



Wedding Menu 1

COCKTAIL HOUR

Hors D'Oeuvres

CHAMPAGNE FOR TOAST

PLATED ANTIPASTO

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

PASTA

Choice of 2 Pastas

ENTRÉE

Chicken Breast
Fresh Seasonal Vegetables
Oven Roasted Garlic & Rosemary Potatoes

SPRING MIX SALAD

Dressed with Olive Oil and Balsamic Vinaigrette

DESSERT

Ice Cream Crepe Served with Fresh Berries

LATE NIGHT

One Savory Station

OPEN DELUXE BAR

Wedding Menu 2

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, Seafood Salad, Baked
Salmon

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 3

COCKTAIL HOUR

Hors D'Oeuvres

CHAMPAGNE FOR TOAST

FIRST COURSE

Choice of Soup or Salad

MAIN COURSE

Chicken Breast

Fresh Seasonal Vegetables

Oven Roasted Garlic & Rosemary Potatoes

DESSERT

Ice Cream Crepe Served with Fresh Berries

LATE NIGHT

One Savory Station

OPEN DELUXE BAR