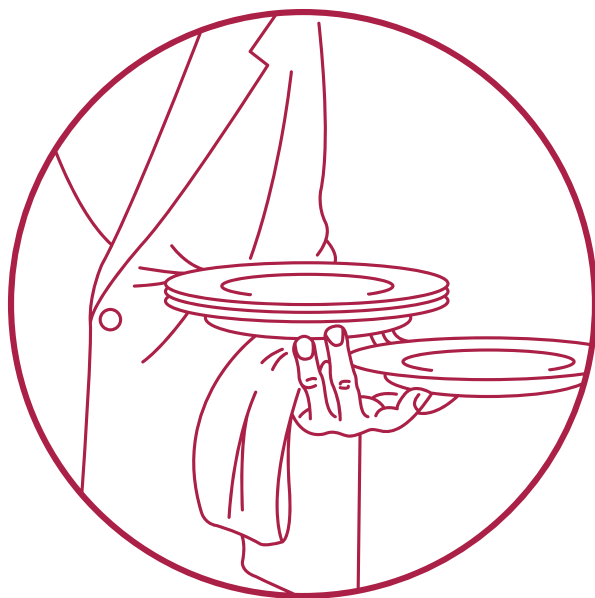


Bella Casa

CATERERS



Quality & Dependability
On & Off Premise Catering since 1980

Off Premise Catering

\$14.95 /person

Choice of 4 Hot
Choice of 4 Cold

Bella Buffet Menu

\$17.95 /person

Choice of 6 Hot
Choice of 6 Cold

Pasta

Cavatelli & Broccoli	Manicotti
Gnocchi	Baked Ziti
Penne with Vodka Sauce	Lasagna
Penne Primavera	Ravioli
Stuffed Shells	Tortellini (Fresh Plum Tomato or Carbonara Sauce)
Linguini (White/Red Clam Sauce)	

Chicken

Chicken Marsala	Chicken Stir Fry
Chicken Francese	Kristie's Chicken (w/ honey mustard)
Chicken Parmigiana	Chicken Wings:
Chicken On The Bone Trays:	• BBQ, Buffalo, Teriyaki
• BBQ, Cacciatore, Murphy, Roasted, Savoy	Boneless Chicken Piccata (w/ capers & artichokes)
Chicken Brochettes (Over Rice)	

Beef

Beef Stir Fry	Roast Beef (w/ Gravy)
Beef Brochettes (Over Rice +\$2 /person)	Steak Giambotta
Beef Stroganoff	Texas Style BBQ Beef
Pepper Steak	Meatballs

Veal & Pork

Sausage & Peppers (Red & White)	Veal Francese (+\$2 /person)
Sausage, Broccoli Rabe, Potatoes & Hot Cherry Peppers	Veal Marsala (+\$2 /person)
BBQ Spare Ribs	Veal & Peppers
	Loin of Pork

Specialties

Eggplant Parmigiana	Kielbasa & Sauerkraut
Eggplant Rollatini	Stuffed Cabbage
Italian Hot Dog	Stuffed Mushrooms
Hawaiian Baked Ham	Rainbow Vegetables

Seafood (**+\$3 /person**)

Seafood – Risotta, Scampi, Broiled	Shrimp – fried, scampi, parmigiana, Fra Diavolo
Sole – fried, broiled, francese, stuffed scampi	Clams Oreganato
Scallops – fried, francese, broiled, scampi	Mussels
Calamari – fried, marinara, stuffed	

Cold Selections

Antipasto	Prime Deli Platter	Spring Bean Salad	Potato Salad
Assorted Cheeses	Cole Slaw	Hot Pepper Salad	Tomato & Mozzarella
Caesar Salad	Cucumber Salad	Macaroni Salad	Tossed Salad
Bruchetta	Fresh Fruit Salad	Pasta Primavera	

