



# 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  
Saut ed Calamari Fri Diablo  
Homemade Fried Mozzarella with Marinara Sauce  
Spinach & Seafood Stuffed Baby Mushrooms  
Eggplant Rollatini with Ricotta Stuffing & Marinara Sauce  
Clams Casino – Stuffed with Bacon, Peppers, Onions & Breadcrumbs  
Zuppa Di Mussels with Garlic - Choice of Red or White Sauce  
Crispy Coconut Shrimp with Scallion Sweet Chili Sauce  
Three Cheese Arancini with Creamy Pesto (Nut Free)  
House-made Meatballs with Marinara  
Chicken Teriyaki Spring Rolls  
BBQ Pulled Pork Spring Rolls  
Chicken Satay - Sesame Seared with Scallion Sweet Chili Sauce



## *Champagne Toast*



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## 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

#### Signature LBV Salad

Mixed Greens, Cucumbers, Cherry Tomatoes, Grapes, Walnuts, Goat Cheese, Crostini, & Balsamic Vinaigrette

### Pasta Course

-Choice of One Pasta with Selection of Sauce-

#### Pasta Selections

Penne – Rigatoni – Farfalle

#### Sauce Selections

**Alla Vodka** - Sautéed Tomato, Prosciutto & Mushrooms, finished with Vodka & a Touch of Cream

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

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

### Entree Course

All Entrees Served with Vegetable and Potato

#### Surf & Turf

Grilled Filet Mignon with Wild Mushroom Demi-Glace  
Accompanied by Baked Stuffed Shrimp

### Vegetarian Selection

#### Eggplant Parmesan

Layered Eggplant with Marinara Sauce & Mozzarella

### *Dessert*

3-Tier Wedding Cake  
with Buttercream Frosting Included

American Coffee & Tea Service

