

**HORS D'OEUVRES AND MARTINI'S**

*An assortment of hot and cold hors d'oeuvres along with martinis circulated to guest's butler style*

***(5 types of hors d'oeuvres and 5 pieces per person) (See hors d'oeuvres list for selections)***

**ANTIPASTO STATIONS**

***Enhanced Wedding Antipasto Bar***

*Prosciutto, sopressata, frutta di mare, marinated roasted peppers, grilled zucchini, marinated mushrooms, bocconcini and tomato, home-seasoned black & green olives, parmigiano cheese, marbled cheese, smoked salmon with cream cheese, grilled pork sausages and onions, steamed mussels in a tomato broth, pizza squares, bruschetta*

***Stag Antipasto bar***

*Salami, mortadella, provolone cheese, marinated roasted peppers, grilled zucchini, black olives, sun-dried tomatoes, garden green salad, smoked salmon with cream cheese, seafood rice salad, marinated mushrooms, bruschetta, and pizza squares*

***Antipasto/Salad bar***

*Bocconcini cheese and tomato, garden green salad, potato salad, sun-dried tomatoes, home-seasoned black and green olives, grilled eggplant, grilled zucchini, marinated roasted peppers, marinated mushrooms, smoked salmon with cream cheese, pizza squares, bruschetta*

**Additions to antipasto bars (Additional \$)**

*Fried seafood platter to include Shrimp, calamari and filet of sole*

*Shrimp cocktail with a classic cocktail sauce*

*Assorted shell fish to include lobster, crab, mussels, shrimp and scallops in a tomato broth*

*Steamed mussels in a tomato broth*

*Pasta e faggioli and trippa*

**ANTIPASTO PLATES**

***Deluxe:*** *Prosciutto, bocconcini cheese, marinated mushrooms, grilled eggplant, grilled zucchini, sun-dried tomatoes, seasoned olives and bruschetta*

***Premium:*** *Seafood salad, prosciutto, bocconcini & tomato, roasted peppers, grilled eggplant and zucchini, black olives and marinated mushrooms*

***Enhanced:*** *Parmigiano chunks, sliced prosciutto, grilled artichoke heart, grilled asparagus, roasted red pepper, Portobello mushroom and a crostini*

***Vegetarian Antipasto:*** *Grilled eggplant, grilled zucchini, roasted peppers, caprese salad, marinated mushrooms, seasoned olives*

***Antipasto Italiano:*** *Sopressata, hot Capicollo, salami, provolone cheese, black olives & marinated mushrooms*

**SALADS**

**California:** *Mixed greens drizzled with olive oil and balsamic*

**Supreme Salad:** *Radicchio, Belgian endives, red leaf lettuce, cucumbers, dried cranberries, oil and balsamic vinaigrette*

**Greek Salad:** *Lettuce, feta cheese, Kalamata olives, tomatoes, green peppers, oregano, olive oil and balsamic vinaigrette*

**Caesar Salad:** *Romaine lettuce, herbed croutons, bacon bits & parmigiano cheese in a Caesar dressing*

**Malaysian Salad:** *Vegetarian spring roll, mixed greens, sliced mango drizzled with a mango chutney*

**Caprese Salad:** *Bocconcini cheese, tomatoes atop a bed of greens and drizzled with olive oil and balsamic vinaigrette*

