Specialized Wedding Menu

Hors d’oeuvres
Breads, Bruschetta & Herbed Oils Display
(Stationary Item)
Assorted breads: Bread sticks, focaccia, Ciabatta, rosemary bread, etc
Bruschetta: Honey roasted tomato, kale & white bean, tomato basil, egg plant compadana, etc
EVOO’s: Garlic infused, lemon infused, fresh herbed, etc

Cheese, Olives & Italian Meat Board
(Stationary Item)
Italian meats: Prosciutto, mortadella, herb crusted salami and Sopressata
Assorted cheeses: Smoked provolone, Fontana d’Aosta, gorgonzola, Asiago, etc

Lemon Basil Crab Cakes
Topped with a spicy mustard sauce - hand passed

Frittatine di Pasta (Spaghetti Fritters)
Coiled strands of spaghetti fried with peas & cheese in a creamy sauce – hand passed

Smoked Trout Bruschetta
Topped with smoked trout, pickled onions and capers – hand passed

Seafood Raw Bar
(Stationary Item)
Fresh Shucked Oysters
Local Shrimp
Peeled, deveined shrimp and tailed removed
Presented with mignonette, chow chow cocktail sauce, lemon basil
Dinner Course

Italian Wedding Soup
With chicken and pork meatballs

Caprese Stack Salad
With tri-colored Heirloom tomatoes, Buffalo mozzarella & fresh basil
Topped with Italian EVOO

Lemon Sorbet

Duo Plate Entrée
Sea Bass Pomedoro: Onion, garlic, Roma tomato, basil,
flat leaf parsley and white wine
Beef Filet: Premium 6 oz tenderloin filet with a Chianti demi glaze
Topped with portabella mushrooms

Herbed Risotto
Pan Fried Asparagus

Breadsticks and Bread Knots
Placed on guest tables with whipped butter and herbed EVOO

Beverages

Champagne Service

Wedding Cake by Others