



## Wedding Packages

### SILVER PACKAGE

☞ \$98.00 per person plus tax and service charge ☞

☞ 5 Hour Beer & Wine Package ☞

#### Cocktail Hour

Hand Passed Hors D'oeuvres

#### Dinner

Salad Course - Pasta Course - Choice of 3  
Entrées

#### Dessert

Choice of 1 Dessert

### GOLD PACKAGE

☞ \$125.00 per person plus tax and service charge ☞

☞ 5 Hour Bronze Liquor Package ☞

#### Cocktail Hour

Hand Passed Hors D'oeuvres

#### Dinner

Salad Course - Pasta Course - Choice of 4  
Entrées

#### Dessert

Choice of 2 Desserts

### PLATINUM PACKAGE

☞ \$145.00 per person plus tax and service charge ☞

☞ 5 Hour Silver Liquor Package ☞

#### Cocktail Hour

Hand Passed Hors D'oeuvres

#### Dinner

Salad Course - Pasta Course - Choice of 5  
Entrées

#### Dessert

Choice of 3 Desserts

### DIAMOND PACKAGE

☞ \$175.00 per person plus tax and service charge ☞

☞ 5 Hour Gold Liquor Package ☞

#### Cocktail Hour

Hand Passed Hors D'oeuvres

#### Dinner

Salad Course - Pasta Course - Choice of 7  
Entrées

#### Dessert

Choice of 4 Desserts

# Hand Passed Hors D'oeuvres

Coconut Chicken Skewers

Bruschetta

Clams Casino

Clams Oreganatta

Chicken Satay

Beef Satay

Cajun Tuna Bites

Mini Rubens

Cocktail Franks

Mini Grilled Cheese

Stuffed Mushrooms

Proscuitto & Melon

Meatball Sliders

Tuna Poke

Beef Carpaccio

Pulled Pork Sliders

Mini Burger Sliders

Chicken Salad Sliders

Mini Tuna Melts

Cheddar Potato Croquet

Crispy Tortellini

Three Cheese Onion Tart

Tomato Caprese Kabobs

Mexican Shrimp Cocktail

Shrimp Spring Rolls

Caesar Salad Cups

Mini Rice Balls

Apricot or Fig & Brie Tart

Dim Sum

## *Platinum & Diamond Wedding Package*

Lamb Lollipops

Filet Mignon on Toast Points

Bacon Wrapped Scallops

Fried Oysters

Coconut Shrimp

Silver Dollar Scallops

over potato bellinis

Shrimp Cocktail

Shrimp Shooters

Filet Mignon Crustini

served with horseraddish aoli

Baled Suraci New Zealand Mussels

Mini Crab Cakes

Lobster Sliders

Mini Spinach Crab Quiche

Pank Shrimp Skewers

Caramelized Onion Goat Cheese

Crustini

# Salad

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House Salad

Mixed Beans Salad

Mediterranean Salad

Russian Salad

Caesar Salad

Cucumber Salad

3 Bean Salad

Radish & Cucumber Salad

## *Platinum & Diamond Wedding Package*

Cobb Salad

Arugula Salad

Grilled Radiguio Salad

Watercrest & Melon Salad

Wedge Salad

with bacon and blue cheese

Antipasto Pasta Salad

Strawberry & Balsamic Salad

Waldorf Salad

Grilled Endive & Onion Salad

Blueberry & Goat Cheese Salad

# *Pasta*

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## **Pasta Vodka**

Plum tomato sauce, pancetta, pecorino cheese, vodka cream sauce tossed with pasta

## **Alfredo**

combination of mixed white cheese with a butter cream alfredo sauce

## **Old Fashioned Baked Ziti**

homemade baked ziti with fresh ground meat, tomato and cheese

## **Five Cheese Lasagna**

layers of pasta, ground beef, ricotta cheese, & melted mozzarella

## **Linguini with Garlic & Oil**

thin sliced fresh garlic with extra virgin olive oil tossed with pasta

## **Roasted Pepper Cream Sauce**

garlic, fresh basil, sliced roasted pepper in a sherry cream sauce

## **Pesto Basil**

fresh basil with pignoli nuts, olive oil in a light cream sauce

## **Macaroni & Cheese**

Macaroni folder with cheddar and fountina cheese baked with toasted breadcrumbs

## **Linguini Clam Sauce**

Tender chopped ocean clams sautéed with garlic, basil, olive oil & white wine tossed with pasta

