

Course Selections

Additional Options

APPETIZERS *(select one)*

- Mélange of Fresh Fruit
- Minestrone Soup
- Chicken Vegetable Soup
- Italian Wedding Soup
- French Onion Soup
- Butternut Squash Soup
- Shrimp Cocktail *(Additional Fee: \$8.00 per person)*
- Ceviche Cold Scallop Plate on Peppered Arugula with Salmon Roe *(Additional Fee: \$8.00 per person)*

SALADS *(select one)*

- Mixed Greens
- Classic Casear Salad
- Caprese Salad *(\$3.00 per person additional fee)*
- Classic Italian Antipasto *(\$5.00 per person additional fee)*

FRESH VEGETABLES *(select one)*

- Green Beans Almondine or Garlic & Olive Oil
- Baby Carrots with Dill Butter Sauce
- Seasonal Vegetable Medley
- Fresh Asparagus Spears with Hollandaise Sauce *(market price)*

STARCH *(select one)*

- Oven Roasted Potato
- Baked Potato
- Red Bliss Mashed Potato
- Twice-Baked Stuffed Potato
- Herbed Rice Pilaf

DESSERT

- Chocolate Covered Ice Cream Bon Bon to garnish your wedding cake

BEVERAGE

- Coffee, Tea, Decaffeinated Coffee

INTERMEZZO

- Lemon sorbet for a light, refreshing palate cleansing *(Additional Fee: \$3.00 per person)*

PASTA COURSE *(\$5.00 per person additional fee)*

- Penne, Fusilli, or Cavatelli with our Classic Bolognese, Tomato Sauce or Toscana

Beverage Menu

EVERYTHING TO TOAST THE PERFECT EVENT!

*The charges listed are on a per person basis.
All hosted bars include premium brands*

OPEN BAR

- One Hour\$16 pp
- Two Hours \$20 pp
- Three Hours..... \$24 pp
- Four Hours..... \$26 pp
- Five Hours\$35 pp

Open bar can be customized in any manner desired

May we suggest, for your cocktail hour, served butler style...

- Champagne or Wine \$10.95pp

Wine List Available Upon Request

A Grand Finale

A PERFECT END TO A PERFECT DAY!

Decadent Chocolate Fountain

- Your choice of Dark, White or Milk Chocolate served with:
Fresh fruit, pretzels, biscotti, marshmallows, and assorted cookies \$8 pp*

- Sweet Table & Chocolate Fountain\$12 pp**
All of the above plus European Pastries

Dessert Tray for each Guest Table

- Fresh Fruit Platter \$25**
- An Assortment of Italian Cookies \$30**
- An Assortment of European Pastries \$35**
- Chocolate Covered Strawberries \$35**
- Cappuccino & Espresso Station..... \$3.50 pp**

Create your own mini dessert display plus add a coffee station and/or an Espresso Cappuccino Station

- Compliment your wonderful evening by offering your guests select cordials
Cognacs, Sambuca Romana, Tia Maria, Amaretto Disaronno, Kahlua, Frangelico,
Bailey's Irish Crème \$9.50 pp**



A Dream Picture

Background shot: A Dream Picture

All prices subject to a 7% State and Local Tax & 20% Administrative Fee.