

OUR PASSION IS TO MAKE YOUR SPECIAL DAY EXACTLY AS YOU ENVISION IT TO BE

Simply amazing food and service. Every guest throughout the weeks following our wedding could not stop saying how they've never had better wedding food. Everything came out hot and on schedule. The cocktail hour apps were incredible. Piccolo's knows exactly what they are doing come wedding day. The owner himself even stayed all night to make sure everything went as planned which we did not expect. Would highly recommend. - Joe S

If you are looking for a caterer who will go above and beyond for your wedding day then Piccolo Trattoria is the perfect choice. One of the most important things for our wedding was food and so we knew we had to find the perfect caterer. We were first introduced to Fami at an open house hosted at our venue. There were other caterers at the open house but as soon as we tried Fami's food (pumpkin gnocchi specifically), we knew he was the perfect guy to cater our wedding.

Fami and his staff were very involved throughout the whole wedding planning process. We met at his restaurant to go over specifics for the menu and got to try a lot of amazing food that day. His staff was also very accommodating when we found out we had to move to the west coast in the middle of wedding planning and let us do our taste testing much earlier then originally planned where we got to try even more amazing food.

After taste testing the food on multiple occasions, I knew that everything was going to be delicious but Fami and his staff at Piccolo really blew us away on our wedding day. The food, presentation, and service was way better than I could have ever imagined. We had so many compliments from our guests on how delicious everything was and so many people were telling us that it was one of the best filets they had ever had.

All in all, I would highly recommend Piccolo Trattoria for your wedding day. They are very involved throughout the whole wedding planning process, are extremely client-centered, reliable, delicious, and have a wide variety of options for cocktail hour, dinner, dessert, and even the bar to make your wedding unique. - *Aubrey*

My daughter and son-in-law were married at Tyler Gardens on June 1st. Fami and his staff were incredible to work with!! They were caring, accommodating, and flawless in their execution of so many details. On top of several delicious food stations, they served almost 200 people a spectacular sit-down dinner. Over 125 guests chose filet mignon and miraculously they prepared them by order. As a special surprise for the bride and groom he had a LOVE ice sculpture adorning the bar totally complementing the Philly vibe. As if that weren't enough, they prepared an awesome dessert table and a late-night snack of Philly cheese steaks and waffle fries! Everything was delicious from start to finish and presented with elegance. So many guests complimented everything!! Fami is all heart and made their special day so memorable as he facilitated making their wedding day dreams come true! - **Mother of Bride**



For Your Special Day

 $**Packages\ include\ walkthrough,\ set-up,\ break-down,\ staffing,\ chinaware,\ flatware,\ water\ goblets**$

BUFFET

Tuscan

Hors D'Oeuvres 3 Passed

Salad

Entrees
Select 4

Sides Select 2

Dessert Mixed Variety or Wedding Cake at Value

Coffee / Tea

STATIONS

Tuscan

Hors D'Oeuvres 6 Passed

Salad

Action Stations
Select 4

Dessert Mini Pastries or Wedding Cake at Value

Coffee / Tea

CLASSIC SIT-DOWN

Tuscan

Hors D'Oeuvres

4 Passed

Pasta Station

Salad Course

Choice of Entrées

Dessert

Mini Pastries or Wedding Cake at Value

Coffee / Tea







SIGNATURE SIT-DOWN

Champagne & Strawberries
Passed upon Arrival or Champagne Toast

Tuscan

Hors D'Oeuvres 5 passed

Action Stations 2 stations

Salad Course

Choice of Entrées

Venetian Dessert Mixed Variety of Desserts or Wedding Cake at Value

Coffee / Tea

BRUNCH

The Perfect Combination of Breakfast and Lunch Served Buffet Style with an Active Pasta Station

CUSTOM

We will help design your menu to fit your wedding vision.



