



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*

Salmon Rosette on White Bread

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

Mozzarella Roasted Pepper Crostini

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

Prosciutto Wrapped Melon Brochette

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

Artichoke Crostini

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

Fresh Fruit Brochette

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

Eggplant Crostini

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

Greek Salad Brochette

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

Tuscan Crostini

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

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 Carrozza

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

