

Popular Wedding Menu

Cocktail Hour

White Glove Butler Service:

Scallops Wrapped in Bacon, Bleu Cheese or Ratatouille in Filo Cup, Chicken Sate with Spicy Peanut Sauce, Beef & Vegetable Shisk-Ka- Bob, Crostini Tapenade, Brie & Raspberry in Phyllo, Caprese Skewers, Quiche Lorraine, Hawaiian Chicken Brochette, Stuffed Mushrooms, Beef Franks in Puff Pastry, Fresh Tomato & Basil Bruschetta, Crispy Coconut Chicken, Rolled Chicken Quesadillas, Spinach & Feta in Phyllo, Mini Spring Rolls, Potato & Herb in Puff Pastry, Creamed Corn Fritters, Fried Mozzarella, Breaded Cheese Ravioli, Cheese Stuffed Jalapenos, Buffalo Wings, Potato Pancakes, Fried Vegetable Tempura, Baby Lamb Chops, Stuffed Baked Clams, Prosciutto Wrapped Melon

Silver Chafing Dishes:

Chicken Scarpariello, Sesame-Style Chicken, Fried Calamari, Seafood Newburg, Mussels in White Wine, Seafood Cioppino, Beef & Broccoli, Steak Pizzaiola, Sausage & Peppers, Eggplant Rollantini, Wild Mushroom Risotto, Farfalle Primavera, Penne Pomodoro, Broccoli Rabe

Carving Station:

Roast Beef, Breast of Turkey, Mustard & Brown Sugar Glazed Ham, Rosemary Pork Loin, Roast Suckling Pig, London Broil

Cold Display:

Fresh Garden Crudités with Dip, Domestic Cheese Board with Crackers, Fresh Fruit Platter
Italian Antipasto Station: Prosciutto Di Parma, Sopressata, Mortadella, Cappicola, Provolone, Fresh Mozzarella, Pepperoncini, Roasted Peppers, Marinated Mushrooms & Eggplant & Olives

Dinner Menu

Champagne March Followed by Toast

Appetizers:

Soups: Butternut Squash, Cream of Asparagus, 5 Onion, Pasta Fagioli, Gazpacho, Vichyssoise
Pasta: Ala Ceola, Vodka, Pomodoro, Pesto Cream, Amontricana

Classic Caesar Salad or Mixed Greens with Balsamic Vinaigrette

Main Entrees:

Filet Mignon with Béarnaise, Chateau Briand with Bordelaise Sauce, Prime Rib Au jus, Grilled Top Sirloin, Sliced Flank Steak
Chicken Marsala, Francese, Ala Ceola, Adriana, Sorrentino, Piccata, Grilled Seasonal Salsa
Broiled Salmon, Tilapia, Filet of Sole with Lemon Butter, Tomato Basil or Nut Encrusted

Accompaniments:

Red Roasted Potatoes, Whipped Potatoes, Baked Potato, Potato Croquettes, Rice Pilaf, Wild Rice
Seasonal Vegetable Medley, String Beans with Garlic & Oil, Broccoli with Garlic & Oil, Broccoli Rabe, Asparagus with Hollandaise, Roasted Autumn Root Vegetables

Dessert

Wedding Cake

Cookies, Pastries & Chocolate Covered Strawberries on Guest Tables
International Coffee Table with Cordials

5 Hour Open Bar Included