

Basic Wedding Package

Package Includes:

- Fresh Italian Bread or Dinner Rolls on table
- Tossed or Caesar Salad
- Ice Tea, Lemonade, and Coffee & Tea Service.
- x2 Entrees (Options below)
- x1 Pasta Dish (Options below)
- x2 Side Dishes (Options below)

MAIN ENTREES

(Choice of 2)

CHICKEN

Chicken Alfredo

Creamy pasta with tender chicken in a rich Alfredo sauce.

Chicken Dijon

Chicken cooked in a tangy Dijon mustard cream sauce.

Chicken Francaise

Chicken cutlets lightly dredged in flour & egg and sautéed in a lemon-butter sauce.

Chicken Kabobs

Skewered chicken and vegetables, grilled or baked.

Chicken Sorrentino

Chicken topped with prosciutto, eggplant, and mozzarella in sauce.

Chicken Marsala

Chicken cutlets with mushrooms in a savory Marsala wine sauce.

Chicken Parmigiana

Breaded chicken baked with marinara sauce and mozzarella.

Chicken Stir-Fry

Sautéed chicken and vegetables in a savory Asian-inspired sauce.

Hunter's Chicken

Chicken topped alla vodka sauce and mozzarella.



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Bruschetta Chicken

Chicken topped with fresh tomato, basil, and garlic bruschetta mix.

Hawaiian Chicken

Chicken with pineapple and bell peppers in a sweet and sour sauce.

Southwestern Chicken

Chicken marinated in soy and teriyaki sauce, topped with scallions, diced tomatoes, and four blend cheese.

BEEF

Beef Stir-Fry

Sautéed beef and vegetables in a savory Asian-inspired sauce.

Sliced Roast Beef

Tender slices of roasted beef, served with au jus.

Beef Kabobs

Skewered beef and vegetables, grilled or baked.

Meatball Marinara

Savory meatballs simmered in a classic marinara sauce.

PORK

Stuffed Pork Loin

Pork loin filled with a savory stuffing and roasted.

Pork Dijon

Pork cooked in a tangy Dijon mustard sauce.

OTHERS

Turkey w/Gravy

Sliced turkey served with a rich, savory gravy.

Eggplant Rollatini

Slices of eggplant rolled with ricotta and baked with sauce.

Stuffed Cabbage

Cabbage leaves filled with beef and rice, simmered in tomato sauce.



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Ham w/Demi-Glaze

Sliced ham served with a rich, reduced demi-glaze sauce.

Sausage & Peppers

Italian sausage, sweet peppers, and onions.

PASTAS

(Choice of 1)

Penne Ala Vodka

Creamy, tomato-based sauce with a touch of vodka and tossed with penne pasta.

Pasta Carbonara

Creamy pasta with pancetta, pecorino romano, guanciale, and black pepper.

Spinach Ravioli

Pasta pockets filled with spinach, ricotta, and light pesto sauce.

Tortellini Alfredo

Ring-shaped pasta filled with meat/cheese, tossed in a rich, creamy alfredo sauce.

Lasagna

Baked, layered pasta with ragù, béchamel sauce, and cheese.

Linguini w/Clam Sauce

Linguine tossed with fresh clams, garlic, white wine, and parsley.

Cavatelli & Broccoli

Shell-shaped pasta with broccoli, garlic, and oil.

Baked Ziti

Baked pasta with ziti, tomato sauce, and an assortment of cheeses.

Cheese Ravioli

Pasta pockets filled with a blend of cheeses, topped with a tomato sauce.

Pasta Primavera

Pasta with fresh vegetables, olive oil, and a light cream sauce.

Penne Gloria

Penne pasta top with a chef-inspired specific sauce.

Stuffed Shells

Large pasta shells filled with ricotta and baked with sauce and cheese.



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Stuffed Manicotti

Tube-shaped pasta filled with ricotta and baked with sauce and cheese.

Lasagna Roll-Ups

Individual lasagna noodles rolled with filling and baked.

SIDES

(Choice of 2)

CARBS

Oven Roasted Potatoes

Potatoes seasoned and roasted until tender and crispy.

Garlic Mashed Potatoes

Creamy mashed potatoes infused with garlic.

Mashed Sweet Potatoes

Sweet potatoes mashed, topped with butter and brown sugar.

Mashed Potatoes

Creamy traditional mashed potatoes.

Rice Pilaf

Fluffy rice cooked in seasoned broth with herbs.

Baked Beans

Navy beans baked in a sweet and savory sauce infused with molasses.

Jasmine Rice

Steamed long-grain Jasmine rice with a light, floral aroma.

Macaroni & Cheese

Elbow macaroni in a rich, baked, creamy cheese sauce.

Red Bliss Potatoes

Roasted red bliss potatoes tossed with fresh herbs, garlic, and sea salt.

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VEGETABLES

Corn on the Cob

Sweet local corn, steamed or grilled, served with melted butter and sea salt.

Baby Carrots

Small, tender carrots, topped with a complimentary glaze.

Vegetable Medley

A medley of steamed vegetables.

Broccoli

Seasoned oven roasted florets.

Grilled Vegetables

Assorted vegetables seasoned and grilled to perfection.

Green Bean Almandine

Green beans sautéed with butter and slivered almonds.

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PREMIUM MENU ITEMS

UPGRADE ENTREES

Pasta Claudia

Tender pasta sautéed with garlic, broccoli florets, and grated parmesan cheese.

Coconut Shrimp

Crispy, golden-fried shrimp coated in shredded coconut with a sweet chili dip.

Crab Cakes

Pan-seared jumbo lump crab cakes served with a zesty remoulade sauce

Mussel Marinara

Fresh mussels simmered in a rich, garlic-infused tomato herb sauce.

Mussel in Scampi Sauce

Steamed mussels in a savory garlic, white wine, and butter reduction.

Shrimp Scampi

Sautéed shrimp in a classic garlic, lemon, and white wine butter sauce.

Bacon Wrapped Scallops

Jumbo sea scallops wrapped in crispy bacon with a maple-balsamic glaze.

Veal Parmigiana

Breaded veal cutlet topped with marinara and melted mozzarella cheese.

Veal Francaise

Egg-battered veal medallions sautéed in a lemon-butter white wine sauce.

Veal Marsala.

Tender veal sautéed with fresh mushrooms in a sweet Marsala wine reduction.

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CARVING STATIONS

(Add-ons)

Prime Rib w/Au Jus

Slow-roasted, herb-crusted prime rib served with savory beef au jus.

Pork Loin

Oven-roasted pork loin seasoned with garlic and rosemary.

Ham w/Demi-glaze

Honey-glazed sliced ham finished with a rich, savory demi-glaze.

Filet Mignon

Tender, center-cut beef filet grilled to order with a touch of sea salt.