

# 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 & 18% Administrative Fee.