

Wedding Menu 1

CHAMPAGNE FOR TOAST

PLATED ANTIPASTO

Proscuitto, Melone, Bocconcino & Tomatoes, Grilled Vegetables, Assorted Olives, and Cheese

PASTA

Choice of 2 Pastas

ENTRÉE

Chicken Breast in Mushroom & White Wine Sauce
Fresh Seasonal Vegetables
Oven Roasted Garlic & Rosemary Potatoes

SPRING MIX SALAD

Dressed with Olive Oil and Balsamic Vinegarette

DESSERT

Ice Cream Crepe Served with Fresh Berries

LATE NIGHT

Mini Pastries Fresh Fruit Platters

OPEN STANDARD BAR



COCKTAIL HOUR

Martini Cocktails

CHAMPAGNE FOR TOAST

PLATED ANTIPASTO

Proscuitto, Melone, Bocconcino & Tomatoes, Grilled Vegetables, Assorted Olives, and Cheese

PASTA

Choice of 2 Pastas

ENTRÉE

Chicken Scaloppini and Veal Medallion
Fresh Seasonal Vegetable
Oven Roasted Garlic & Rosemary Potatoes

SPRING MIX SALAD

Dressed with Olive Oil and Balsamic Vinegarette

DESSERT

Apple Blossom Served with Ice Cream & Caramel Drizzle

LATE NIGHT

Deluxe Sweet Table One Savory Station

OPEN STANDARD BAR



Wedding Menu 3

COCKTAIL HOUR

Martini Cocktails

DELUXE ANTIPASTO BAR

Prosciutto, Assorted Cold Cuts, Bocconcino & Tomatoes,
Grilled Vegetables, Assorted Olives, 3 Assorted Salads,
Vegetables Sotto Olio, Assorted Cheese Tray, Mussels
Marinara, Calamari, Shrimp Flame

PROSECCO FOR TOAST PASTA

Choice of 2 Pastas

ENTRÉE

10 oz Veal Rib Chop Fresh Seasonal Vegetables Oven Roasted Garlic & Rosemary Potatoes

DOLCE AMARO SALAD

With Shaved Parmigiana

Dressed with Olive Oil and Balsamic Vinegarette

DESSERT

Lemon Sorbet Served with a Mint Leaf

LATE NIGHT

Deluxe Sweet Table One Savory Station

OPEN DELUXE BAR



Wedding Menu 4

COCKTAIL HOUR

Martini Cocktails

DELUXE ANTIPASTO BAR

Prosciutto, Assorted Cold Cuts, Bocconcino & Tomatoes,
Grilled Vegetables, Assorted Olives, 3 Assorted Salads,
Vegetables Sotto Olio, Assorted Cheese Tray, Mussels
Marinara, Calamari, Shrimp Flame

PROSECCO FOR TOAST

PASTA

Choice of 2 Pastas

ENTRÉE

10 oz Veal Rib Chop OR 8oz Filet Mignon AAA
Fresh Seasonal Vegetables
Oven Roasted Garlic & Rosemary Potatoes

ARUGULA SALAD

With Shaved Parmigiana and Crispy Prosciutto
Dressed with Olive Oil and Balsamic Vinegarette

DESSERT

Tartuffo

LATE NIGHT

Deluxe Sweet Table Two Savory Stations

OPEN DELUXE BAR