

# Wedding Anniversary Package

## PACKAGE INCLUDES

Five Hour Reception with Premium Open Bar  
Including Cappuccino & Espresso  
Champagne Toast - Fountain Soda - Lavazza American Coffee & Tea  
Bottles of Cabernet Sauvignon & Pinot Grigio On Guest Tables  
Choice of Linen Tablecloth & Napkin Color  
Ballroom Perimeter Uplighting

## *Cocktail Hour*

## TUSCAN TABLE

A Beautiful Charcuterie Board with Artisanal Cheeses, Dried Sausage, & House-made Jam  
Grilled Marinated Vegetables of Eggplant, Squash, Zucchini, & Roasted Red Peppers  
House-made Roasted Marinated Mushroom, Red Pepper, Artichoke & Olive Antipasto  
Sliced Soppressata, Mortadella, & Salami, Fresh Mozzarella & Tomato Salad  
Crisp Vegetable Crudit  with Dip, Assorted Bruschetta with Crostini  
Hummus with Pita Chips, Fresh Sliced Fruit Platters

SIX Hot Stationary Hors d'oeuvres of Your Choice

## HOT STATIONARY HORS D'OEUVRES

- Choice of Six-

Fried Calamari with Marinara Sauce, Lemon Aioli  
Eggplant Rollatini with Ricotta & Marinara  
Spinach & Seafood Stuffed Mushrooms

Fried Mozzarella with Marinara  
BBQ Pulled Pork Spring Rolls  
Chicken Teriyaki Spring Rolls

Chicken Satay - Sesame with Scallion Sweet Chili Sauce  
Clams Casino - Individually Baked with Bacon, Peppers, & Onions  
Zuppa di Mussels with Garlic & Choice of Red or White Sauce  
Pannecotte - Saut ed Escarole & Beans with Fresh Tomatoes & Crispy Rustic Bread  
Crispy Coconut Shrimp with Scallion Sweet Chili Sauce

## *Champagne Toast*

## DINNER SERVICE

### First Course

Served with Freshly Baked Dinner Rolls & Butter

-Choice of ONE-

### **Prosciutto Mozzarella Caprese**

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

### **Baby Spinach Salad**

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

### **Caesar Salad**

Hearts of Romaine, Caesar Dressing, Garnished with Garlic Croutons & Shaved Parmesan

### **Mixed Baby Green Salad**

Assorted Baby Greens with Garden Vegetables, Balsamic Reduction

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DINNER SERVICE CONTINUED

## Pasta Course

-Choice of One Pasta with Selection of Sauce-

### **Pasta Selections**

Penne – Rigatoni – Farfalle - Cavatelli

### **Sauce Selections**

**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** – Slow Braised Ground Beef with Tomato & A Touch of Cream

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

## Entree Course

-Choice of Three-

All Entrees Served with Vegetable and Potato

## CARNE

-Choice of ONE-

**Grilled Filet Mignon**   
Wild Mushroom Demi-Glace

**Slow Roasted Prime Rib of Beef**   
Wild Mushroom Demi-Glace

## PESCE

-Choice of ONE-

**Stuffed Filet of Sole**  
Crabmeat & Spinach Stuffing, White Wine Butter Sauce

**Baked Stuffed Shrimp**  
Three Jumbo Shrimp, Crabmeat Stuffing, White Wine Butter Sauce

## POLLO

-Choice of ONE-

**Stuffed Chicken Breast**   
Pan Seared Frenched Breast Stuffed with Prosciutto, Spinach & Asiago Cheese, Lemon Chicken Jus

**Chicken Picatta**  
Pan Seared Frenched Breast with Lemon Caper, Artichoke & Tomato Butter Sauce

**Chicken Marsala**   
Pan Seared Frenched Breast with Marsala Mushroom Sauce

**Chicken Florentine**  
Pan Seared Frenched Breast, Fresh Sautéed Spinach & Lemon Butter Sauce

## **Surf & Turf Option**

Grilled Filet Mignon with Wild Mushroom Demi-Glace Served with Choice of  
Baked Stuffed Shrimp or Tequila Citrus Grilled Jumbo Shrimp

## *Dessert*

3-Tier Wedding Cake  
with Buttercream Frosting Included

American Coffee & Tea Service