

Festiva's Wedding Menu

Cocktail Hour

Elaborate Stationary Appetizer Display

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#### *Crudité & Dip,*

*Assorted Gourmet Cheese and Crackers, Seasonal Fruit, Mini Pickles,*

*Olives, Marinated Artichokes, Hummus/Pita, Stuffed Grape Leaves, Hearts of Palm,*

*Bruschetta / Toast, Caponata (Roasted eggplant/ Tomato Spread and Cucumbers with Tzatziki Sauce*

### *Passed Hors D'oeuvres (Select 3)*

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Mini Zucche in phyllo crust (Florentine or Lorraine)

Mini Mexican Tapas – a variety served with peach mango salsa

Pigs in a Blanket – traditional, all beef (Kosher)

Chicken Egg Rolls

Potato Puffs (Kosher)

Pizza Bagels (plain and pepperoni)

Roasted Baby Bella Mushroom Caps – stuffed with mushrooms and mozzarella

Mozzarella Sticks

Mozzarella & Cherry Tomato Skewers with pesto dipping sauce

Itty Bitty Sliders, all beef patties w/ American cheese on mini potato rolls

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### *Passed Hors D'oeuvres B: (Select 6 from A or B)*

*Oven Baked Clams Oreganata*

*Caesar of Cheddar Cheese Pastry Puff Straws*

*Chicken Teriyaki Strips – with spicy peanut dipping sauce*

*Brie w/ Honey Mustard & Walnut in Phyllo Cups*

*Puff Pastry and Romano Cheese-Wrapped Asparagus*

*Prosciutto-Wrapped Asparagus Spears*

*Brie with Cranberry & Almonds in Puff Pastry Turnovers*

*Manchego Cheese with Fig Jam in Puff Pastry Turnovers*

*Scallop Wrapped in Bacon*

*Premium Mini Crab Cakes with Creole Remoulade*

*Coconut Shrimp with Pineapple Chutney*

## *At the Buffet*

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Salads (Select One)

Mixed Baby Greens w/ Sides of Cherry Tomatoes, Bacon Bits, Spiced Almonds, Croutons,

Choice of two Dressings on Buffet or one for Pre-Plated Salad

Classic Caesar Salad of Cut Romaine Lettuce w/ Slices of Grated Romano Cheese, Croutons & Caesar Dressing

Available Dressings: Oil & Vinegar, Honey Balsamic, Ranch, Thousand Island,

Blue Cheeses, Classic Caesar, Garlic Caesar, or French. Fat-Free or

Specialty Dressing May Be Available On Request

Choice of Pasta (Select One)

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*Penne, Bow Ties, Rigatoni, or Ziti*

### *Sauces (Select One)*

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Creamy Pink Vodka Sauce,

Caramelized Garlic, Fresh Tomato & Basil (served room temperature over warm pasta),

Homestyle Marinara,

Basil Pesto with Pignoli Nuts,

Garlic & Oil (Slow Sautéed with Oregano, Salt & Pepper)

Red Wine Bolognese Meat Sauce, Butter, Salt & Pepper

Entrées: (Two Total)

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*Chicken Francaise – Lightly Dipped in Flour, Egg, Then Sautéed with Lemon Butter & Wine Sauce*

*Chicken Marsala Sautéed with Mushrooms in a Marsala Sauce*

*Chicken Piccata – Sautéed with Mushrooms and Finished with Lemon Butter & Wine Sauce*

*Chicken Parmesan – Breaded and Topped with Tomato Sauce and Mozzarella Cheese*

*Carving of Honey Baked Ham*

*Carving of Cranberry-Roasted Turkey Breast*

*Baked Tilapia with Herb Crumbs and Lemon butter*

*Eggplant Rollatini stuffed w/ Ricotta, Mozzarella, Romano Cheese and Sundried Tomato*

*Vegetable Lasagna*

*Baked Salmon with Lemon Dill Sauce*

*Marinated Pork Loin with Bourbon-honey Glaze*

*Carved Prime Rib of Beef with Natural Juices (\$18 Per Person) Extra*

*Whole Spice-rubbed Roasted Filet Mignon (\$15 Per Person) Extra*

*Side Dishes(Select 2)*

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Seasonal Vegetables Roasted in Olive Oil

White, Yellow or Tomato Rice(Plain or with Choice of Black Or Red Beans)

Haricots Verts Almandine (Tiny French Green Beans Sautéed with Butter & Almonds)

Roasted Baby Red- Skinned Potatoes

New England-style Herb and Butter-Boiled Potatoes

Home-made Smashed Yukon Gold Potatoes (Choice of Preparation: Butter & Cream,

Festiva's Dessert:

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*Coffee*

*Wedding Cake*

*or*

*Chef's Choice Desert*