

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 companada, 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