



# The Off Premise Wedding



*A Hospitality Table of Fruited and Sparkling Waters will be provided for your Guests to enjoy before the Wedding Ceremony commences*

## Cocktail Hour

### *Choice of 3 Stationary Hors d'Oeuvres Displays*

#### **Bruschetta Display**

*Our Homemade Classic Tomato, Artichoke, White Bean and Roasted Eggplant Bruschettas surrounded by our Tuscan Garlic Crostini*

#### **Antipasto Display**

*The finest Imported Dried Italian Meats complimented by our Homemade Fresh Mozzarella, Imported Parmigiano Reggiano & Provolone Cheeses, Fire Roasted Red Peppers, Roma Plum Tomatoes & Fresh Basil, Oil-Cured Sundried Tomatoes, Marinated Artichokes & Mushrooms and our own Imported Olive Mix*

#### **Caprese Display**

*Our Homemade Fresh Mozzarella served with Sliced Roma Plum Tomatoes, Fresh Basil, Extra Virgin Olive Oil and Balsamic Vinaigrette*

#### **Sculptured Crudité Display**

*Zucchini, Carrots, Scallions, Broccoli, Radishes, Celery, Yellow Crookneck Squash, Cauliflower and String Beans served with Garden Vegetable & Gorgonzola dipping sauces*

#### **Gourmet Imported Cheese Display**

*Adorned with Crackers, Fresh Seasonal Berries & Grapes*

#### **Balsamic Grilled Vegetable Display**

*Assorted Farm Fresh Seasonal Balsamic Glazed Vegetables Grilled to Perfection & served with Our Tuscan Four Bean Salad*

## ***Choice of 5 Passed Hors d'Oeuvres***

*White-Gloved, Silver Tray, Butler Service*

### ***Signature Cold Hors d'Oeuvres***

#### **Filet Mignon Crostini**

*Rare Roasted Filet Mignon, Sliced Wafer Thin, Layered on our Tuscan Garlic Crostini with Creamy Horseradish Sauce & Baby Arugula*

#### **Mozzarella Roasted Pepper Crostini**

*Layers of Our Homemade Fresh Mozzarella & Fire Roasted Red Peppers on Our Tuscan Garlic Crostini*

#### **Artichoke Crostini**

*Marinated Artichokes blended with Imported Parmesan Cheese, Fresh Lemon & Extra Virgin Olive Oil spread on Our Tuscan Garlic Crostini*

#### **Eggplant Crostini**

*Roasted Baby Eggplant with Garlic, Extra Virgin Olive Oil & Fresh Lemon spread on Our Tuscan Garlic Crostini*

#### **Tuscan Crostini**

*Tuscan Garbanzo Beans blended with Roasted Garlic & Extra Virgin Olive oil spread on Our Tuscan Garlic Crostini*

#### **Salmon Rosette on White Bread**

*Salmon Gravalax formed into a Rosette atop sliced Cucumber, Cream Cheese, Capers & Finely Chopped Sweet Onion*

#### **Prosciutto Wrapped Melon Brochette**

*Thinly Sliced Prosciutto di Parma wrapped around Sugar Sweet Cantaloupe & Skewered*

#### **Fresh Fruit Brochette**

*Layers of Sugar Sweet Melons, Grapes and Berries Skewered and served with a Honey Yogurt Sauce for dipping*

#### **Greek Salad Brochette**

*Layers of Romaine & Radicchio Lettuces, Feta Cheese, Grape Tomatoes & Kalamata Olives on a Skewer drizzled with a Zesty Mediterranean Vinaigrette*

#### **Antipasto Kabob**

*Layers of Marinated Mozzarella in Extra Virgin Olive Oil Skewered with Sundried Tomatoes, Fire Roasted Red Peppers, Artichokes & Kalamata Olives*



## *Signature Hot Hors d'Oeuvres*

### **Asiago & Zucchini Quiche**

*Diced Zucchini & Freshly Shaved Asiago Cheese combined in a Fluffy Seasoned Egg Batter & Baked in a Flaky Homemade Crust*

### **Quiche Florentine**

*A savory blend of Baby Spinach, Feta Cheese, Cream & Chives in a Flaky Homemade Crust*

