

Wedding Packages

Family Style

Served Directly to Each Table in Bowls & Platters.
Each table is set up as a complete family-style dinner for 10 people.

Included with All Family Style Packages:

Family Style Menu pricing is based on a guest list of 100 or more and a five-hour reception. Price quotes for smaller groups are available upon request. The Family Style Reception Package is a popular approach for brides who prefer a more casual, fun, congenial atmosphere. With this style of dining Entrees are neatly plated and brought to center of guest tables throughout your reception area. Family Style is the perfect solution for non-traditional reception spaces.

Build your own menu from a list of suggestions.
Choose 1 Salad, 2 Entrees and 2 Sides. This completes your reception and includes the following:
China, Flatware, Linen Napkins and Stemware at guest tables.

Butlered Hors D'oeuvres

Please choose any six from the accompanying list of Hors D'oeuvres.
All Perfect Setting Hors D'oeuvres are made fresh for each Reception.

Entree Selections

(Choice of 1 Salad, 2 Entrees and 2 Sides)

Dessert & Coffee

Delectable Fresh Italian cookies
Freshly Brewed Colombian Blended Coffee, Hot Water for Premium Earl Grey, Green Tea, English Tea and Herbal Teas

Wedding Family Style with:

Wine and Beer	\$179. per person
Standard Open Bar	\$189. per person
Midway Open Bar	\$199. per person
Top Shelf Open Bar	\$219. per person

Family Style Dinner

Entree Selections

(Choice of 1 Salad, 2 Entrees and 2 Sides)

Salads

- Greek Salad: Mixed Greens, Feta Cheese, Tomato, Cucumber, Kalamata Olives in a Lemon Vinaigrette
- Spring Mix with Pear Tomatoes, Crumbled Goat Cheese and Balsamic Vinaigrette
- Caesar Salad with Homemade Croutons, Shaved Locatelli and Classic Caesar Dressing
- Frisee, Radicchio & Endive Salad with Glazed Pecans and Dijon Vinaigrette
- Watercress Caesar Salad with Pumpnickel Croutons and Machengo Cheese Crisps
- Spring Greens with Pistachios, Pomegranate Seeds and Feta Cheese, In a Red Currant Vinaigrette
- Endive & Watercress Salad with Pears & Bleu Cheese, In Walnut Oil Vinaigrette
- Mixed Wild Greens, Gorgonzola Cheese, Pine Nuts and Cracked Pepper with Raspberry Vinaigrette
- Radicchio and Baby Romaine Salad with Kalamata Olives, Red Onion and Asiago Dressing
- Baby Spinach Salad with Citrus Wedges, Toasted Pine Nuts and Blood Orange Vinaigrette

COLD ANTIPASTO PLATTERS

(Additional \$150. per table if added)

(Scrumptious Cheeses, Cured Meats and other Italian Delicacies)



Family Style Dinner

Entree Selections

(Choice of 1 Salad, 2 Entrees and 2 Sides)

Pasta's

Pair up one of our Fresh Made or Deluxe Pasta's with one of our Delicious Always Homemade Sauces

- Linguini
- Cavatappi
- Campanella
- Penne Regatta
- Homemade Fusilli Calabrese
- Homemade Fusilli Avellino
- Homemade Rigatoni Grande
- Homemade Cavatelli
- Homemade Parapadella
- Five Cheese Tortellini

Sauces

- Cream Alfredo
- Truffle Cream
- Filetto de Pomodoro
- Lemon Garlic Sauce
- Homemade Vodka Sauce
- Carbonara with Pancetta
- Sundried Tomato Pesto Fredo
- Warm Basil Marinara
- Fresh Garden Vegetables in Garlic & Oil
- Prosciutto and Sweet Peas in a Panna Romano Sauce
- Basil & Roasted Red Pepper Sauce garnished with Pine Nuts
- Wild Mushroom Melange & Wine Caramelized Onions

Chicken

Chicken may be Crusted, Floured, Battered, Grilled or Pan Seared
Boneless Breast of Chicken or Juicy Boneless Thighs with Sauce Choice:

- Wild Mushroom Marsala
- Tomato and Basil Parmigiana
- Lemon Caper Picata
- Lemon Butter Franchese
- Crushed Plum Tomato Basil
- Rosemary Lemon Reduction with Wild Mushrooms
- Mandarin Ginger Sauce
- Red Curry and Coconut Chutney
- Fire Roasted Tomato Coulis
- Creamy Herbed Jerk Sauce
- Chipotle Habanero Crema