Fresh Mozzarella, Baby Artichokes & Sun Dried Tomatoes Drizzled in a pesto

Coffee or Soda, Paper Products, Rolls & Pannelle

Off Premise Catering

\$12.95 /person
1 Hot Selection
For every 10 Guests

The "Special" Buffet

The "Special" Buffet Hot Selections

BBQ Chicken Wings	Cavatelli & Broccoli	Chicken Murphy	Roast Beef (w/ Gravy)
Stuffed Shells	Kielbasa & Sauerkraut	Hawaiian Baked Ham	Eggplant Parmigiana
Baked Ziti	Roasted Chicken	Meat Balls	Italian Hot Dogs

Includes: Cole Slaw, Pickles, Tossed Salad, Rolls & Pannelle, & Paper Products

\$9.95 /person
Includes All

The "Super Special" Buffet

The "Super Special" Buffet Hot Selection

Baked Ziti	Meat Balls	Chicken Wings
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Includes: Cole Slaw, Pickles, Tossed Salad, Rolls & Pannelle, & Paper Products

\$9.95 /person
Includes All

Cold Buffet

An Assortment of Deli Cuts

Imported Ham	Genoa Salami	Swiss Cheese	Provolone Cheese
Top Sirloin of Beef	Turkey Breast	American Cheese	

Includes: Cole Slaw, Pickles, Tossed Salad, Kelly Salad, Fresh Fruit Salad, Pasta Primavera, Rolls & Rye Bread, Condiments, Paper Products

\$9.95 each

Specialty Sandwiches & Wraps

Sandwich & Wrap Selections

Grilled Vegetable - Eggplant, Zucchini, Carmalized Onions & Roasted Peppers w/ Fresh Mozz	Genoa Salami, Roasted Turkey, & Provolone
Capicola, Ham, Provolone, Red Onion, Shredded Lettuce & Tomato	Grilled Chicken Breast Wrap - Grilled Chicken, Provolone, & Pepperchini Pepper w/ Roasted Pepper, Shredded Lettuce, & Tomato
Ham & Bree Cheese w/ Cranberry Mayo	Grilled Chicken Caesar Wrap - Grilled Chicken, Shaved Parmesan & Romaine Lettuce w/ Caesar Dressing
Roasted Turkey, Pepper Jack Cheese, Romaine Lettuce, & Tomato w/ Garlic Mayo	

Choice Of: Italian, Multigrain, Whole Wheat, Ciabatta, Foccacia or Seminola

\$7.95 each

Create Your Own Sandwich Platter

Sandwich Selections

Ham & American	Chicken Salad	Turkey & Swiss	Sloppy Joes
Salami & Provolone	Peanut Butter & Jelly	Roast Beef	Wraps
Tuna Salad		Egg Salad	

Choice Of: Italian, Multigrain, Whole Wheat, Ciabatta, Foccacia or Seminola

Off Premise Catering

\$5.95 /person
Includes All

Mid-Day Snack Buffet

Snack Selection

Assorted Sodas
Assorted Juices

Fresh Whole Fruit
Italian Cookies

Mini Danish
Includes: Paper Products

\$8.95 /person

The "Box Lunch"

What's In-The-Box

Enjoy a little childhood nostalgia; The "Box Lunch" will include a sandwich made from assorted cold cuts, tuna salad, or chicken salad. Each sandwich can be made on your choice of white, wheat, or rye bread, **OR** Croissant or Roll. In addition, each person will receive a piece of whole fruit, packet of chips, can of soda, and all paper products he or she might need.

\$17.95 /person
Includes All

The Barbecue

The Barbecue Selection

Corn on the Cob
Potato Salad
Watermelon

Baked Beans
Kelly Salad
Soda & Ice

Hamburgers (**w/ buns**)
Hot Dogs (**w/ rolls**)
Sausage & Peppers

(White)
Peppers & Onions
Fried **or** BBQ Chicken

Includes: Paper Products | Cooks also available!

