

EMERALD

COCKTAIL HOUR

Antipasto Spread:

Assorted Italian Meats & Cheese, Olives, Fresh Fruit, Vegetable Crudit , Roasted Peppers, Tomato & Fresh Mozzarella, Crab Dip, Marinated Vegetables, Spinach & Artichoke Dip, Tomato Bruschetta

6 Butlered Hors d'oeuvres

Choose Six Standard Hors d' oeuvres

1 Cocktail Station

Choose One from Standard Station

SIT-DOWN or BUFFET DINNER

Bread:

Homemade Italian Bread, Homemade Roasted Pepper Bread & Homemade Garlic Knots

Choose One Homemade Salads:

Classic Caesar Salad- Tossed with Herb Croutons, Parmigiana Cheese, and Our Homemade Caesar Dressing

Tossed Garden Salad- Tossed with Fresh Vegetables and Served with Our Homemade House Vinaigrette

Mesclun Salad- Marinated Vegetables Served on a Crisp Spring Mix Served with Our Homemade Strawberry Vinaigrette

Entr e Choices

Choose One Chicken:

Chicken Cardinale, Almond Crusted Chicken, Chicken Cordon Bleu, Chicken Rollatini

Choose One Seafood:

Flounder Florentine, Seafood Involtini, Grilled Tilapia with chop tomatoes

Choose One Vegetarian:

Vegetable Risotto, Eggplant Manicotti, Tortellini Gorgonzola, Penne Ala Vodka

Choose One Vegetable:

Grilled Vegetables, Fresh String Beans Garlic & Oil, Saut ed Vegetable Medley

Choose One Potato:

Stuffed Potatoes, Roasted Potatoes, Amici's Rice

Dessert

Gourmet Dessert:

Tiramisu, Berry Tart, Cookie & Cream Parfait, Caramel Apple Cheesecake Tart, Chocolate Mousse Parfait, Chocolate Chip Cannoli, Strawberry Shortcake Parfait, Cream Puffs, Chocolate Peanut Butter Parfait

Coffee & Tea Bar:

Freshly ground Regular and Decaf coffee and an array of Tea

WHAT'S INCLUDED?

All Packages are Based on a 5 Hour Event

**Your own Personal Event Planner/Coordinator to Assist in
Creating & Executing Your Wedding Day Vision**

Designing of all Room Layouts and Floor Plans to assure your Event Flows

Wedding & Reception Itineraries /Timelines

Coordination with all other Vendors

Unlimited Hours of Consulting

Design of your Bar Selections & Signature Cocktails

Full Complimentary Food Tasting to pick out your Menu

**An Experienced & Seasoned Maître d' to Guarantee
the Success of your Wedding from Start to Finish**

Ensures Complete Guest Satisfaction

Caters to the needs of the Bride & Groom as well as the Bridal Party

Maintains Schedule of Itinerary/Timeline

Oversees all vendors & Coordinates with them throughout the night

Assures All Vendors Arrive on Time and All Deliveries are Checked in and Correct

Set Up and Breakdown of your personalized décor

Packing of Cars with all your Items at end of night

**Full Service China, Glassware
and Silverware Floor Length Tablecloths
& Napkins in an Array of Colors**

**Professional & Courteous Restaurant
Quality Serving Staff**

**Professional & Courteous Bartenders
(not applicable for CWB)**

**List of Professional & Experienced Vendors to
Help Facilitate Your Wedding Needs**

**A Culinary Team that Ensures the Ultimate in
Food Quality and Presentation
All Cuisine is prepared from Scratch and
Cooked On-Site to Order using the
Finest Quality of ingredients**

**Complete Soft Beverages, Bar Mixers &
Garnish Package (not applicable for CWB)**

**Assurance of Knowing that Your Special Day is
being facilitated by an Owner
Operated Business**

STANDARD

Hors d'oeuvres

To add in as additional hors d'oeuvre to a package \$.95 ea. per piece

Sausage & Broccoli Rabe Puff Pastries

Potato Puffs

Quesadillas

Potato Pancakes

Assorted Stromboli's

Beef Franks in Puff Pastry

Meatballs

Chicken Franchise

Sausage & Pepper Puff Pastries

Veggie Stuffed Mushroom

Spinach & Ricotta Puffs

Grilled Vegetable Skewer

Stations:

To add in as additional station \$4.99pp

I only have fries for you

French Fries, Tater Tots & Sweet Potato Fries

Served with Bacon Jalapeno Mayonnaise, Ketchup, Hot Sauce, Maple Syrup, Cinnamon, Old Bay, Salt, Pepper, Cheddar Cheese

Nacho Station

Assorted Tortilla Chips served with fresh homemade chili, sour cream, onions, tomatoes, lettuce, queso (melted cheese), guacamole, jalapenos, salsa, hot sauce

Pasta Bar

Tortellini Gorgonzola, Fusilli Pomodoro & Penne Vodka, Table is garnished with Parmesan & Crushed Red Peppers

Mediterranean Station

Choose 3 types of Hummus

Original Hummus / Mediterranean Vegetable / Roasted Red Pepper Hummus / Tahini Hummus / Sun-Dried Tomato Hummus / Roasted Garlic Hummus / Classic Babaganoush

Station is garnished with Feta cheese, crackers, pita bread and accompanied with an array of olives & grapes