*Ravello*

*Elegant Weddings & Banquets*

***At Ravello’s, you’ll find it all! Our picturesque Tuscan villa, surrounded by beautiful gardens, offers an unparalleled setting for your wedding reception. You and your guests will delight in the splendid elegance of our Grand Ballroom, charming bridal suite and romantic outdoor fountains with gazebo perfect for garden weddings and ceremonies.***

***We cater to only one wedding at a time, ensuring a day that is uniquely yours. Our superb cuisine, artistic presentations and the gracious hospitality of our attentive, white gloved staff will enchant your friends and family. Each detail is flawlessly crafted to create the magical event every couple deserves.***

***\*The Cocktail Hour***

***Champagne Upon Arrival***

Chilled Champagne with a Seasonal Berry

Still & Sparkling Water

***Premium Open Bar***

Selection of Fine Wines & Liquors, