



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

