Stefano's

Rustic North Country Italian

Wedding Package

Bring the comfort of home to your special day with our home made, mountain fresh Italian. Vegetarian and gluten free options are available and at no sir charge. Package pricing includes travel, buffet line equipment and setup, general cleanup of area and dishware. Inquire about additions via email on the website. Additional services may require a small service fee depending on scope, but most are included. Packages do not include tax (9% in VT) or gratuity, which is appreciated but not mandatory.

Base Package: $49.55 per person

2 meats, 1 pasta, 3 sauces/condiments, 2 sides,

and 2 apps (one dip or tray and another kind)

Advanced Package: $63.50 per person

3 meats, 2 pastas, 5 sauces/condiments, 2 sides,

and 3 apps (one dip or tray and 2 other kinds)

Meats Entrees:

Meatballs Marinara

Organic Chicken Parmesan

Organic Chicken Marsala

Grilled Italian Sausage

Garlic & Rosemary Stuffed Pork Roast

Shaved Italian Roast Beef in Au Jus Gravy

Chicken, Lemon, & Basil (Alla Francaise)

Porchetta – Rolled Herb Stuffed Pork Belly

Rolled Beef Braciole Braised in Tomato and Wine

Veggie Entrees:

Eggplant Parmesan

Paneer Marsala

Pastas and Grains:

Cavatoppi Mac & Cheese, with Caramelized Onion and Tomato

Spaghetti Carbonara

Baked Cannelloni with Fresh Pasta, Ricotta, and Herbs with Red Sauce

Polenta with Cheese

Crepes Florentine – Crepes Rolled with Ricotta, Spinach, and Sun Dried Tomatoes and Baked with Alfredo Cheese Sauce

Rice Pilaf with Lemon & Herbs

Gnocchi in Sage Butter

Lasagna:

Fresh House Made Pasta, Marinara, Ricotta, Herbs, and Mozzarella

Add Beef Bolognese or Sausage: Add $4

Focaccia:

Rustic bubbly house made deep dish Italian bread. Flavors include:

Rosemary and Roasted Garlic

Jalapeno & Cheddar

Red Onion and Asiago

Kalamata Olive

Sun Dried Tomato and Basil

Sides:

Focaccia, any Listed Previous

Garlic Butter Broccoli and Broccolini

Sauteed Zucchini and Summer Squash

Roasted Vegetables with Parsley Pesto

Caesar Salad with Garlic Oil Croutons Tomato

Braised Mediterranean Greens and Cabbage with Tomato

Grilled and Baked Eggplant with Cheese

Sauteed Green Beans

Panzanela Salad with Tomatoes, Peppers, and Garlic Focaccia Croutons

Baked Ratatouille

Cannelloni Beans with Butter & Herbs

Appetizers

Your guests have come from all corners of the globe to be there for your special day, so they are starving. Having some food out to graze on before dinner is a fine welcome, and we are happy to offer it as part of our packages and offerings. We like to suggest having a dip or platter out for folks to help themselves, and then have bites to come after as a treat. Most all options can be vegetarian and/or gluten free.

Trays: *at $4 per person*

Antipasto – A Mix of Olives, Marinated Vegetables, Fruits, and Peppers with crackers and focaccia toast points - -
- Add a mix of 3 Italian and Local Cheeses: at $2 per Person -
- Add a mix of 3 Italian Meats and Salumes: at $3 per Person

Vegetable Fritto Misto – a mix of Broccoli, Peppers, Squash, Eggplant and Seasonal Veggies Quick Fried and Served with a Bright Dipping Sauce

Dips: *All dips come with slices of focaccia bread*

Spinach Artichoke Dip

Roasted Tomato and Basil Bruschetta

Roasted Garlic and Cannellini Bean Spread

Appetizers: *at $3.50 per person*

Meatballs:

- *Classic Meatball with Marinara, Parmesan, and Basil*
- *Organic Chicken Meatball with Pesto Cream and Romano Cheese*
- *Pork Meatball with Roasted Pepper Romesco Sauce and Pecorino*

Fried Tortellini – Crispy Fried Cheese Tortellini with Marinara and Basil

Stromboli – Slices of Rolled Stuffed Pastry Served with Marina:

- *Olives, Basil, Salami, and Cheese*
- *Mushrooms, Mozzarella, and Roasted Garlic*
- *Roasted Red Pepper, Salami, and Fresh Mozzarella*
- *Anchovies, Olives, Mozzarella, and Herb Pistou*

Baked Feta – Slices of Feta Baked in Puff Pastry with Roasted Red Pepper and Drizzled with Honey

Cod Baccala Fritters – Fried Balls of Salt Cod and White Fish Served with Sauce

Fried Eggplant Bites – Herb Battered Fried Eggplant Pieces with Sauce

Bacon Wrapped Date Roll – Sliced Baked Roll of Bacon and Date with Gorgonzola

Desserts: *at $5.00 per person*

All desserts include plates, utensils, and napkins for service

Layered Tiramisu – Coffee Soaked Lady Finger Pastry Layered with Sweet Mascarpone Cream

Zeppoles – Italian Doughnut Holes

Panettone – Fluffy Orange Sheet Cake with Almond, and Brandy Soaked Dried Fruit

Chocolate Torta Comprese – Slices or rich chocolate cake made with melted bittersweet chocolate and butter
- Add Fresh Whipped Cream for $1.00 per person