HORS D'OEUVRES

TUSCAN DISPLAY

A Selection of Fine Imported Italian Dry Sausage and Cured Meat

A Variety of Domestic and Imported Aged Cheeses and Homemade Fresh Mozzarella

Balsamic Marinated Grilled Tri Color Bell Peppers, Asparagus, Eggplant, Zucchini, Yellow Squash, Portobello Mushrooms, Fire Roasted Red Peppers, Long Stem Artichokes & an Assortment of Imported Oil-Cured Olives

Beet and Goat Cheese

Poached Pear Mascarpone Crostini

Fig Mascarpone Crostini

Classic Tomato Bruschetta

Prosciutto Wrapped Melon (Seasonal)

Chicken Cordon Bleu Puffs

Stuffed Arancini Rice Croquettes

Beef Wellington Puffs

Buffalo Chicken Sliders

Stromboli Bites

Mini Maryland Crab Cakes

Filet or Chicken Kabobs

Chicken and Waffles

Vegetable Egg Rolls

Baked Clams

Lobster Macaroni & Cheese Croquettes

Vegetable Quiche

Jumbo Coconut Fried Shrimp

Herbed Baby Shrimp & Pancetta on Garlic Crostini







HORS D'OEUVRES

Fresh Mozzarella En Carrozza Served with Marinara Caper Sauce

Baby Bella Stuffed Mushrooms with Sausage and Gorgonzola Cheese

Baby Bella Stuffed Mushrooms with Spinach, Roasted Red Peppers and Mozzarella Cheese

Baby Bella Stuffed Mushrooms with Crab Meat

Gourmet Pigs in Blankets Served with Spicy Brown Mustard

Bourbon Shrimp

Wrapped with Bacon, Broiled and Topped with Barbeque Bourbon Sauce

Shrimp Cocktail
Shrimp Served Chilled with Cocktail Sauce

Artichoke Fantasia Stuffed with Crab Meat in a Garlic White Wine Lemon Sauce

Sicilian Caponata Crostini Fried Eggplant, Capers, Olives, Celery, White Onions, Plum Tomatoes, Red Vinegar, Fresh Basil and Piccolo's Spices

Scallops Angelica Stuffed with Crab Meat and Wrapped with Bacon

Mozzarella and Tomato
Topped with Basil, Balsamic and EVOO







STATIONS

TASTE OF ASIA

PLEASE SELECT TWO

Wok Station

Chicken, Vegetable or Beef

Steamed Dumplings

Chicken, Pork or Vegetable

Vegetable Lo Mein

Stir Fry Sesame Chicken or Beef

Crispy Calamari with Thai Chili Sauce

☞ Accompanied with To Go Containers, Chopsticks, Wonton Chips, Duck and Sesame Scallion Soy Sauce

INDIAN RASOI

PLEASE SELECT THREE

Biriyani

Savory Saffron Rice Loaded with Spicy Marinated Chicken, Lamb, Goat or Vegetables with Caramelized Onions

Chicken Tikka Massala Curry

Chunks of Roasted Marinated Chicken in a Creamy Curry Sauce

Paneer (or Tofu) & Matar Curry

Indian Cottage Cheese Cubes Cooked with Tomato Sauce, Green Peas, Ginger and Spices

Malai Kofta Curry (Vegan or Meat)

Indian Meatball or Vegan Ball Curry Sauce

Dal Makhani

Whole Black Lentil and Red Kidney Beans in a Butter Sauce

Masala Chole

Made with Chickpeas and Savored with Indian Spices

Aaloo Gobhi

Dry Curried Cauliflower & Potato

Sarson ka Saag

Spicy Mustard Greens with Ginger, Garlic & Indian Spices with Maki ki Roti (Corn Flour Tortilla) or Garlic Naan

☞ Accompanied with Maki ki Roti (Corn Flour Tortilla) or Garlic Naan

BAVARIAN

Pork Schnitzel in Mushroom Sauce Smoked Kielbasa in Sauerkraut Potato & Cheese Pierogies

☞ Accompanied with Sautéed Onions, Apple Sauce and Sour Cream

LATIN

PLEASE SELECT TWO

Piccolo Paella

Chicken or Beef Empanadas

Chicken or Beef Fajitas

Soft and Hard Shell Tacos

**Accompanied with Plantains, Crispy Tortillas, Salsa, Sour Cream and Guacamole

MASHED POTATO

Creamy Mashed White and Sweet Potatoes

Served in Martini Glasses

CARIBBEAN

PLEASE SELECT TWO

Ginger Spiced Grilled Chicken

Tropical Marinated Shrimp Skewers

Jamaican Jerk Chicken

PASTA

PASTA:

PLEASE SELECT ONE

Penne, Gnocchi, Fusilli, Pumpkin Gnocchi (Seasonal), Cavatelli

SAUCE:

PLEASE SELECT TWO

Marinara, Pomodoro, Gorgonzola, Aglio E Olio, Parmesan Alfredo, Basil Pesto, Vodka, Bolognese

Accompanied with Garlic Knots, Red Pepper Flakes, Fresh Basil and Grated Parmesan Cheese

NACHOS

Variety of seasoned Tortilla Chips with Toppings of Ground Beef, Melted Cheese, Guacamole, Pico de Gallo, Shredded Lettuce, Onions, Olives and Jalapenos

CARVING

PLEASE SELECT ONE

Roasted Eye Round

with Mushroom Demi-Glace

Prime Rib

with Au Jus

Honey Glazed Ham with Honey Mustard Glaze

Roasted Porchetta

with Au Jus

Herb Encrusted Leg of Lamb

with Red Wine Demi-Glace

ALL AMERICAN

PLEASE SELECT TWO

Aged Angus Beef Sliders

Buffalo Chicken Sliders

Philly Cheese Steak Sliders

Beef Frankfurters

Accompanied with Sliced Cheese, Tomatoes, Lettuce, Raw Onion, Sautéed Onion, Gorgonzola Cheese, Pickles, Barbeque Sauce, Ketchup, Spicy Brown Mustard, Relish, Mayonnaise and Seasoned French Fries

ITALIAN

PLEASE SELECT THREE

Chicken Fico

Prepared with Sweet Figs in a Cognac Cream Sauce

Chicken Francese

Sweet Sausage & Tri Color Peppers in Marinara Sauce

Roast Loin of Pork with Broccoli Rabe, EVOO and Garlic

Eggplant Parmigiana

Eggplant Rollatini

** Accompanied with Choice of Roasted Vegetables or Tuscan Roasted Potatoes



STATIONS

MEDITERRANEAN

PLEASE SELECT THREE

Falafel and Shawarma

Roasted Lamb or Chicken Kebobs

Lamb Gyros

in Pita Pockets with Mint Pesto and Feta Cheese

Spanakopita

with Cucumber Yogurt Sauce

Chicken Bisteeya with Cumin Yogurt Spicy Chicken and Almonds, Wrapped in Filo Pastry

Classic Moussaka

Layers of Ground Lamb or Beef, with Eggplant and Topped in a Creamy White Bechamel

PLEASE SELECT TWO

Dolmas

Brined Grape Leaves Rolled with Rice

Couscous

Prepared with Oranges, Dates & Toasted Almonds

Baba Ghanoush

☞ Accompanied with Creamy Hummus, Pita Triangles and Mediterranean Salad

RAVIOLI

PLEASE SELECT TWO

Quattro Formaggio

in Filetto di Pomodoro Sauce

Ricotta & Spinach

in Marinara Sauce

Creamy Goat Cheese

in Mushroom Fico Sauce

Portobello

in Creamy Gorgonzola Sauce

Beef Short Rib

in Marsala Wine Sauce

Sweet Sausage

in Plum Tomato Sauce

Lobster

in Sherry Cream Sauce

FRUTTI DI MARE

PLEASE SELECT THREE

Baked Clams Oreganata

Salmon Alla Piccolo

Sautéed Cannallini Beans, Spinach, with Garlic and EVOO

Baked Tilapia

with Capers

Mussels Marinara or Bianco

Served in Your Choice of Marinara or Bianco Sauce

Sautéed Calamari

Served with Arrabbiata Sauce

Zuppa di Pesce

Mussels, Clams and Shrimp, Served in Your Choice of Marinara or Bianco Sauce

☞ Accompanied with Rice and Fresh Lemon Wedges

SEAFOOD TOWER AND RAW BAR

King Crab Legs, Lobster Tails, Jumbo Lump Crab Meat, Colossal Shrimp, Oysters and Clams Exquisitely Displayed