**SOUPS**

**Pasta e Faggioli:** *Traditional Italian white bean and pasta soup in a tomato broth*

**Wedding soup:** *Ditali pasta with mini meatballs and parmesan cheese*

**Wild Mushroom:** *Duxelle of mushroom in a creamy puree*

**Minestrone:** *Mixed vegetables served in a tomato broth*

**Calde Verde:** *Traditional Portuguese cream based sausage and collard soup*

**Lobster bisque:** *Chunks of fresh lobster served in a thick and creamy puree*

**\*\*additional soups available (please ask your sales representative)**

**CENTRE TABLE**

**Deluxe Relish Tray:** *A selection of crudités with dip, feta cheese, Kalamata olives and pickles*

**Steamed Mussels:** *Plump mussels steamed and served in a spicy tomato broth (bowl per table)*

**Frutta di Mare:** *Marinated assortment of seafood served with lemon wedges (bowl per table)*

**Fried Calamari:** *Fried calamari platter served with lemon wedges*

**Shrimp Cocktail:** *Jumbo shrimp served with a classic cocktail sauce presented center table*

**FRESH PASTA**

***Strozzapreti***- Homemade braided noodle in a plum tomato and fresh garden basil sauce

***Penne Vodka***- Flambéed with vodka and served in a tomato cream sauce

***Farfalle Primavera***- Bowtie pasta served with a medley of vegetables in an oil and garlic sauce

***Spaghetti*** - Homemade spaghetti in a plum tomato and fresh garden basil sauce

***Linguini***- Homemade linguini served in a pesto cream sauce

***Fettuccine Alfredo***- Homemade Fettuccine in a parmesan cream sauce

**STUFFED PASTA**

***Agnelotti*** - Half moon shaped pasta stuffed with ricotta cheese and spinach in a cream sauce

***Butternut Squash Agnelotti*** - Half moon shaped pasta stuffed with butternut squash in a tomato cream sauce

***Cheese Tortellini***- Stuffed with ricotta cheese in a tomato cream sauce

***Rotolo***- Pin wheel pasta rolled with ricotta cheese and spinach in cream sauce

**\*\*For other pasta options please ask your sales representative**

**RISOTTO**

***Wild Mushroom Risotto***- Sautéed wild mushrooms and Reggiano parmigiano cheese

***Asparagus Risotto***- Freshly chopped asparagus spears and Reggiano parmigiano cheese

***Wild Mushroom and Pancetta Risotto***- Sautéed wild mushrooms, diced pancetta and parmigiano cheese

***Wild Mushroom and Asparagus Risotto***- Sautéed wild mushrooms, chopped asparagus and parmigiano cheese

***Arugula and Spinach Risotto***- Chopped arugula, spinach and Reggiano parmigiano cheese

**MAIN ENTRÉES**

**BEEF**

*New York Steak* – 7 oz. aged New York steak grilled, seasoned and topped with a mushroom duxelle

*Beef Tenderloin*- 6 oz. tenderloin served in a peppercorn sauce

*Filet Mignon*- 6 oz. aged beef filet wrapped in bacon and grilled to perfection

*Rib-eye*- 8oz Rib-eye grilled to perfection and topped with a peppercorn sauce

*Prime Rib*- 8oz sliced prime rib of beef served with au jus gravy

*Roast Beef*- 6 oz. sliced roast beef lightly seasoned and served with au jus gravy

**VEAL**

*French Cut Veal Chop* - 10oz. veal chop served in a cognac sauce

*Veal Roast*- 6 oz. sliced roast veal lightly seasoned and served with au jus gravy

*Veal Scaloppini* - Tenderized veal lightly floured, sautéed and served in a mushroom gravy

*Veal Parmigiana* - Tenderized veal, breaded and topped with melted mozzarella cheese

**FISH**

*Seafood skewer*- 2 shrimps and 2 scallops in a beurre blanc on a skewer

*Salmon au Gratin* – 5 oz. Atlantic salmon baked and topped with herbed breadcrumbs

*Salmon Wellington* – 5 oz. Atlantic salmon filet stuffed with vegetables and wrapped in a puff pastry

*Lobster Tail au Gratin* – 4 oz. lobster tail lightly seasoned and baked in a cognac saffron sauce

*Lobster Tail* – 4 oz. lobster tail baked and served in a beurre blanc

*Filet of Sole* – 5 oz. filet breaded and sautéed and served with lemon

*Baked Halibut* – 5 oz. halibut baked and served with lemon

**CHICKEN**

*Grilled Chicken Breast* – 6 oz. grilled breast of chicken in a lemon and herb sauce

*Chicken Supreme* – 6 oz. breast of chicken served in a white wine mushroom sauce

*Stuffed Chicken Supreme* – 6 oz. supreme chicken breast stuffed with asiago cheese and spinach

