WEDDING*SOCIAL*CORPORATE*ROOFTOP PARTIES

For Event Inquires & Estimates

Bill Kennedy: Director of Catering Sales 347-536-3612 bill@vistany.com

Jazmin Viola: Catering Manager 347-536-3606 jazmin@vistany.com

Mike Bekker: Event Sales 917-602-8408 mike@vistany.com

**Vista LIC Hotel
27-05 39TH AVENUE
LIC, NY 11101**



BAR

Four Hour Mocktail, Soda & Juice Bar

(Full Bar Available for Adults)

Non-Alcoholic Mocktails:

(Select Two)

- Strawberry Daiquiris -Pina Coladas
- Pink Diamond (Cranberry, Lime, Orange and Sparkling Cider)
- Blue Lagoon (Pineapple, Lemon-Lime Soda and Blue- Raz Juice)
- Peach Bellini (Peach Nectar and Sparkling Cider)
- Shirley Temple (Grenadine and Lemon-Lime Soda)

Butler Passed Hors d'oeuvres:

(Please Select Four)

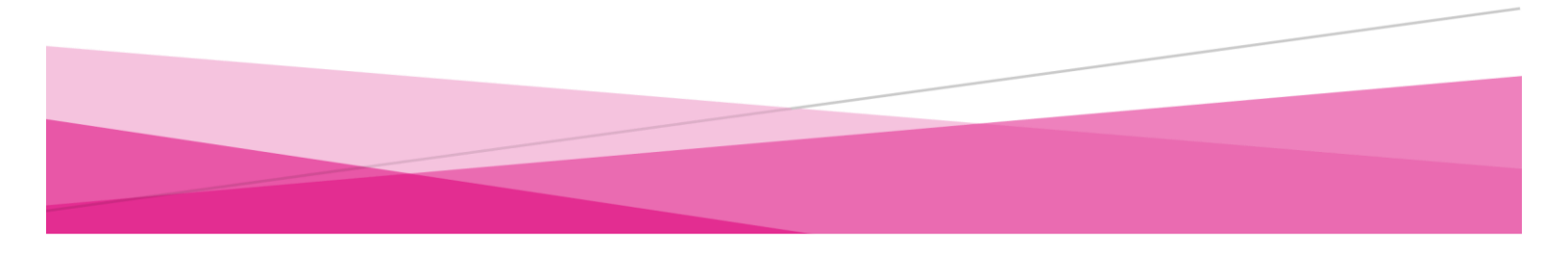
- Fried Mozzarella Sticks
- Mini Pizza Bagels
- Cheese Quesadillas
- Vegetable Spring Roll
- Egg Rolls
- Philly Cheese Steak Egg Rolls
- Buffalo Chicken Poppers
- Chicken Quesadillas, Cilantro Cream
- Chicken Nuggets
- Sweet & Sour Meat Balls
- Coney Island Franks, Spicy Mustard
- Shrimp Tempura, Sweet Thai Chili Sauce

BAR SNACKS:

Chips & Dips

Or

Pop Corn & Pretzels



Buffet Style Dinner

SALAD:

(Please Select One)

Vista Skyline Salad

Mixed Green Salad, Candied Walnuts, Beets & Feta Cheese, Raspberry Dressing

Mixed Field Greens Gourmet

Cherry Tomatoes, European Cucumber & Endive Threads

Champagne Vinaigrette

Greek salad

Sliced Cucumbers, Black Olives, Feta Cheese, Mediterranean Dressing

Classic Caesar

Garlic Croutons, Parmesan, and Creamy Caesar Dressing

ENTRÉES

Meat:

(Please Select One)

Marinated flank steak, Wild Mushroom & Chimichurri Sauce

Rosemary Roasted Leg of Lamb w/ Balsamic Red Wine Sauce

Roasted Turkey Breast w/ Orange Cranberry Sauce

Mini Sliders

Tomato, Onion, Pickle American cheese & Shredded Lettuce

Fish & Shellfish:

(Please Select One)

Crisp Skinned Seared Salmon, Beurre Blanc Sauce

Teriyaki Salmon w/ Sautéed Pepper and Onions and Edamame

Oven Roasted Cajun Tilapia w/ Lemon Caper Beurre Blanc

& Roasted Cherry Tomatoes

(Please Select One)

Chicken Marsala w/ Rich Marsala Wine Sauce and Wild Mushrooms

Chicken Scampi over Linguine, Garlic, Butter & White Wine

- **Classic Chicken Parmigiana**

- **Sesame Chicken**

- **Chicken Piccata**

- **Chicken Francese**

- **Chicken Quesadillas**

- **Chicken Tenders**

Sour Cream & Guacamole

Honey Mustard, BBQ Sauce, & Ketchup

- **Grilled Chicken Penne Alfredo**

- **Buttermilk Fried Chicken**

Tomatoes & Cheddar Cheese

HOT PASTA:

(Please select one)

Penne Ala Vodka

Baked Ziti Siciliana

Rigatoni

Asparagus, Artichoke Hearts, Sundried Tomatoes

Light Garlic Cream Sauce

Bowtie Pasta

Broccoli Rabe & Sausage Ragu

Rigatoni Pasta

Broccoli Rabe & Italian Sausage

Baked Eggplant Rollatini

Pasta Bolognese



ACCOMPANIED BY:

(Please Select Two Sides)

Corn on the Cob

Onion Rings

Waffle Fries

Truffle Parmesan Fries

Bacon Mac & Cheese

Fried Rice

Loaded Tater Tots (Crispy Bacon, Sour Cream, Cheese Sauce)

Roasted Yukon Gold Potatoes

Garlic Mashed Potatoes

DESSERT:

Three Flavor Ice Cream Bar

Vanilla, Chocolate, Strawberry Ice Cream

Assorted Toppings, Chocolate Syrup, Whipped Topping

(Coffee & Tea Service Included)





ADDITIONAL DESSERTS:

(Minimum 50 guests)

Viennese

(+\$15 per person)

An Elaborate Assortment of Rich Whole Cakes, Tortes & Pies

Fresh Sliced Seasonal Fruit, Mini Pastries, Petit Fours, Assorted Cookies,

Brownies & Blondes, Chocolate Dipped Strawberries

Cookie Jar

(+\$6 per person)

Assorted Cookies, Brownies & Blondies, Chocolate Dipped Biscotti

Chocolate Fountain Fondue

(+\$13 per person)

With Rice Krispie Treats, Vanilla & Chocolate Pound Cake, Pretzels Rods,

Sliced Seasonal Fresh Fruit, Marshmallows, Bananas & More!!