Displayed on Crushed Ice with Fresh Lemon Wedges. Served with Oyster Crackers, Zesty Cocktail, Verte and Mignonette Sauces

SUSHI

Traditional Sushi and Sashimi Rolls

SOUTHERN FOOD

PLEASE SELECT TWO

Southern BBQ Pulled Pork

Southern Fried Chicken & Waffles

Smothered Pork Medallions

with Country Gravy

Country Fried Steak Medallions with Peppercorn Gravy

Country Fried Chicken

☞ Accompanied with Buttermilk Biscuits and Black Eyed Peas

FLAT BREADS

PLEASE SELECT FOUR

Bruschetta

Cheese Steak

Brooklyn

Pepperoni and Sausage

Buffalo Chicken

Vegetable Balsamico

Shrimp

with Jack Daniel's Barbecue Sauce

WINGS

PLEASE SELECT TWO

Hot

Barbeque

Honey Garlic

Spicy Sweet Chili

Lemon Pepper

Jack Daniel's Barbeque

Teriyaki

Garlic Parmesan

**Accompanied with Blue Cheese and Celery and Seasoned French Fries

MACARONI AND CHEESE

Truffle Parmesan Macaroni

Creamy Cheddar Macaroni and Cheese

Accompanied with Bacon Crumbles, Sour Cream, Crispy Onions, Chives, Pepperoncinis and Diced Tomatoes

GOURMET GRILLED CHEESE

Grilled Cheese Made to Order with a Variety of Cheeses and Breads, Crisped to Perfection with a Herb Butter

PLEASE SELECT ONE

Bacon, Filet Mignon Tips

PLEASE SELECT TWO

Avocados, Ripe Tomatoes, Sautéed Onions, Sautéed Mushrooms



HOT CHAFING DISH OPTIONS

BUFFET

Grilled Sweet Sausage and Peppers

Sautéed Tri Color Peppers and Sweet Onions, Tossed in Marinara Sauce

Roast Loin of Pork

with Sautéed Broccoli Rabe, Garlic, Fresh Herbs and EVOO

Italian Style Beef Meatballs

Slow Cooked in Marinara Sauce

Sliced Steak Pizzaiola

Roasted Sirloin Thinly Sliced and Prepared with Plum Tomatoes, Garlic, Mushrooms, Peppers, EVOO and Mozzarella Cheese

Fried Calamari

with a Side of Marinara Sauce

Salmone Alla Piccolo

Over Sautéed Cannellini Beans and Spinach in a Port Wine Reduction

Eggplant Rollatini

Prepared with Fresh Ricotta Cheese in Marinara Sauce

Grilled Vegetable Lasagna

Layers with Marinated Grilled Vegetables and Homemade Fresh Mozzarella

Roast Beef in Gravy

Thinly Sliced and Slow Cooked

Sausage Broccoli Rabe E Fagioli

with Sautéed Cannellini Beans in a Garlic EVOO

Veal & Peppers

Slow Cooked with Tri Color Peppers and Onions

Chicken or Veal Piccata

Prepared with White Wine, Fresh Lemon and Capers

Chicken or Veal Cacciatore

Plum Tomatoes, Kalamata Olives, Mushrooms, Onions, Roasted Red Peppers

Chicken or Veal Amali

Sautéed with Shrimp, Asparagus and Artichokes in a Champagne Cream Sauce

Chicken or Veal Alla Roma

Sautéed with Artichokes, Roasted Peppers, Portobello Mushrooms in a Rosemary White Wine Garlic Sauce and Topped with Sliced Potato

Chicken or Veal Frangelica

Sautéed with Porcini Mushrooms and Hazelnuts in a Frangelica Cream Sauce







HOT CHAFING DISH OPTIONS

Chicken or Veal Parmigiana

Breaded, Pan Fried, Topped with Marinara Sauce and Mozzarella Cheese

Chicken or Veal Mimosa

Sautéed with Broccoli Rabe, Portobello Mushrooms and Roasted Peppers in a Garlic White Wine Sauce, Topped with Melted Sharp Provolone Cheese

