Wedding Menu
Packages

Deluxe Wedding Package
Four Course Dinner
Table Wine Service
Host Bar with Liqueurs & Brandy
Receiving Line Liqueurs
Sweet Table & Ice Sculpture
Hot & Cold Hors d’oeuvres for Reception
Bridal Room

Gold Wedding Package
Five Course Dinner
Table Wine Service & Champagne
Host Bar with Liqueurs & Brandy (premium)
Receiving Line Liqueurs
Sweet Table & Ice Sculpture
Hot & Cold Hors d’oeuvres for Reception
Bridal Room

Wedding Package
Set up & Take down of the room
Bridal Suite
Ice Sculpture
Receiving Line Liqueurs
House Wine on Tables Red & White
Chair Covers
Color of napkins Choice
Back Droop For Head Table
Free Parking
## Italian Menu

### Antipasto
- Prosciutto
- Melon
- Bocconcini Cheese
- Grilled Vegetable

### Soup
- Minestrone Or
- Stracciatella

### Pasta
- Penne Tomato Basil
- Tortellini Alfredo
- Cheese & Meat Cannelloni

### Main Dish
- Grilled Veal Chicken Breast
- With Wine Cognac Sauce

### Side
- Seasoned Vegetables
- Roasted or Parisienne Potatoes

### Salad
- Mixed Green With Radicchio
- Romaine Vinaigrette Dressing

### Sweet Table
- Tartufo & Seasonal Berries or
- Ice Cream with Raspberry Coulis
- Ice Sculpture Café, Tea &
- Espresso Mussels & Clam in Wine

### Sea Food Platters
- Sautéed Shrimps & Scallops
- Lobster & Crab Legs
Portuguese Menu

Sea Food Buffet
Shrimp
Clams & Mussels
Lobster Trays
Dungeness & king crab Platters
Shrimp & Cod Croquettes

Soup
Calde Verde
Chicken Rice

Fish Course
Grilled Orange Roughy Fillet With Clam Sauce
Sole Fillet With Clam Rice

Main Dish
Roasted Striploin Beef with dressing
Mushroom Sauce Stuffed Chicken With Cognac Sauce

Side
Mixed Greens With Vinigrette
Variety of Seasoned Vegetables

Desserts
Fruit Shape Ice Cream
Coffee, Tea, Espresso

Sweet Table
Assorted Cakes
French & Portuguese Pastry
Cream Caramel, Assorted Fruit
Ice Sculpture

Sea Food Buffet
European Style Menu

Family Service

Anti Pasto Platter
Prosciutto, Cheese, Olives, Peppers, Shrimp, Mixed Rolls & Butter
1 platter per table

Salad Selection
Mixed Green with Radicchio
Romaine Vinaigrette Dressing

Main Dish Platter

Roast Striploin Beef
Roasted Loin of Pork
Roast Turkey
Sautéed Chicken (mushroom sauce)
Veal Cutlets with Peppers, Mushrooms and Onions
Top Sirloin of Beef
Baked Ham
Grilled Chicken Breast
Roasted Chicken with Spanish Sauce
Cabbage Rolls
BBQ Spare Ribs

Selection Up 3 Meats Combination
Banquet Menu Selections

**Appetizers**
- Antipasto Platters
- Mediterranean Appetizer Platter
- Soup Selection
- Hot Hors d’oeuvres

**Salads**
- Mixed Greens with Vinaigrette
- Greek or Caesar Salad

**Pasta**
- Lasagna
- Penne
- Tortellini
- Cannelloni
- Ravioli

**Main Dish**
- Roast Prime Rib of Beef
- Roasted Striploin with peppers & Mushrooms
- New York Steak with Brandy Sauce
- Stuffed Chicken with Wine Sauce
- Salmon Fillet with Wine Sauce & Lemon
- Grilled Chicken & Veal with Cognac Sauce

**Potatoes**
- Roasted • Parisienne • Rosemary • Mashed

**Vegetables**
- Baby Carrots & Green Beans • Peas, Mushrooms & Red Pepper
- Broccoli & Cauliflower • Asparagus

**Desserts**
- Tartufo • Ice Cream Parfait • French Pastries • Ice Cream & Variety of Cakes
Anti Pasto Table

Cold Anti Pasto
Marinated Olives
Roasted Peppers
Hot peppers
Bocconcini
Provolone Cheese
Cocktail Shrimp
Smoke Salmon
Marinated Seafood
Assorted Cold Cuts
Chick Pea Salad

Hot Anti Pasto
Italian Sausage with Roasted Peppers
Chicken Wings
Sprina Rausi & Plum Sauce
Spanacopita
Phyllo Placty with Feta Cheese
Meat Balls with BBQ Sauce