\$39.95 /person
+Gratuity | Includes All
Minimum of 30 Guests

The Ultra Barbecue

The Ultra Barbecue Selection

BBQ Spare Ribs
Mussels
Eggplant Parmigiana
Hamburgers (w/ buns)
Hot Dogs (w/ rolls)

Sausage & Peppers (White)
BBQ Chicken
Corn on the Cob
Baked Beans
Texas BBQ Beef & Potatoes

Clams on Half Shell
Shrimp Cocktail
Macaroni Salad
Fresh Tossed Salad
Watermelon

**Includes: Cooks, Professional Wait Staff, Grills, Beer, Wine, Soda & Paper Products
(Beer Truck also available)**

\$19.95 /person
Includes All

Cocktail Party

Cocktail Selection

Swedish Meatballs
BBQ Chicken Wings
Clams Oreganato

Mussels
Fried Calamari

Pizza Bagels
Cocktail Franks

Chicken Satay
Stuffed Mushrooms
Crab Cakes

**Includes: Pepperoni & Assorted Cheese, Vegetable Cruite, Shrimp Cocktail, Antipasto
Tomato Salad, & Paper Products**

Off Premise Catering

\$6.95 /person
Includes All

The Continental Breakfast

Continental Selection

Danishes or Muffins	Assorted Juices	Tea
Bagels	Coffee	

Includes: Milk, Sugar, Sweet & Low, Cream Cheese, Butter, & Paper Products

\$8.95 /person
Includes All

The European Buffet

European Selection

Danishes	Croissants	Coffee
Muffins	Donuts	Tea
Bagels	Assorted Juices	

Includes: Assorted Cream Cheeses, Butter, Jelly, All Condiments & Paper Products

\$16.95 /person
Includes All

The Brunch Buffet

Brunch Selection

Scrambled Eggs	Bacon	Fruit Salad
French Toast or Pancakes	Baked Ham	Coffee
Breakfast Sausage	Croissants & Bagels	Tea
Home Fries		

Includes: Orange Juice, Kaiser Rolls, Jelly & Syrup, & Paper Products

\$39.95 /person
+Gratuity & Rentals.
Minimum of 30 Guests

The Ultra Brunch Buffet

Ultra Brunch Selection

French Toast	Assorted Juices	Kaiser Rolls
Pancakes	Home Fries	Muffins
Sausage Links	Bacon (Reg/Canadian)	Mini Danish
Baked Ham	Assorted Quiche	Assorted Dry Cereals
Egg Station	Stuffed Shells	Coffee
Carving Station	Fresh Fruit	Tea
Seafood Scampi	Bagels	
Chicken Francese	Croissants	

Includes: Pasta Primavera, Assorted Cream Cheeses, Butter, Lox, Jelly, Syrup, Full China Set-up, Professional Wait Staff, & all necessary Linens.

Off Premise Catering

3-Foot Sub
\$55.95

Submarine Sandwiches
Includes: Condiments & Paper Products

6-Foot Sub
\$85.95

Fresh Home-Made Cold Salads

	Small	Large
Macaroni Salad	\$17.95	\$24.95
Tossed Green Salad	\$17.95	\$24.95
Tomato Salad	\$17.95	\$24.95
Hot Pepper Salad	\$15.95	\$22.95
String Bean Salad	\$20.95	\$25.95
Pasta Primavera Salad	\$17.95	\$24.95
Red Potato Salad	\$17.95	\$24.95
Beet Salad	\$17.95	\$24.95
Creamy Cole Slaw	\$17.95	\$24.95
Cucumber Salad	\$17.95	\$24.95
Caesar Salad	\$17.95	\$24.95
Fresh Mozzarella, Baby Artichokes, & Sun Dried Tomato (w/ Peso Sauce)	\$25.95	\$30.95
Donna's Grilled Chicken Salad - Roasted Peppers, Sundried Tomatoes & Fresh Mozzarella over Romaine Lettuce	\$27.95	\$34.95
Fallon's Mesculin Salad - Chopped vegetables, Sundried Tomatoes, Provolone (or Cumbled Blue Cheese), Orange Segments, & Almonds (w/ citrus vinaigrette)	\$22.95	\$29.95
Fruit Salad (in Bowls)	\$25.95	\$39.95