Chicken or Veal Marsala

Sautéed with Mushrooms and Marsala Wine Sauce

Chicken or Veal Saporito

Sautéed with Asparagus and Jumbo Lump Crab Meat in a Brandy Cream Sauce

Chicken or Veal Fico

Sautéed with Figs and Porcini Mushrooms in a Cognac Cream Sauce

Chicken or Veal Francese

Egg Battered and Sautéed with a Lemon Butter Sauce

Pei Mussels

Sautéed with Marinara or White Wine Garlic Sauce

Meat Lasagna

Layers of Pasta, Meat and Cheeses, Baked with Marinara Sauce and Mozzarella Cheese

Baked Ziti Ricotta

with Marinara Sauce and Mozzarella Cheese

Manicotti

Stuffed with Ricotta, Topped with Marinara Sauce and Mozzarella Cheese

Penne Vodka

Marinara Sauce, Vodka, Prosciutto and a Touch of Cream

Penne and Broccoli

with Oil and Garlic

Lobster Ravioli

in a Pink Cream Sauce

Gnocchi Florentine

with Spinach and Fresh Mozzarella in a Pink Cream Sauce

Ravioli Milano

Cheese Ravioli, Baby Shrimp and Fresh Tomatoes in a Cream Pink Sauce

Pasta Vienna

Pappardelle Pasta with Sun-Dried Tomatoes and Chicken in a Tomato Cream Sauce

Penne Romano

Roasted Eggplant, Black Olives and Cherry Tomatoes in a Garlic White Wine Sauce

Fettuccine Primavera

Peas, Eggplant, Carrots, Asparagus and Cherry Tomatoes in an EVOO with Garlic

Linguini Pomodoro

Fresh Plum Tomatoes, Basil and Garlic

Penne Arrabiata

Sautéed Garlic, Long Hot Peppers, Kalamata Olives and Capers in a Fresh Plum Tomato Sauce

Penne Andrea

Sautéed Chicken, Asparagus and Sun-Dried Tomatoes in a White Wine Butter Sauce

Homemade Gnocchi

with Your Choice of Marinara, Meat, Alfredo or Gorgonzola Sauce

Tortellini

with Your Choice of Marinara, Meat, Alfredo or Gorgonzola Sauce

Fusilli with Roasted Eggplant

with Garlic in a Plum Tomato Sauce

Spaghetti & Sun-Dried Tomatoes

Sweet Italian Sausage and Garlic in a Creamy Parmesan Sauce

Penne Al Pesto

Baby Shrimp and Chicken in a Pesto Cream Sauce

Rigatoni Melanzane

Roasted Eggplant, Peppers, Grape Tomatoes Tossed with Rigatoni and Topped with Fresh Mozzarella

Fusilli Faraj

A Mix of Porcini, Oyster, Shiitake and Portobello Mushrooms in a Mascarpone Cream Sauce with Truffle Oil and Reggiano Parmesan Cheese

Spaghetti Carbonara

Sautéed Pancetta, Shallots and Parmesan in an Egg Cream Sauce

Fusilli Matriciana

Pasta Tossed with Tangy Grape Tomatoes, Sautéed Pancetta, Onions and Fresh Basil

Sausage Con Broccoli Rabe

Fusilli Tossed with Sautéed Broccoli Rabe, Garlic, Sweet Sausage and EVOO

Pappardelle Gamberoni

Flat Wide Noodles with Jumbo Shrimp and Grape Tomatoes in a Lemon Cream Sauce with Chopped Fresh Chives

SIDE SELECTION

Pineapple Rice

Vegetable Rice Pilaf

Oven Roasted Baby Potatoes

Garlic Smashed Potatoes

Roasted Vegetables

Broccoli Aglio E Olio







SALADS



SALAD

PLEASE SELECT ONE

Spring Mix Salad

Prepared with Walnuts, Apples and Gorgonzola Cheese in House Balsamic Dressing

Spinach Salad

Prepared with Pine Nuts, Raisins and Poached Pears in a Raspberry Vinaigrette

Classic Caesar Salad

Freshly Shaved Pecorino Romano Cheese in Creamy Caesar Dressing and Seasoned Croutons

