



Classic Wedding Package

4½ HOUR AFFAIR

41/2 HOUR PREMIUM OPEN BAR
BUTLER STYLE HORS D'OEUVRES
CHAMPAGNE TOAST
TIERED WEDDING CAKE

BUFFET DINNER

(CHOICE OF ONE)

Caesar Salad • Garden Salad

(CHOICE OF TWO)

Penne al Filetto di Pomodoro • Penne a la Vodka • Tortellini Pesto
Homemade Ragu Lasagna • Stuffed Shells • Penne Toscana
Rigatoni Bolognese • Cavatelli con Broccoli

(CHOICE OF ONE)

Chicken Francese • Chicken Pizzaiola • Chicken Picatta
Chicken Alfresco • Chicken Marsala

(CHOICE OF TWO)

Filet of Stuffed Sole • Eggplant Rollatini • Mussels Marinara
Frutta di Mari • Sausage and Peppers • Beef Burgundy
Flounder • Broiled Salmon

CARVING STATION

SERVED WITH JULIENNE VEGETABLES SAUTEED WITH OLIVE OIL, GARLIC,
AND OVEN ROASTED POTATOES.

(CHOICE OF ONE)

Glazed Virginia Ham • Top Round of Beef • Roasted Turkey Breast • Roast Loin of Pork

\$145 Per Person (+ tax & service charge)

(ADD \$5/PP TO UPGRADE TO SITDOWN DINNER)

*SATURDAY 125 PERSON GUARANTEE *FRIDAY/SUNDAY 100 PERSON GUARANTEE

SEE MAIN MENU AS GUIDE FOR BUTLER STYLE SELECTIONS



Silver Wedding Package

5 HOUR AFFAIR
5 HOUR PREMIUM OPEN BAR
BUTLER STYLE HORS D'OEUVRES
COLD & HOT STATIONS
CHAMPAGNE TOAST
TIERED WEDDING CAKE
ASSORTED ITALIAN PASTRIES SERVED TABLE SIDE

TUSCAN SIT DOWN

FIRST COURSE

(choice of 1)

Caesar Salad • Garden Salad

Insalata Toscana with roasted walnuts & goat cheese

SECOND COURSE

(choice of 1)

Penne al Filetto di Pomodoro • Penne a la Vodka • Tortellini Pesto
Rigatoni Ragu • Manicotti

THIRD COURSE

(Choice of 3)

(Served with julienne vegetables sauteed with garlic and evoo & roasted potatoes)

Chicken / Veal Francese • Chicken / Veal Pizzaiola

Chicken / Veal Parmigiana • Chicken / Veal Marsala

Chicken / Veal Picatta • Eggplant Rollatini • Filet of Stuffed Sole

Broiled Salmon • Flounder Oreganata

(CUSTOM UPGRADE)

Prime Rib • Filet Mignon • Lobster Tails • Surf & Turf

\$165 Per Person (+ tax & service charge)

*SATURDAY 125 PERSON GUARANTEE *FRIDAY/SUNDAY 100 PERSON GUARANTEE
PROVISIONS FOR DIETARY RESTRICTIONS ARE AVAILABLE

SEE MAIN MENU AS GUIDE FOR COCKTAIL HOUR SELECTIONS



Gold Wedding Package

5 HOUR AFFAIR
5 HOUR PREMIUM OPEN BAR
BUTLER STYLE HORS D'OEUVRES
COLD & HOT STATIONS
CHAMPAGNE TOAST
TIERED WEDDING CAKE
VIENNESE DESSERT TABLE WITH SUNDAE STATION

TUSCAN SIT DOWN

FIRST COURSE

(choice of 1)

Caesar Salad • Garden Salad
Insalata Toscana with roasted walnuts & goat cheese

SECOND COURSE

(choice of 1)

Penne al Filetto di Pomodoro • Penne a la Vodka • Tortellini Pesto
Rigatoni Ragu • Manicotti

THIRD COURSE

(Choice of 3)

(Served with julienne vegetables sauteed with garlic and evoo & roasted potatoes)

Chicken / Veal Francese • Chicken / Veal Pizzaiola
Chicken / Veal Parmigiana • Chicken / Veal Marsala
Chicken / Veal Picatta • Eggplant Rollatini • Filet of Stuffed Sole
Broiled Salmon • Flounder Oreganata
(CUSTOM UPGRADE)

Prime Rib • Filet Mignon • Lobster Tails • Surf & Turf

\$195 Per Person (+ tax & service charge)

*SATURDAY 125 PERSON GUARANTEE *FRIDAY/SUNDAY 100 PERSON GUARANTEE
PROVISIONS FOR DIETARY RESTRICTIONS ARE AVAILABLE

SEE MAIN MENU AS GUIDE FOR COCKTAIL HOUR SELECTIONS