Platters

Cold Antipasto	\$3.95 per person (w/ Bread & Rolls)
Prime Deli Platter	\$3.25 per person (w/ Bread & Rolls)
Assorted Cheeses & Pepperoni	\$3.95 per person (w/ assorted crackers)
Vegetable Crudite	\$3.00 per person (w/ dipping sauce)
Watermelon Carvings	\$59.95 (w/ Carving & Additional Fruits)

Bella Casa's Chafing Trays

Hot Items		Full	1/2	Seafood			Full	1/2	1/4
Baked Ziti		\$81.95	\$50.95	Seafood Risotta		\$164.95	\$94.95	\$55.95	
BBQ Spare Ribs (50 pieces)		\$120.95	\$69.95	Seafood Over Penne		\$164.95	\$94.95	\$55.95	
Chicken Wings (50 pieces)		\$86.95	\$53.95	Seafood Scampi		\$155.95	\$84.95	\$50.95	
Beef/Chicken Brochettes Over Rice		\$120.95	\$69.95	Broiled Seafood		\$155.95	\$84.95	\$50.95	
Beef Stroganoff		\$99.95	\$58.95	Fried Calamari		\$110.95	\$63.95	\$39.95	
Chicken Marsala (50 pieces)		\$111.95	\$65.95	Calamari (Marinara, Fra Diavolo)		\$110.95	\$63.95	\$39.95	
Chicken Francaise (50 pieces)		\$111.95	\$65.95	Stuffed Calamari		\$119.95	\$71.95	\$43.95	
Chicken Parmigiana (50 pieces)		\$111.95	\$65.95	Broiled Sole		\$137.95	\$79.95	\$47.95	
Cavatelli & Broccoli		\$86.95	\$48.95	Fried Sole		\$137.95	\$79.95	\$47.95	
Boneless Chicken Piccata w/ Caper & Artichokes		\$119.95	\$68.95	Stuffed Sole		\$144.95	\$81.95	\$48.95	
Chicken Trays BBQ Cacciatore, Murphy, Roasted Savoy		\$101.95	\$60.95	Shrimp Parm		\$155.95	\$84.95	\$50.95	
Chinese Stir Fry (beef/chicken)		\$99.95	\$58.95	Shrimp Francese		\$155.95	\$84.95	\$50.95	
Eggplant Parmigiana		\$91.95	\$55.95	Shrimp Scampi		\$155.95	\$84.95	\$50.95	
Eggplant Rollatini (50 pieces)		\$91.95	\$55.95	Fried Shrimp		\$155.95	\$84.95	\$50.95	
Fresh Turkey with Gravy		\$100.95	\$62.95	Shrimp in Ginger Sauce		\$155.95	\$84.95	\$50.95	
Gnocchi		\$79.95	\$43.95	Shrimp Bow tie		\$155.95	\$84.95	\$50.95	
Hawaiian Baked Ham		\$89.95	\$53.95	White or Red Clam Sauce		\$114.95	\$62.95	\$39.95	
Italian Hot Dogs		\$89.95	\$53.95	Seafood Paella		\$164.95	\$94.95	\$55.95	
Kielbasa & Sauerkraut		\$89.95	\$53.95	Shrimp (w/Clams)		\$155.95	\$84.95	\$50.95	
Kristie's Chicken (w/ Honey Mustard)		\$109.95	\$62.95	Mussels		\$90.95	\$52.95	\$34.95	
Lasagna		\$86.95	\$53.95	Clams Oreganato		\$114.95	\$63.95	\$39.95	
Manicotti		\$104.95	\$61.95	Pan Seared Salmon		\$164.95	\$94.95	\$55.95	
Meatballs (50 pieces)		\$90.95	\$52.95	Broiled Salmon		\$164.95	\$94.95	\$55.95	
Penne w/Vodka Sauce		\$91.95	\$55.95	Scallops Francese		\$132.95	\$74.95	\$45.95	
Penne Primavera		\$91.95	\$55.95	Broiled Salmon		\$164.95	\$94.95	\$55.95	
Pepper Steak		\$100.95	\$58.95	Scallops Francese		\$132.95	\$74.95	\$45.95	
Popcorn Chicken		\$100.95	\$58.95	Broiled Scallops		\$132.95	\$74.95	\$45.95	
Rainbow Vegetables		\$72.95	\$48.95	Fried Scallops		\$132.95	\$74.95	\$45.95	
Ravioli		\$90.95	\$54.95	Cold Items			Full	1/2	1/4
Roast Beef (w/ Gravy)		\$105.95	\$62.95	Scungilli salad		\$113.95	\$58.95	\$39.95	
Sausage & Peppers (Red & White)		\$91.95	\$49.95	Italian Shrimp Salad		\$154.95	\$79.95	\$49.95	
Steak Giambotta		\$100.95	\$58.95	Shrimp Cocktail		\$154.95	\$79.95	\$49.95	
Stuffed Mushrooms		\$99.95	\$58.95	Italian Calamari Salad		\$108.95	\$56.95	\$38.95	
Stuffed Shells (55 pieces)		\$86.95	\$53.95	Lightly Fried Calamari (tossed greens w/ red onions citrus vinegarette Salad)		\$128.95	\$66.95	\$43.95	
Sweet & Sour Pork		\$99.95	\$58.95	Ocean Grill Seafood Entourage		\$158.95	\$81.95	\$50.95	
Texas Style BBQ Beef & Potato		\$99.95	\$58.95	Scallop Salad		\$158.95	\$81.95	\$50.95	
Tortellini (Fresh Tomato Basil or Carbonara)		\$91.95	\$58.95						
Veal Francese		\$135.95	\$87.95						
Veal Marsala		\$135.95	\$87.95						
Veal & Peppers		\$110.95	\$62.95						