Caprese Salad

Vine-Ripened Tomatoes, Prosciutto, Artichokes, Fresh Mozzarella, Roasted Red Peppers and Mixed Greens with a Balsamic Glaze and EVOO

Roma Plum Tomato Salad

with Fresh Squeezed Lemon and Orange Juices, EVOO, Vinegar, Oregano, Salt and Pepper, Fresh Mint and Fresh Basil

House Salad

with Lettuce, Tomatoes, Carrots, Cucumbers and House Balsamic Dressing



ENTREES

SELECTION

CHICKEN:

Herb Roasted French Cut Chicken

Chicken Francese

Egg Battered, Sautéed and Served in a Lemon White Wine Sauce

Chicken Frangelica

Prepared with Porcini Mushrooms and Hazelnuts in a Frangelica Cream Sauce

Chicken Princess

Dipped in an Egg Emulsion, Stuffed with Crab Meat and Served with an Asparagus Champagne Cream Sauce

Chicken Amali

Sautéed with Shrimp, Asparagus and Artichokes in a Champagne Cream Sauce

Chicken Fico

Prepared with Sweet Figs in a Cognac Cream Sauce

Chicken Marsala

Sautéed with Mushrooms and Marsala Wine Sauce

Chicken Piccata

Prepared with White Wine, Fresh Lemon and Capers

PORK:

Roast Loin of Pork with Broccoli Rabe

Prepared with Fresh Garlic and EVOO

Pork Chop Gamberoni

Onions, Peppers and Mushrooms in a Light Demi-Glace

Stuffed Porchetta

Seasoned Pork, Stuffed with Spinach and Pine Nuts

BEEF:

Filet Mignon

Served with a Mushroom Wine Demi-Glace

Rib Eye Steak

Served with Gorgonzola Sauce

Veal Chop

with Mushroom Demi-Glace

SEAFOOD:

Jumbo Lump Crab Cakes

Served with a White Wine Sauce

Tropical Marinated Grilled Shrimp Skewers

with a Sweet and Sour Glaze

Glazed Atlantic Salmon

Served in a Garlic White Wine Sauce

Filetto Di Salmone

Shallots, Golden Raisins, Capers, Asparagus in a Brown Butter Sauce

Stuffed Shrimp

with Crab Meat in a Garlic White Wine Sauce

Cape Sante

Scallops Sautéed in Tangerines, Dates, Dried Figs over a Sambuca Cream Sauce

Lobster Ravioli

Sautéed with Shallots, Roasted Peppers, and Asparagus in a Sambuca Cream Sauce Topped with Jumbo Lump Crab Meat and Black Tiger Shrimp

Chilean Sea Bass

Topped with a Tarragon Cream Sauce

Baked Tilapia

with Capers and a White Wine Sauce

VEGETARIAN OPTIONS

Eggplant Parmigiana

Egg Battered, Marinara Sauce and Mozzarella Cheese

Portobello Mushroom

Grilled and Stuffed with Zucchini, Yellow Squash, Roasted Red Pepper and Eggplant Topped with Fresh Mozzarella and Balsamic Reduction

Vegetable Cannelloni Fatti in Casa

with Roasted Vegetables and Ricotta, in a Brandy Parmigiano Cream Sauce, Topped with Peas and Balsamic Reduction

Cauliflower Vodka Rigatoni

Sautéed with Shallots and Cauliflower in a Vodka Cream Sauce

Eggplant Rollatini

Prepared with Fresh Ricotta Cheese in Marinara Sauce

Grilled Vegetable Lasagna

Layered with Marinated Grilled Vegetables, and Homemade Fresh Mozzarella









BRUNCH





GOURMET BRUNCH

Mimosa, Champagne Punch or Bellini Served Upon Arrival

Fresh Brewed Tea, Lemonade, Soft Drinks and Juice

DISPLAYS

PLEASE SELECT TWO

Fresh Tortellini Salad

with Red Onions, Artichoke Hearts, Olives, Red Peppers, Celery and Carrots in an EVOO and White Balsamic Dressing