### **Goat Cheese Quiche**

*A blend of Red Beets, Baby Spinach & Goat Cheese baked in a Flaky Homemade Crust*

### **Mini Artichoke Spanakopita**

*Artichokes, Baby Spinach & Feta Cheese wrapped in Flaky Phyllo Dough & Baked to a Golden Crisp*

### **Fresh Mozzarella en Carozza**

*Petite Fresh Mozzarella Sandwiches Lightly dipped in Batter & Fried to a Golden Brown served with our Garlic Marinara Sauce*

### **Neapolitan Mushroom Pastry**

*Imported Porcini Mushrooms, Mascarpone Cheese & Seasoning in a Flaky, Buttery Pastry Shell*

### **Sweet Potato Puff**

*Whipped Farm Fresh Sweet Potatoes wrapped in layers of Flaky Phyllo Dough & Baked to a Golden Crisp*

### **Fig & Goat Cheese Purse**

*Fresh Sweet Figs & Creamy Goat Cheese Wrapped into a Bite-sized Flaky Phyllo Dough Purse*

### **Spinach & Kale Square**

*Fresh Baby Spinach & Kale blended with Imported Parmesan Cheese & Shallots wrapped in a Buttery Puff Pastry*

### **Crispy Asparagus**

*Asparagus Spears & Asiago Cheese wrapped in Flaky Phyllo Dough & Baked to a Golden Crisp*

### **Deep Dish Pizza Tartlet**

*Pepperoni, Sausage & Mozzarella Cheese in a Bite-sized Deep Dish Crust*

### **Wild Mushroom Tartlet**

*A blend of Wild Mushrooms & Freshly Shaved Asiago Cheese baked to perfection in a Flaky Homemade Crust*

### **Macaroni & Cheese Tartlet**

*Pasta combined with a Creamy Blend of Cheeses, baked in a Flaky Homemade Crust & Drizzled with Savory Truffle Oil*

### **Cranberry Tartlet**

*Creamy Brie Cheese with Cranberry Sauce baked in a Bite-Sized Flaky Phyllo Cup*

### **Pulled Pork Tartlet**

*Southern Style Pulled Pork nestled in a Flaky Buttery Tartlet Cup drizzled with Sweet & Savory Barbeque Sauce*

### **Mini Arancini Rice Croquette**

*Arborio Rice mixed with Saffron, Imported Prosciutto, Mozzarella & Freshly Shaved Romano Cheeses served with Our Plum Tomato Sauce*

### **Petite Stromboli**

*Genoa Salami, Ham & Pepperoni Rolled with Fresh Mozzarella in Our Homemade Pizza Dough, baked & sliced, served with Our Garlic Marinara Sauce*

### **Giant Sicilian Stuffed Olives**

*Sicilian Olives stuffed with Imported Parmesan & Provolone Cheeses, Prosciutto di Parma & Seasoned Bread Crumbs*

### **Sausage Stuffed Mushrooms**

*Homemade Spicy Sausage mixed with Fresh Seasoning & Bread Crumbs, stuffed into Mushroom Caps & Baked to a Golden Brown*

### **Petite Chicken Wellington**

*Chicken Breast, Mushrooms, Cream & Special Spices wrapped in a Flaky Buttery Pastry Puff served with Marsala Sauce for dipping*

### **Chicken Lollipop**

*Chunks of Chicken Breast coated with Crunchy Parmesan Breading served with Our Plum Tomato Sauce*



**Yakitori Chicken**

*Asian Marinated Skewered Chicken served with a Delicious Asian Yakitori Sake Sauce*

**Mini Grilled Chicken Kabob**

*Tender pieces of Marinated Chicken Breast with Red & Green Bell Peppers & Onions on a Skewer*

**Sesame Chicken Tender**

*Chicken Breast Marinated in a Tangy Sesame Glaze*

**Coconut Chicken Tender**

*Strips of Chicken Breast dipped in a Sweet & Savory Coconut Batter then rolled in Shredded Coconut & Fried to a Golden Brown served with Sweet Chili Sauce*

**Chicken Scallop**

*Chicken Breast wrapped in Bacon filled with Cream Cheese & Jalapeno Pepper*

**Chicken Milanese**

*Bite-sized Chicken Breast breaded with Italian Seasoned & Fried to a Golden Brown served with Our Garlic Marinara Sauce*

