



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~

Stuffed 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

~ Custom Tiered Buttercream Frosting Wedding Cake Included ~

American Coffee & Tea Service

Menus Are Customizable

380 Farmwood Road ~ Waterbury, CT 06704 ~ 203-527-4006 ~ www.LBVeents.com