Classic Wedding

Cocktail Hour

Butler Style Hors D'oeuvers

Marinated Pork Belly Skewers, Tomato Bruschetta, Cuban Cigars, Quesadilla Cones, Santa Fe Egg Roll, Fried Shrimp, Stuffed Mushrooms, Scallops Wrapped In Bacon, Baked Brie in Puff Pastry, Fried Potato Pancakes

Hot Buffet

Fried Calamari, Eggplant Rollatine, Chicken Scampi

Salumeria

Assorted Focaccia Display, Italian Display,
Grilled Seasonal Marinated Vegetables,
International
Domestic Cheese Display

Stations

Attended by Sous Chef

Petit Burger Collection

Chef Prepared Mini Gourmet Sliders

Carving Station

Smoked Brisket of Beef
Crispy Thai Striped Bass
Orange Ginger Sauce

1 Hour Premium Open Bar

Choice Dinner

Champagne Toast
Fresh Baked Focaccia, Whipped Butter

Salad Course:

Choice of One
Tri- Color Salad. Caesar Salad, House Salad, Greek Salad

Pasta Course:

Choice of One
Al Ceppo w Broccoli Rabe & Sausage,
Rigatoni Bolognese, Penne Vodka

Entree:

All Choices Served with Classic Accompaniments

Prime Rib of Beef

Free Range Chicken Francese

Pan Seared Atlantic Salmon

Vegan/Vegetarian Option

Dessert:

Choice of Tiered Wedding Cake
Fresh Fruit & Seasonal Berries
Italian Zeppole & Pastry

4 Hour Premium Open Bar