## **Pasta Primavera**

fresh garden vegetables sautéed in garlic and oil tossed with pasta

## **Pasta Marinara**

pasta with our house marinara

## **Orrichetta Escarole & Beans**

orrichetta pasta tossed with sautéed escarole, sliced garlic and cannelloni beans

# Chicken & Meat

## Chicken Francese

with a lemon chardonnay butter sauce

## Chicken Parmesan

### Greens & Beans

vidalia onions, string beans, cannellini beans, spinach, garlic & oil

## Healthy Chicken

Grilled chicken topped with fresh mozzarella, roasted red peppers & balsamic glaze

## Stuffed Chicken Jambota

with sausage, peppers, onions & mushroom in a port wine demi glaze sauce

## Chicken Marsala

marsala wine, shallots & butter in a dark demi glaze

## Stuffed Chicken Florentine

chicken stuffed with spinach and cheese in a light spinach cream sauce

## Chicken Valdestano

breasted chicken stuffed with proscuitto, cheese, roasted pepper cooked golden crisp

## Dijon Cream Chicken

pounded chicken breast with a dijon mustard cream sauce and butter

## Godiva Chocolate Chicken

golden crisp chicken cutlet with a white godiva chocolate cream sauce

## Spanish Bruschetta Chicken

chicken cutlet topped with watermelon pico de galo and white cheese

## Balsamic & Basil Chicken

sliced chicken breast with a balsamic basil demi glaze

## Veal Marsala

Veal scallapini with mushroom marsala wine demi glaze

## Sliced Pork Loin

finished with an apple brandy demi glaze

## Pork Osso Bucco

Oven roasted pork shank served in natural pan gravy

## Brisket & Gravy

roast brisket of beef with a natural dark gravy

## Prime Rib

oven roasted prime rib eye in natural beef gravy

## Filet Mignon

choice filet mignon grilled, served in a port wine demi

## Lamb Osso Bucco

oven roasted lamb with onions & carrots finished in a port wine sauce

## Wood Grilled Pork Chop

finished with apple brandy demi

## Veal Rollatini

Stuffed with fresh mozzarella & pesto finished with mushroom tomato demi

## Veal Parmesan

Lightly pan fried veal scallapini with marinara sauce and melted mozzarella cheese

## Veal Piccata

Sautéed veal scallopini with shallots, lemon capers & white wine

## Roast Leg of Lamb

Slow roast leg of lamb sliced with mint infused demi glaze

# *Fish*

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## **Tuna Maricia**

Sushi grade tuna with diced tomatoes, fresh basil, and plum tomato sauce

## **Flounder Florentine**

flounder filet stuffed with spinach and cheese broiled and finished with chardonnay cream

## **Teriyaki Tuna**

sushi grade tuna with crispy vegetables in a light teriyaki glaze

## **Broiled Bassa**

topped with vanilla lobster sauce

## **Fried Cod Fish**

new england cod filet with beer batter, golden crisp served with nantucket tartar sauce

## **Stuffed Flounder**

flounder filet stuffed with ricotta & spinach baked with fresh lemon wine sauce served with mashed potato and vegetable

## **Broiled Shrimp Scampi**

with garlic, white wine & lemon

## **Scallops Rockefeller**

baked scallops with baby spinach, melted cheese and a pernot cream sauce

## **Crab Cakes**

Maryland style lump crumb meat pan fried golden brown

## **Broiled Salmon**

broiled atlantic salmon filet with a basil wine garlic sauce

## **Salmon Puntanesca**

onions, peppers, morocco capers, fresh basil, diced tomato in a wine lemon sauce

## **Dragon Roll**

white fish filet stuffed with imperial crab meat cake, spinach and cheese golden crispy topped with vanilla lobster sauce

## **Stuffed Shrimp**

shrimp stuffed with crab meat in a lightly new england seafood cream sauce

## **Almond Encrusted Flounder Filet**

flounder filet topped with toasted almonds finished with champagne cream

# Dessert

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Cheesecake

Cheesecake

Freshly Baked Cookies

Profiteroles

Banana Fosters

Brownies

Rice Pudding

Ice Cream

Pineapple Upside Down Cake

Caramel Apple Bread Pudding

Warm Apple Crisp

Ambrosia

mixed fruit and coconut

Smash Cake

Pineapples

with vanilla ice cream and coconut wafers

Death by Chocolate Cake

Strawberry Dark Chocolate Marsala

with vanilla ice cream

Tartufo Ice Cream

Frozen Orangecello

Banana Wafer Pudding

Vanilla Tapioca

Banana White Chocolate Cake — \$2.00 pp

Sundae Bar — \$5.00 pp

Venetian Station — \$5.00 pp