*Chicken Scaloppini*- Tenderized chicken lightly floured, sautéed and served with onions and mushrooms

*Chicken Parmigiana* – 6oz. Tenderized breast of chicken, breaded and topped with mozzarella cheese

*Chicken Cordon Bleu* – 6 oz. Butterflied Breast of chicken stuffed with ham and Swiss cheese

**DUO MAIN ENTRÉES**

*New York Steak – 7 oz. aged New York steak grilled, seasoned and topped with a mushroom duxelle*

*Seafood skewer- 2 shrimps and 2 scallops in a beurre blanc on a skewer*

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*Lobster Tail au Gratin – 4 oz. lobster tail lightly seasoned and baked in a cognac saffron sauce*

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*French Cut Veal Chop - 10oz. veal chop served in a cognac sauce*

*Seafood skewer- 2 shrimps and 2 scallops in a beurre blanc on a skewer*

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*Rib-eye- 8oz Rib-eye grilled to perfection and topped with a peppercorn sauce*

*Seafood skewer- 2 shrimps and 2 scallops in a beurre blanc on a skewer*

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*Filet Mignon- 4 oz. aged beef filet wrapped in bacon and grilled to perfection*

*Chicken Supreme – 4 oz. breast of chicken served in a white wine mushroom sauce*

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*Lobster Tail – 4 oz. lobster tail baked and served in a beurre blanc*

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*Beef Tenderloin- 4 oz. tenderloin served in a peppercorn sauce*

*Grilled Chicken Breast – 4 oz. grilled breast of chicken in a lemon and herb sauce*

**\*\* All Main entrees include chef selection of seasonal vegetables and potatoes**

**VEGETARIAN**

*Eggplant Parmigiana- Breaded Eggplant topped with melted mozzarella cheese*

*Vegetarian Lasagna- Vegetarian lasagna in a béchamel sauce*

*Vegetable Stir Fry- Seasonal Vegetables stir-fried and served on a bed of rice*

*Stuffed Pepper- Roasted Pepper stuffed with a rice and vegetable medley*

**2<sup>ND</sup> ENTREES AND CENTRE PLATTERS**

*Italian Sausages* - Choice of mild, medium or hot (5 sausages cut in 3pcs)

*Roasted Lamb*- with herbs and mint leaf (1 pc per person)

*Mixed Grill*- Italian sausages, roasted lamb, roasted chicken (2 sausages, 4pcs lamb and 4pcs chicken)

*Trippa*- Served in a light tomato broth (3oz per person)

*Perogies*- Filled with cheese and potato, sautéed with onions in butter

*Cabbage Rolls*- Stuffed with minced pork meat & rice (1pc per person)

**SEAFOOD PLATTERS**

*Fried Calamari*- fried calamari served with lemon wedges

*Fried Seafood Platter* - fried seafood to include, jumbo shrimp, calamari and filet of sole

*Steamed Seafood*- Steamed jumbo shrimp, calamari, scallops in a buerre blanc sauce

*Seafood Medley*- Calamari, clams, mussels and crab legs in a tomato broth

**\*\*All seafood platters include a California mixed salad bowl per table**

**ICE CREAM DESSERTS**

*Italian Ice Cream* - A pre-selected choice of Italian gelato served in a sundae bowl for guests to enjoy

*Sorbet Trio*- Lemon, strawberry, orange sorbet served in a martini glass

*French Crepe* – French Vanilla wrapped crepe, topped with whipped cream, chocolate sauce and raspberry coulis

*Assorted Tartufo*- An assortment of Amaretto, Chocolate/ Raspberry, Vanilla and Coconut Tartufos

**PLATED DESSERTS**

*Crème Brule* - Vanilla crème Brule topped with berries and served in a ramekin

*Chocolate Trio*- To include a chocolate dipped strawberry, mini chocolate mousse and chocolate brownie

**DESSERT PLATTERS**

*European Pastry Platter*- an assortment of European pastries served to your guests centre table

*Fresh Fruit Platter* - Seasonal fresh fruit served centre table