**Chicken Cordon Bleu Puff**

*Marinated Chicken, Ham & Swiss Cheese wrapped in Buttery Puff Pastry served with Dijon Mustard*

**Grilled Chicken Fajita**

*Lime Marinated Grilled Chicken Breast with Fresh Tomatoes, Cilantro & Monterey Jack Cheese rolled in a Soft Flour Tortilla and garnished with Sour Cream & Scallions*

**Beef Tenderloin Wellington**

*Tender Bite-sized Filet Mignon topped with Diced Mushrooms, Onion, Shallots & Cream wrapped in a Buttery Pastry Puff served with Peppercorn Brandy Cream Sauce for dipping*

**Braised Short Rib Pierogi**

*Beef Short Ribs slow cooked until tender then pulled from the bone & wrapped in a Homemade Pierogi Pocket served with Sour Cream for dipping*

**Mamma Lombardi's Meatball Lollipop**

*Our Famous Blend of Ground Sirloin, Veal & Pork, Special Seasonings, Bread Crumbs & Cheese, molded into a Petite sized Meatball, Skewered & served with Our Own Plum Tomato Sauce*

**Black & Bleu Slider**

*Juicy Petite Sirloin Burger cooked to Medium Rare topped with Smoky Barbeque Sauce & Gorgonzola Cheese served in a Bite-sized Brioche Bun*

**Buffalo Chicken Slider**

*Tender Chicken Breast smothered in Spicy Buffalo Sauce served on a Bite-Sized Brioche Bun with Gorgonzola Crumbles*

**Pulled Pork Slider**

*Southern Style Pulled Pork smothered in Sweet & Savory Chipotle Sauce served on a Bite-sized Brioche Bun*

**Coney Island Dog**

*All Beef Frankfurter topped with Spicy Brown Mustard & Sauerkraut then wrapped in a Buttery Puff Pastry and baked to a Golden Brown*

**Fried Calamari**

*Tender Young Calamari lightly battered & Fried to a Golden Crisp served with Fresh Lemon Wedges & Our Spicy Arrabiata Sauce*

**Baked Clams Oreganata**

*Tender Little Neck Clams with Extra Virgin Olive Oil, Seasoned Bread Crumbs, Fresh Oregano & Lemon Zest*

**Clams Casino**

*Tender Little Neck Clams topped with a mixture of Peppers, Onions, Bacon & Extra Virgin Olive Oil*

**Herbed Shrimp & Pancetta Crostini**

*Tender Golf Shrimp wrapped with Italian Bacon & baked with Fresh Oregano & Parsley, White Wine, Lemon & Garlic served warm on Our Tuscan Garlic Crostini*



## *Hors d'Oeuvres Upgrades*

### **Mini Maryland Crab Cake**

Additional \$2.00 per person

*Jumbo Lump Crabmeat mixed with Fresh Bread Crumbs, a Special blend of Spices & Seasonings, Fresh Lemon, Coated in Panko Bread Crumbs & Pan Fried to a Golden Brown served with Our Spicy Remoulade Sauce*

### **Bourbon Glazed**

### **Bacon Wrapped Scallop**

Additional \$2.50 per person

*Smokey Bacon wrapped around a Fresh Sea Scallop, marinated in a Bourbon and Maple Glaze then Pan Seared to Perfection*

### **Jumbo Coconut Dusted Shrimp**

Additional \$2.50 per person

*Jumbo Shrimp dipped in a Sweet & Savory Coconut Batter then rolled in Shredded Coconut & Fried to a Golden Brown served with Sweet Chili Sauce*

### **Jumbo Lump Crab Slider**

Additional \$2.00 per person

*Jumbo Lump Crabmeat Patty served on a Bite-sized Brioche Bun with Our Zesty Tartar Sauce*

### **Mini New England Lobster Roll**

Additional \$2.50 per person

*Fresh Broiled Lobster smothered in a Rich Buttery Lemon Sauce with Celery & Scallions served on a Mini Brioche Hot Dog Bun*

### **Baby Lamb Chop Lollipop**

Additional \$3.50 per person

*Tender Baby Lamb Chop marinated in a special blend of red wine, herbs & spices, grilled & served with a Creamy Mint Pesto Sauce*