All Trays Include:
Chafing Dish, Sternos, & Serving Spoons

On Premise Catering

Menu

Pasta

Cavatelli & Broccoli	Manicotti
Gnocchi	Baked Ziti
Penne with Vodka Sauce	Lasagna
Penne Primavera	Ravioli
Stuffed Shells	Tortellini (Fresh Plum Tomato or Carbonara Sauce)
Linguini (White/Red Clam Sauce)	

Chicken

Chicken Marsala	Chicken Stir Fry
Chicken Francese	Kristie's Chicken (w/ honey mustard)
Chicken Parmigiana	Chicken Wings:
Chicken On The Bone Trays:	• BBQ, Buffalo, Teriyaki
• BBQ, Cacciatore, Murphy, Roasted, Savoy	Boneless Chicken Piccata (w/ capers & artichokes)
Chicken Brochettes (Over Rice)	

Beef

Beef Stir Fry	Roast Beef (w/ Gravy)
Beef Brochettes (Over Rice +\$2 /person)	Steak Giambotta
Beef Stroganoff	Texas Style BBQ Beef
Pepper Steak	Meatballs

Veal & Pork

Sausage & Peppers (Red & White)	Veal Francese (+\$2 /person)
Sausage, Broccoli Rabe, Potatoes & Hot Cherry Peppers	Veal Marsala (+\$2 /person)
BBQ Spare Ribs	Veal & Peppers
	Loin of Pork

Specialties

Eggplant Parmigiana	Kielbasa & Sauerkraut
Eggplant Rollatini	Stuffed Cabbage
Italian Hot Dog	Stuffed Mushrooms
Hawaiian Baked Ham	Rainbow Vegetables
Calamari – fried, marinara, stuffed	

