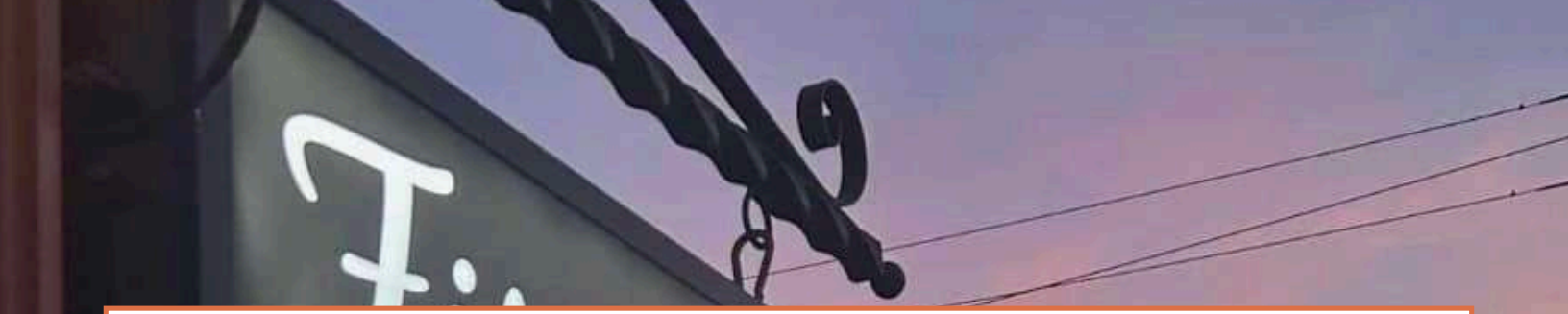


Distinctive Wedding Buffet

ENTREES CHOOSE 3

Chicken Strips garlic butter and wine
tenderloins sautéed with garlic, butter and chablis

Chicken Strips Marsala
saute of garilc, mushrooms sweet marsala wine

Chicken Balsamico
fresh mozzarella, red roasted peppers, basil and balsamic glaze

Chicken Picatta
capers, lemon, butter and chablis wine

Chicken Franchaise
egg battered and sauted with lemon, garlic and chablis

Chicken Parmigiana
white breast breaded and served with marinara, mozzarella and parmesean cheese

Pork BBQ
slow roasted dry rubbed and served with sweet bbq sauce and kaiser rolls

Porketta
fresh pork seasoned with 11 ingredients thinly sliced and served with fresh kaiser roils

Eggplant Rollantini
Eggplant rolls filled with seasoned ricotta and topped with marinara and parmesan

Roast Beef Aujus
tender slices of top round served in our french onion aujus

Filet of sole
Lemon butter and fresh parsley

SIDES CHOOSE 3

Caesar Salad
fresh cut romaine lettuce with our own dressing served on the side with hardboiled egg and croutons and freshly grated Romano

Tossed Garden Salad
traditional mixed greens , tomato, cucumbers, croutons, red oninon and black olives

Cavatelli with Broccoli
ricotta cavatelli with garlic, pecorino Romano cheese, fresh steamed broccoli

Twice Baked Potato
cheddar sour cream and garlic mashed , restuffed and baked

Oven Roasted Potatoes
Red potatoes seasoned Italian style and baked until golden brown

Italian Green Beans
Oregano, garlic, butter and Romano cheese

Penne
your choice of sauce, alfredo, vodka or marinara

Broccoli
fresh steamed broccoli

Rice Pilafe
onions, peppers and mushrooms

Baby Glazed Carrots
Honey and brown sugar

Potato Augratin
Sliced potato with cheddar cheese sauce

Distinctive Wedding Cocktail Hour

Tablescape

a table display of Imported and local varieties of cheese vegetable crudité homemade prosciutto, soppresata and dried salami, focaccia imported olives and peppers

PASSED HORS D'OEURVES CHOOSE 4

Ahi Tuna Cucumber Rounds

Red and White Pizza

Assorted Stromboli

Sausage stuffed Mushrooms

Quiche Lorraine

Pastry wrapped cocktail weiners

Chicken Nuggets

Buffalo chicken skewers

Spring Rolls

Coconut Shrimp with Malibu sauce

Fried Meatballs on a stick

Handbreaded Chicken Nuggets

Buffalo chicken skewers

Spring Rolls

Bruschetta Rounds

Soft Pretzel Bites with Cheese and Honey Mustard

Chicken quesadillas

Fresh Mozzarella tomato and pepper skewers

Arancini

2027 PRICING $60 PER PERSON

linen and tableware are not included in price please contact venue for pricing

25% SERVICE CHARGE FOR PARTIES UNDER 100