Roma Plum Tomato Salad

with Fresh Squeezed Lemon and Orange Juices, EVOO, Vinegar, Oregano, Salt and Pepper, Fresh Mint and Fresh Basil

Spring Mix Salad

with Baby Greens, Walnuts, Gorgonzola Cheese, Granny Smith Apples and House Balsamic Dressing

Vegetable Crudité Display

Served with a Variety of Delectable Dipping Sauces

Gourmet Cheese and Cracker Display
Adorned with Fresh Grapes and Seasonal Berries

Hand Carved Fresh Fruit Display

CONTINENTAL BREAKFAST

Continental Breakfast Display

An Assortment of Fresh Baked Muffins, Danish, Croissants and Bagels with Cream Cheeses and Sweet Butter

Buttermilk Pancakes

Served with Maple Syrup, Fresh Berries and Sweet Butter

Fluffy Scrambled Eggs

Home Fried Potatoes

Crispy Bacon and Breakfast Sausage

ACTIVE PASTA STATION

PASTA:

PLEASE SELECT TWO

Penne, Fusilli, Gnocchi, Cavatelli

BRUNCH

SAUCE:

PLEASE SELECT ONE

Marinara, Filetto di Pomodoro, Gorgonzola, Vodka, Parmesan Alfredo, Basil Pesto, Aglio E Olio

#Accompanied with Grated Parmesan Cheese, Crushed Red Hot Pepper, Garlic Knots and Basil

HOT CHAFING DISH OPTIONS

PLEASE SELECT TWO

Chicken Francese

Egg Battered and Sautéed with a Lemon Butter Sauce

Chicken Frangelica

Prepared with Porcini Mushrooms and Hazelnuts in a Frangelica Sauce

Grilled Sweet Sausage and PeppersSautéed Tri Color Peppers and Sweet

Sautéed Tri Color Peppers and Sweet Onions Tossed in Marinara Sauce

Roast Loin of Pork

with Sautéed Broccoli Rabe, Garlic, Fresh Herbs and EVOO

Italian Style Beef Meatballs

Slow Cooked in Marinara Sauce

Sliced Steak Pizzaiola

Roasted Sirloin Thinly Sliced and Prepared with Plum Tomatoes, Garlic, Mushrooms, Peppers, EVOO and Mozzarella Cheese

Fried Calamari

with a Side of Marinara Sauce

Salmone Alla Piccolo

Grilled Salmon over Sautéed Cannellini Beans and Spinach in a Port Wine Reduction

Eggplant Rollatini

Prepared with Fresh Ricotta Cheese in Marinara Sauce

Grilled Vegetable Lasagna

Layered with Marinated Grilled Vegetables, and Homemade Fresh Mozzarella

Mini Pastries or Wedding Cake at Value







DESSERTS

DELUXE VIENNESE DISPLAY

An Impressive Assortment of Miniature, Individual Pick-Up Cakes, Cupcakes, Brownies, Cheesecake, Cookies and More

DECADENT FLOWING CHOCOLATE FOUNTAIN

Rich and Creamy Chocolate Flowing Through Multiple Tiers Served with a Plentiful Assortment of Cookies, Marshmallows, Sliced Loaf Cakes, Fresh and Dried Fruits, Cereal Marshmallow Treats, Pretzel Bites and Mini Doughnuts

HAND-FILLED CANNOLI STATION

A FRESH HAND-FILLED CANNOLI MADE TO ORDER

Choose from Several Filling Flavors: Traditional Chocolate Crème, Pistachio Crème, Nutella Crème

Served in Crispy Cannoli Shells with an Array of Toppings to Make Your Cannoli Complete

S'MORES STATION

Assorted Marshmallows, Traditional Graham Crackers, Assorted Cookies and Chocolate Squares

Served with an Assortment of Toppings, Comes Complete with Skewers and Fire Pit Display

DELUXE CANDY DISPLAY

An Assortment of Today's Most Popular Confectioneries Along with Vintage Classics Beautifully Displayed in Vases and Tiered Stands