Seafood (+\$3 /person)

Seafood – Risotta, Scampi, Broiled	Shrimp – fried, scampi, parmigiana, Fra Diavolo
Sole – fried, broiled, francese, stuffed scampi	Clams Oreganato
Scallops – fried, francese, broiled, scampi	Mussels

Cold Selections

Antipasto	Prime Deli Platter	Spring Bean Salad	Potato Salad
Assorted Cheeses	Cole Slaw	Hot Pepper Salad	Tomato & Mozzarella
Caesar Salad	Cucumber Salad	Macaroni Salad	Tossed Salad
Bruchetta	Fresh Fruit Salad	Pasta Primavera	
Fresh Mozzarella, Baby Artichokes & Sun Dried Tomatoes Drizzled in a pesto			

On Premise Catering

Buffet or Complete "Sit Down" Dinner

Bella Casa Caterers offers you the excellent opportunity to hold your personal 4-Hour on-premise event in our beautiful hall for up to 150 Guests (**120 w/ Dancing**) with the option of either a Buffet or a "Sit Down" Dinner. For our Buffet option, we offer you the choice of 6 Hot & 6 Cold **OR** 7 Hot & 3 Cold. For our "Sit Down" Dinner option, we offer you the choice for a 5-Course dinner. Both styles of party include Fresh Italian Bread, Full China Set-up, Linens, Professional Wait Staff, and your choice of Dessert along with Coffee & Tea.

\$26.95 /person

Brunch (See Brunch options on Page 4) Add 2 Hot Entrees and Tossed Salad. Add \$3.00 /person for Mimosa, \$4.00 /person for Sangria.

\$32.00 /person

Includes Soda & Juice

\$42.00 /person

Includes Beer, Wine, & Soda. White & Red Wine on each table a long with Rose and Sangria at the bar. We also offer a selection of 10 Different Bottled Beers at the bar.

\$52.00 /person

Includes Beer, Wine, & Soda. White & Red Wine on each table a long with Rose and Sangria at the bar. We also offer a selection of 10 Different Bottled Beers at the bar. This package also includes a complete Open Bar featuring all-inclusive Top Shelf Liquor.

***5-Hour Events are available at an additional cost.**

Add \$4.00 /person for sit-down. Sub \$-10.00 /person with own food.

Repast Setup Options Available | 5 Hot & 5 Cold **OR** 6 Hot & 2 Cold

\$23.00 /person Includes Soda & Water | **\$27.00 /person** Includes Soda, Beer & Wine

40 Guest Minimum. Under 40 Guests add \$100.00 Hall Rental fee. A non-refundable \$300.00 deposit is required to reserve the date of your event. Three days prior to your event, exact guest count is required.

There is a 27% Gratuity and Sales Tax Charge.

Children 6 Years of age & under - **\$10.00 per child.**

Children 7-12 Years of age - **\$20.00 per person.**

On or Off Premise Catering

\$92.00 /person

The Complete 5-Hour "Bella" Package

Private Room • Fresh Flowers

Cocktail Hour | Butler Style

Choice of 4 Passing Hors d' oeuvres

Sit Down Dinner or Buffet Style

To be customized for each individual affair

Cocktail Hour | Chafing Dishes Buffet Style

Clams Oreganato
Swedish Meatballs

Mussels

Fried Calamari
Stuffed Mushrooms

Cocktail Hour

Shrimp Cocktail
Fresh Fruit

Assorted Cheese
Bruchetta

Vegetable Crudite
Antipasto

Cocktail Hour | Carving Station • Choice of Two

Top Sirloin of Beef
Fresh Turkey Breast

Roast Loin of Pork

Corn Beef
Pastrami

Venetian Table

Home Made Cookies
Italian Mini Pastries
Assorted Pies & Cakes
Assorted Puddings

Ice Cream
Brownies

Cheesecake
Carrot Cake
Regular Coffee
Espresso

Tiered Wedding Cake

Tiers Wedding Cake made to order for Our Bride & Groom

5-Hour Premium Open Bar

Complete with fully stocked bar included beer selection and all-inclusive Top Shelf Liquor

On or Off Premise Catering

Additional Specialties

Served on each table Prior to Buffet

\$5.50 /person

Hot Antipasto: Stuffed Peppers, Mussels Marinara, Mozzarella en Corozza, Stuffed Mushrooms, Fried Calamari, & Clams Oreganato.