Pork

- Grilled Pork Tenderloin & Wild Mushrooms in Marsala Reduction
- Oven Roast Teriyaki Glazed Pork Tenderloin with Baby Onions
- Slow Roasted Pork Shoulder
- Italian Sausage with Peppers
- Pork Tenderloin with Baby Peppers & Pearl Onions
- Sweet Glazed Pork Loin with Orange Ginger Sauce
- Sage & Pecan Crusted Roast Loin of Pork with a Port Sauce
- Spiral Cut Honey Glazed Ham with Coarse Maple Mustard
- Herb Crusted Pork Loin with Shiitake Mushroom in Sherry Reduction



Family Style Dinner

Entree Selections

(Choice of 1 Salad, 2 Entrees and 2 Sides)

Beef

- Burgundy Beef Medallions
- Mongolian Beef & Scallions
- Homemade Meatballs Parmigiana
- London Broil w/ Sherry Glaze and Wild Mushrooms
- Roast Sirloin of Beef with a Creamy Horseradish Sauce
- Churrasco Style Flank Steak with choice of:
Garlic Aioli, Cream Horseradish, Teriyaki Glaze,
Black Peppercorn Sauce, Chimichurri
- Grilled Beef Medallions with Green Aioli (green chilies, cumin, scallions, cilantro, garlic, mayo)

Premium Meats

\$8.00 Additional per person

- Boneless Short Ribs Braised with Wine and Shallots
- BBQ Beef Short Rib Bulgogi
- Slow Roast Beef Brisket with Wine and Shallots
- Veal Sorrentino (Veal, Eggplant, Ham w/ Mozz in Sherry Tomato Glaze)
- Veal Marsala or Veal Picata

Super Premium Meat

\$12 Additional per person

- Herb Crusted Prime Rib Au Jus
- Beef Tenderloin (Filet Mignon)
- Rack of Lamb
- Lamb Chop

All can be prepared to your liking with many sauce

Seafood

Substitute or Additions to Menu

Only \$12.00 per person as an Addition to Our Menu or
Substitution for any entree only \$8.50 per person

Salmon as prepared below:

- Baked with Lemon Dill
- Tomato Caper Coulis
- Orange Ginger Glazed
- Blackened with Lemon Citrus Glaze
- Tea Smoked with Teriyaki Glaze

Shrimp with choice of sauce below:

- Lemon Caper Picata
- Lemon Butter Franchese
- Roast Tomato Caper Coulis
- Chipotle Cream
- Wine and Garlic Scampi
- Spicy Fra Diavolo
- Tomato and Basil Parmigiana
- Champagne Sauce

Other Seafood Options

- Paella Valencia
- Mahi Mahi with Saffron, Fennel, Tomato Relish
Add \$7 per person
- Chilean Sea Bass in Champagne Sauce
Add \$16.00 per person

Family Style Dinner

Sides

(Choice of 2 Sides)

Vegetables

- Fire Roasted Seasonal Vegetables
- Oven Roasted Garden Vegetables
- Wilted Spinach with Garlic & Olive Oil
- Cider Glazed Roasted Root Vegetables
- Baby Broccoli with Shallot Butter
- Vegetable Ratatouille
- Brussels Sprouts with Bacon & Shallot Butter
- Green Beans Almondine
- Steamed Broccoli with Herbs
- Asparagus Batons with Red and Yellow Teardrop Tomatoes
- Stir-fry Mushroom Melange
- Broccoli Rabe with Olive Oil, Garlic & Parmesan Cheese
- Creamed Baby Spinach
- Roasted Baby Carrots with Cardamom Butter

Starches

- Pecan Rice with Sun Dried Cherries
- Lemon Saffron Basmati Rice
- Wild Rice Pilaf
- Jasmine Rice with Ginger & Lemon Grass
- Basmati Rice with Vegetable Confetti
- Saffron Rice
- Risotto with Herb Pesto
- French Pommes Anna
- Crushed Potato & Artichoke with Garlic Butter
- Baby Tri Color Roasted Potatoes
- Red Rosemary Potatoes
- Special Mash Potato (Cheddar, Sour Cream, Green Onion, and Special Herbs)
- Heirloom Potato Smash with Crumbled Gorgonzola & Virgin Olive Oil
- Mashed Yukon Gold Potatoes with Truffle Oil

Desserts

\$12.50 per person

Choice of Three

New York Cheese Cake - Tres Leches - Red Velvet Cake - Double Dark Chocolate Cake
Fresh Filled Cannoli's - Italian Cookies - Strawberries and Brownies with Whip Cream -
Sliced Fresh Fruit