### **Assorted Gourmet Soup &**

### **Bisque Shooter**

Additional \$2.00 per person

Choose from the Following:

*Creamy Tomato Dill*

*Pumpkin Sage*

*Butternut Squash & Apple*

*New England Clam*

*White Bean & Bacon*

*Broccoli Cheddar*



# Seated Dinner Reception

## *Select Your Salad Option*

*Served with Artisanal Dinner Rolls & Sweet Butter*

### **Gorgonzola Salad**

*Mesclun Greens with Gorgonzola Cheese, Cranberries, Walnuts, Red Onion & Grape Tomatoes served with Balsamic Vinaigrette*

### **Poached Pear & Goat Cheese Salad**

*Fresh Baby Field Greens with Creamy Goat Cheese, Cranberries, Pecans & Poached Pears served with Raspberry Nectar Vinaigrette*

### **Lombardi Citrus Salad**

*Bibb, Romaine & Radicchio Lettuces with Red & Green Grapes tossed in an Orange & Lemon infused Extra Virgin Olive Oil, Honey Dijon Mustard & Tarragon Champagne Vinegar*

### **Fresh Spinach Salad**

*Fresh Baby Spinach, Sliced Sweet Strawberries, Creamy Goat Cheese & Candied Walnuts tossed with Our Balsamic Vinaigrette*

### **Prosciutto & Fig Salad**

*Wafer Thin Imported Prosciutto wrapped around Sweet Figs with Creamy Goat Cheese & Fire Roasted Red Peppers over a Bed of Baby Arugula then drizzled with Our Balsamic Glaze*

### **New York Strip Salad**

*Marinated Strip Steak served over a Bed of Baby Arugula with Cherry Tomatoes, Red Onion, Kalamata Olives, Avocado & Gorgonzola Cheese served with a Chimichurri Dressing*



## ***Select 2 Items to Create Your Combination Entrée***

### **Chicken Entrées**

#### **Chicken Rollatini**

*Prepared with Prosciutto di  
Parma, Fresh Mozzarella &  
Romano Cheeses served with a  
Mushroom Marsala Sauce*

#### **Chicken Valentino**

*Prepared with Spinach, Sundried  
Tomatoes & Asiago cheese  
served with a White Wine Sauce  
& Sautéed Artichoke Hearts*

### **Beef Entrées**

#### **Tuscan Herbed Sliced Flank Steak**

*Served with Sautéed Portabella  
Mushrooms, Red Onions & Fresh  
Rosemary with a Creamy  
Horseradish Sauce*

#### **Peppercorn Encrusted Sliced Flank Steak**

*Served with a Peppercorn  
Brandy Cream Sauce*

### **Pork Entrées**

#### **Stuffed Pork Loin**

*Stuffed with Spinach, Prosciutto  
& Provolone served with a  
Smooth Brown Gravy*

#### **Medallions of Pork Tenderloin**

*Served with a Mushroom  
Madeira Wine Sauce*

### **Seafood Entrées**

#### **Filet of Sole Florentine**

*Prepared with Baby Spinach,  
Feta Cheese, Onions & served  
with a Creamy Newberg Dill  
Sauce*

#### **Tilapia Oreganata**

*Broiled & Seasoned Bread  
Crumbs, Garlic, Lemon & Butter*

#### **Grilled Salmon Filet**

*Served on a Bed of Sautéed Spinach*



## Vegetarian Entrées

### Eggplant Rollatini

*Italian Eggplant breaded & fried to a golden brown then rolled with a ricotta filling & topped with our Plum Tomato Sauce & Homemade Fresh Mozzarella*

### Grilled Stuffed

#### Portobello Mushroom

*Prepared with Sundried Tomatoes, Sweet Onions, Roasted Red Peppers, Fresh Mozzarella & Gorgonzola Cheese*

### Crespelle “alla” Ortolana

*Fluffy Thin Crepe stuffed with Asparagus in a Ricotta filling served with a blend of Plum Tomatoes, Fresh Basil, Sweet Onions, Sun Dried Tomatoes & a touch of Sweet Cream*