\$3.50 /person

Cold Antipasto: Imported Ham, Genoa Salami, Prosciutto, Fresh Mozzarella, Marinated Artichokes, Roasted Peppers & Assorted Olives.

\$3.50 /person

Assorted Cheese and Pepperoni Platter: Domestic and Imported Cheeses, Leona Pepperoni with Assorted Crackers.

\$1.25 /person

Bruschetta: Oven toasted Italian Bread Smothered with Vine Ripened Tomatoes, Onions, Garlic, Celery, Aged Pico Romano Cheese and Parsley Marinated in a Red Wine Vinegar Dressing.

Assorted Additions

\$6.00 /person

Carving Station: Hand Carved Prime Meats with a choice of **TWO** of the following Selections | **Loin of Pork, Oven Roasted Turkey Breast, Tender Roast Beef au Jus, Lean Corned Beef or Pastrami.**

\$3.50 /person

Espresso & Cordials: **Demi Tasse served with Sambuca and Anisette.**

\$10.00 /person
Minimum 40 Guests

Ice Sculpture: **A dazzling 300 lb. ice sculpture (Design of Your Choice) generously surrounded with ice cold Rock Shrimp Cocktail or Raw Cherrystone Clams.**

\$5.50 /person

Venetian Table: **Delicious Home Made Assorted Cookies, Mini Italian Pastries, Assorted Pies & Cakes, New York Style Cheesecake, Fudge Brownies, Assorted Puddings, Ice Cream, and Fresh Fruit.**

\$2.50 /person

Ice Cream Bar: **Complete with all the toppings!**

\$20.00 /person

4-Hour | **Open Bar**

\$12.00 /person

4-Hour | **Beer & Wine**

\$40.00 /hour

Wait Staff & Bartender

Cakes, Desserts, & Ice Sculptures

Sheet Cakes

Fruit Fillings: Peaches | Cherry | Strawberry | Pineapple | Banana
Custard Fillings: Vanilla or Chocolate, Lemon, Rum or Brandy

1/4 Sheet	\$75.95
1/2 Sheet	\$80.95
3/4 Sheet	\$115.95
Full Sheet	\$135.95

Cookies

Preservative Free Home Made Cookies - \$16.00 /lb: Knots | Biscuits
Chocolate Chip | Viennese Batons | Pignoli | Butter Cookies

Desserts

Italian Mini Pastry \$ 2.25 each | Brownies \$ 1.65 each

Ice Sculptures

300 lb. Bella Casa Ice Carvings - \$199.95: Logos | Love Hearts | Fishing Boat
Fruit Basket | Scallop Shell | Tropical Fish | Kissing Swans on Heart | Seafood Crane
Graceful Swan | Swan on a Ring | Letter on a Pedestal | Dolphin Riding a Wave
Eagle on a Rock | Birthday or Anniversary Numbers

Directions to us!

Parkway South Exit 148: At the first light, make a left on Montgomery Street to proceed over the parkway. After passing through two traffic lights, you will come to a stop sign where you will then make a right. After this, make a right onto the first street, Harrison Street. Make your first left onto Brighton Avenue and another Left onto Acme street and you are here!

Parkway North Exit 148: Go Straight off the exit to the third light and make a right onto Montgomery Street. After passing through one light, you will come to a stop sign where you will then make a right. After this, make a right onto the first street, Harrison Street. Make your first left onto Brighton Avenue and another Left onto Acme street and you are here!

