



## Sample Wedding Anniversary Menu

### **Included in your Package:**

**Five Hour Reception with *Premium* Open Bar Including Cappuccino & Espresso Bar,  
Champagne Toast, Bottles Of Cabernet Sauvignon & Pinot Grigio On Each Table,  
Color Coordinated Linens**

### Cocktail Hour

#### **~Taste of Tuscany~**

**SIX** Hot Stationary Hors D'oeuvres of Your Choice  
A Beautiful Assortment Of Imported & Domestic Cheeses with Assorted Crackers,  
Grilled Marinated Vegetables of Asparagus, Eggplant, Squash, Zucchini & Roasted Carrots  
House Made Mushroom & Olive Antipasto Mix  
Molisana Dried Italian Sausage & Sliced Cured Italian Meats,  
Roasted Red Pepper, Artichoke & Tomato Bruschetta's with Crostini's  
Fresh Seasonal Sliced Fruit Platters

### Hot Chaffered Hors D'oeuvre Selections

#### **-Choice of Six-**

Fried Calamari With Marinara Sauce	Clams Casino Individually Baked With Bacon, Peppers & Onions
Sautéed Calamari Fri Diablo	Zuppa Di Mussels With Garlic - White Wine Sauce
Homemade Fried Mozzarella With Marinara Sauce	Scallops Wrapped In Applewood Bacon
Sautéed Broccoli Rabe In Olive Oil And Garlic	Soffritto With Red Sauce
Grilled Italian Sausage & Broccoli Rabe	Housemade Italian Meatballs
Sautéed Escarole & Beans In Olive Oil And Garlic	Chicken Teriyaki Or BBQ Pulled Pork Spring Rolls
Spinach & Seafood Stuffed Baby Mushrooms	Chicken Satay With Asian Dipping Sauce
Eggplant Rollatini With Ricotta Stuffing & Marinara Sauce	

### ~Champagne Toast~

#### First Course

#### **~Choice Of One~**

**~Served With Freshly Baked Dinner Rolls & Butter~**

#### **Prosciutto Mozzarella Caprese**

Layered Fresh Mozzarella & Tomatoes with Flowered Prosciutto, Fresh Basil with Balsamic Reduction

#### **Baby Spinach Salad**

Candied Walnuts, Gorgonzola Cheese & Asian Apple, Pommerey Mustard Vinaigrette

#### **Caesar Salad**

Hearts Of Romaine, House Made Caesar Dressing, Garnished With Garlic Croutons

#### **Mixed Baby Green Salad**

Assorted Baby Greens With Garden Vegetables, Balsamic Vinaigrette



## Pasta Course

~Choice of One Pasta with Your Choice of Sauce~

Penne, Rigatoni, Farfalle or Cavatelli

### Sauce Selections

**House Tomato Sauce** - Sautéed Onions, Bacon And Fresh Tomato Finished With Fresh Basil

**Alla Vodka** - Sautéed Tomato, Prosciutto & Mushrooms, Finished With Vodka & A Touch Of Cream

**Filetto Di Pomodoro** - "Chunky" Plum Tomato Sauce with Onions, Finished with Fresh Basil

**Bolognese** - Hearty Slow Stewed Tomato Chunky Beef Sauce with a touch of Cream

**Marinara** - Vegetarian Tomato Sauce with Fresh Basil

## Dinner Selections

~Choice Of Three~

### ~Carne~

#### **Grilled Filet Mignon**

Wild Mushroom Demi- Glace

#### **Slow Roasted Prime Rib Of Beef**

Wild Mushroom Demi-Glace

### ~Pesce~

#### **Stuffed Filet Of Sole**

Crabmeat & Spinach Stuffing, White Wine Butter Sauce

#### **Baked Stuffed Shrimp**

Three Jumbo Shrimp, Crabmeat Stuffing, White Wine Butter Sauce

### ~Pollo~

#### **Statler Chicken Breast**

Wing-Bone-In & Crispy Skin Seared, Honey Brined, Stuffed With Prosciutto, Spinach & Asiago Cheese

With Lemon Chicken Jus

#### **Chicken Francese**

Lightly Egg Battered Sautéed Chicken Medallions, Lemon White Wine Butter

#### **Chicken Marsala**

Pan Seared 'Statler' Skin On Breast With Marsala Mushroom Sauce

#### **Chicken Madeira**

Sautéed Chicken Breast Topped With Roasted Red Peppers, Asparagus & Provolone Cheese

With Madeira Wine Sauce

*~All Entrees Served With Choice Of Vegetable And Potato~*

### Surf & Turf Option

Grilled Filet Mignon With Wild Mushroom Demi-Glace & Your Choice of

-Baked Stuffed Shrimp or Tequila Citrus Grilled Jumbo Shrimp or Pan Seared Scallops with Tropical Salsa

*~ Personalized Tiered Buttercream Frosting Wedding Cake Included ~*

*American Coffee & Tea Service*

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