Served with Personalized Baggies for Your Guests to Enjoy either During the Event or At Home







DESSERTS

MILK AND COOKIES DISPLAY

Served with a Variety of Delicious Fresh Baked Cookies with Regular and Chocolate Milk

CANDIED APPLE STATION

Apples with Caramel, Milk Chocolate and White Chocolate Sauces Along with a Variety of Toppings

COBBLER OR PIE STATION

Apple Harvest

Traditional Blueberry

Tennessee Peach

Cherry

Pecan

© Served with Vanilla Bean Ice Cream, Caramel, Chocolate Sauces and Whipped Cream

SNACK CARTS

Hot Dog Cart

All Beef Frankfurters, Hot Dog Rolls, Sauerkraut, Pickle Relish & Mustard

Popcorn Cart

with Mix-Ins and Popcorn Bags

Cotton Candy Cart

Soft Pretzel Cart

Served with Cheese Sauce and Spicy Brown Mustard

ICE CREAM SUNDAE BAR

PLEASE SELECT TWO

Vanilla Bean

Chocolate

Strawberry

Coffee

Cookie Dough

Vanilla Chocolate Swirl

Mint Chocolate Chip

Cookies N' Crème



TOPPINGS:

Rainbow Sprinkles, Chocolate Sprinkles, Strawberries, Blueberries, Bananas, Granola, Chopped Walnuts, Candies, Cookies, Chocolate Sauce, Caramel Sauce, Maraschino Cherries and Whipped Cream

CHEF'S SELECTIONS

Baklava

Sweet Dessert Pastry Made with Layers of Filo, Chopped Nuts and Sweetened, Held Together with Syrup

Künufe

Crispy Cheese-Filled Dessert Made with Kadayıf (Kah-Dah-Yuf'), Which Is a Traditional Shredded Wheat Dessert with Pistachio Filling and Served Hot

Rice Pudding

Flavored with Cardamom, Nuts, Raisins, Saffron & Rose Water

Ras Malai

Indian Delicacy Dumplings Made with Cheese Soaked in Sweetened, Thickened Milk Flavored with Cardamom, Served Chilled and Garnished with Slivers of Dried Fruit

Gulab Jamun

Deep-Fried Dumplings/Donuts Made of Dried Milk [Khoya] and Dipped in a Rose-Cardamom Flavored Sugar Syrup

Gaajar ka Halwa

A Delicious and Rich Carrot Pudding Shredded Carrots with Ghee, Milk, Sugar and a Bit of Cardamom







LIQUOR

BEER

CHOICE OF ONE DOMESTIC:

Coors Light

Miller Light

Yuengling Lager

Bud Light

CHOICE OF ONE IMPORT:

Corona Extra

Peroni

Heineken

Stella Artois

*Ask about Our IPA Selection

HOUSE WINES

CHOICE OF ONE RED:

Merlot

Cabernet

Chianti

CHOICE OF ONE WHITE:

Pino Grigio

Chardonnay

LIQUOR

CHOICE OF VODKA:

Stoli

Tito's +\$2

Grey

Goose+\$3

CHOICE OF ONE GIN:

Tanqueray

Beefeater

CHOICE OF ONE WHISKEY:

Jack Daniel's

Jim Beam

CHOICE OF ONE IRISH WHISKEY:

Jameson

Bushmills

SCOTCH:

Dewar's

CHOICE OF ONE RUM:

Captain Morgan

Bacardi

TEQUILA:

Jose Cuervo

Patron+\$3

BRANDY:

Remy Martin

INCLUDES HOUSE:

Vodka

Gin

Rum

Whiskey

Bourbon

Tequila

MIXERS

Dry Vermouth

Sweet Vermouth

Apple Pucker

Malibu

Triple Sec

Kahlua

Godiva

Amaretto

Baily's Irish Cream

Cointreau

Crème de Menth

Chambord

Grenadine

Lemon Juice

Lime Juice

Olive Juice

Club Soda

Tonic

Coca Cola

Diet Cola

Ginger Ale















