
WINTER WEDDING SPECIAL

JANUARY 1 THROUGH MARCH 31
PREMIUM SATURDAY DATES
MINIMUM 120 GUESTS

ANTIPASTO BAR DELUXE

RED KIDNEY BEAN SALAD
CALAMATA OLIVES
SPICY GREEN OLIVES IN OLIVE OIL
VEGETABLE GIARDINIERA
SUNDRIED TOMATOES
MARINATED MUSHROOMS
BABY CORN SALAD
CHICK PEA SALAD
PASTA SALAD PRIMAVERA
GRILLED AND MARINATED EGGPLANT

COLD SELECTIONS

TOMATO & BOCCONCINI CHEESE SALAD
SLICED BEETS
MARINATED STRING EGGPLANT
GRILLED AND MARINATED RED AND YELLOW PEPPERS
RICE SALAD
GRILLED AND MARINATED ZUCCHINI
PIZZA
SAUSAGE
WARM CALABRESE BREAD WITH FRESH HERBS

DISPLAY PLATTERS

PROSCIUTTO DISPLAY - ASSORTED CHEESE DISPLAY - ASSORTED COLD CUT DISPLAY

HOT SELECTIONS

TRIPPA PICANTE WITH POTATOES - PASTA E FAGIOLI

PASTA ENTRÉE

CASARECCIA CALABRESE - RISOTTO AI FUNGHI

MAIN ENTRÉE

FRENCH CUT VEAL CHOP 12OZ
COGNAC GRAVY
ACCOMPANIED BY MEDLEY OF VEGETABLES
ROASTED POTATOES - BROCCOLI - CAULIFLOWER - BABY CARROTS - ZUCCHINI

SALAD

TOSSED GARDEN SALAD WITH HOUSE DRESSING

DESSERT

VANILLA CARAMEL CLUSTER
VANILLA ICE CREAM TOPPED WITH CARAMEL AND CHUNKS OF WALNUTS THEN LAYERED ON A CHOCOLATE WAFER
COVERED IN CHOCOLATE COATING

STATION

FRESH FRUIT - PASTRIES - COFFEE STATION
FRESH SLICED FRUIT ON A GRANITE BOARD, ASSORTED FRENCH AND ITALIAN PASTRIES, COFFEE

FULL DELUXE BAR
INCLUDING IMPORTS HEINEKEN & CORONA

\$85 PER PERSON

INCLUDES

HALL SETUP, CLEAN UP SERVICE, FULL LENGTH WHITE OR IVORY LINENS, CHIVARI CHAIRS, BRIDAL SUITE