## Entrée Upgrades

### Peppercorn Encrusted Filet Mignon

Additional \$4.50 per person

*Tender Roasted Filet Mignon Encrusted in Peppercorn & Spices served with a Creamy Peppercorn Brandy Sauce & Fresh Rosemary*

### Crabmeat Stuffed Filet of Sole

Additional \$4.00 per person

*Flaky White Sole rolled with a combination of Jumbo Lump Crabmeat mixed with Fresh Bread Crumbs, Lemon Zest & Seasonings, broiled & served with a Creamy Chive Sauce*

### Prime Rib Roast

Additional \$5.00 per person

*Succulent Prime Rib Roast cooked to Perfection & served with a Savory Au Jus Sauce*

### Seafood Stuffed Brazilian Lobster Tail

Additional \$6.00 per person

*Brazilian Lobster Tail generously stuffed with a combination of Baby Gulf Shrimp, Scallops & Crabmeat & broiled with a Buttery Lemon Sauce*



## ***Select Your Vegetable***

### **Broccoli Rabe**

*Sautéed with Garlic, Extra Virgin Olive Oil, Salt & Pepper*

### **Asparagus Valencia**

*Prepared with Sautéed Shallots, Extra Virgin Olive Oil & Fresh Orange Zest*

### **Fresh Vegetable Primavera**

*Tossed in Fresh Basil, Garlic & Extra Virgin Olive Oil*

## ***Select Your Starch***

### **Oven Roasted Baby Bliss Potatoes**

*Baby Red Bliss Potatoes tossed with Extra Virgin Olive Oil, Fresh Rosemary & Parsley & Roasted until Tender*

### **Heart-Shaped Potato Croquettes**

*A delicious blend of Potatoes, Freshly Grated Imported Romano & Mozzarella Cheese & Scallions, rolled in Seasoned Bread Crumbs & Fried to a Golden Brown*

### **Wild Rice Pilaf**

*Steamed Wild Long Grain Rice tossed with Sautéed Onions & Sweet Baby Peas*



# Dessert

Coffee & Tea Service

Fresh Fruit Display

Your Choice of:

*Personalized Tiered Wedding Cake*

*Or*

*Personalized Gourmet Cupcake Tower*

## Dessert Upgrades

### **Decadent Flowing Chocolate Fountain**

**Additional \$12.00 per person**

*Your Choice of Decadent Dark Chocolate, Smooth Milk Chocolate or Creamy White Chocolate flowing from a Three Tiered Fountain & served with a plentiful array of bakery fresh sliced Loaf Cakes, Cookies, Brownie Bites, Fresh Sweet Fruit & more!*

### **Hand Filled Cannoli Bar**

**Additional \$5.00 per person**

*An Attendant will fill your choice of Classic Cannoli or Chocolate Dipped Cannoli Shells with Our Famous Cannoli Crème. Your guest will then choose selection of toppings to enhance their treat!*

### **Deluxe S'Mores Station**

**Additional \$8.00 per person**

*We bring the campfire to you! We supply Classic Honey Grahams, an assortment of Cookies, Various Flavored Marshmallows, Delicious Chocolate, Nut & Fruit Spreads & Comes complete with our very own "Fire Pit"*

### **Italian Gelato & Frozen Yogurt Bar**

**Additional \$10.00 per person**

*Choose from a selection of Homemade Gelato & Frozen Yogurt Flavors & a wide selection of toppings to create the perfect customized frozen treat for your guests!*

### **Butler-Passed Milk & Cookies**

**Additional \$5.00 per person**

*Your Choice of Warmed Chocolate Chunk, Oatmeal Raisin, Coconut Pecan & White Chocolate Macadamia Cookies passed with Shots of Regular or Creamy Chocolate Milk. The Perfect end to a Night!*

### **Ultimate Candy Station**

**Additional \$12.00 per person**

*Your selection of Today's Most Popular Candies or Favorite Vintage Candies from your Youth displayed in various ornate glass vessels & comes complete with customized treat bags & ties.*

### **Viennese Dessert Station**

**Additional \$10.00 per person**

*A wide array of mini French & Italian Pastries, Cookies, Pies, Tarts, Cakes & Chocolate Dipped Fruits beautifully displayed on Tiered Trays*

**Event Starting Price ... \$80.00 per person**

AND THEY LIVED...  
*Happily Ever After*

