

WEDDING MENU

FRIDAY/SATURDAY

Iced tea, fountain beverages, and coffee bar included. Menu pricing subject to change. Tax, admin fee, and gratuity are additional.

COCKTAIL HOUR

ANTIPASTI DISPLAY

Chef's selection of cured meats and cheeses, served with an assortment of crackers and seasonal accompaniments

PASSED APPETIZERS

Choose two • \$5 each additional choice

CAPRESE SKEWERS 🍷

Tomato, basil, and fresh mozzarella

PROSCIUTTO WRAPPED MELON 🍷

With mozzarella cheese, basil and with balsamic glaze

SALAMI & HERBED CREAM CHEESE ROLLS 🍷

STUFFED MUSHROOM CAPS 🍷

Stuffed with basil cream sauce and Asiago cheese

DINNER BUFFET Includes garlic knots

SALADS Choose one

MIXED GREENS SALAD 🍷

Grape tomatoes, cucumbers, red onions, shaved Grana Padano, with Italian dressing

CLASSIC CAESAR SALAD*

Romaine, Parmigiano-Reggiano, Italian croûtons and our house-made Caesar dressing

CAPRESE SALAD 🍷 (Add \$3 pp)

Red onion, fresh mozzarella, basil leaves, tomatoes, balsamic drizzle and red wine vinaigrette

SIDES Choose one • Additional sides \$3 per person

FINGERLING POTATOES 🍷

BUTTER-POACHED BROCCOLINI 🍷

ROASTED SEASONAL VEGETABLES 🍷

PASTA BIANCA

Chilled pasta, blistered tomatoes, capers, Kalamata olives, fresh mozzarella, Italian dressing, and fresh basil

RIGATONI WITH GRAVY

Upgrade to Creamy Pesto or Alfredo Sauce (add \$1.50 pp)

ENTRÉES Choose two entrées • Additional entrées \$7 pp

LASAGNA

Mascarpone, ricotta, Parmesan, mozzarella, local ground beef and pancetta Bolognese

CHICKEN PARMIGIANA

Parmesan-breaded chicken cutlet, topped with gravy and shredded mozzarella cheese

CHICKEN MARSALA 🍷 (FALL/WINTER)

Golden pan-fried chicken cutlet, blistered tomatoes, pancetta, local mushrooms, covered in Marsala butter sauce

CHICKEN PICCATA 🍷 (SPRING/SUMMER)

Pan-fried chicken cutlet, blistered tomatoes, and artichoke, tossed in a lemon-caper butter sauce

PAN-SEARED SALMON* 🍷 (Add \$3 pp)

Finished with a gremolata of herbs, lemon, garlic, and olive oil 🍷

VEGETABLE RISOTTO 🍷

Seasonal vegetables, Italian cheeses, fresh herbs, and Arborio rice

BEEF SHORT RIB 🍷 (Add \$3 pp)

Slow-braised boneless beef short ribs

DESSERT ADD-ONS \$3 per person

Outside desserts are welcome with approval of management, including a \$25 charge.

TIRAMISU 🍷

Amaretto-vanilla ladyfingers, chocolate shavings

CAPRESE FLOURLESS CHOCOLATE TORTE 🍷

Traditional almond and chocolate flourless cake finished with a dusting of powdered sugar

CHEESECAKE 🍷

Traditional cheesecake with choice of caramel or Limoncello drizzle

MINI CHEESECAKES

New York Style, Chocolate, Strawberry Swirl

BUILD YOUR OWN CANNOLI STATION (ADD \$8 PP)

House-made vanilla cream with chocolate sprinkles, crushed pistachios, and strawberry sauce to garnish

LATE NIGHT SNACK Choose one • \$5 each additional choice

RISOTTO BALLS 🍷

Fried Arborio rice stuffed with fontina served over gravy

BEEF MEATBALLS

Traditional Italian meatballs with gravy

SEASONAL FLATBREAD

🍷 Vegetarian 🌱 Vegan 🌱 Vegan upon request

🍷 Gluten free 🍷 Gluten-free upon request 🍷 Cooked to Medium

**Items may be cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of food-borne illness, especially if you have certain medical conditions.*

GRAVY

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PASSED APPETIZERS

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PROSCIUTTO WRAPPED MELON

With mozzarella cheese, basil and with balsamic glaze

SALAMI & HERBED CREAM CHEESE ROLLS

STUFFED MUSHROOM CAPS

Stuffed with basil cream sauce and Asiago cheese

DINNER BUFFET

Includes garlic knots

SALADS

Choose one

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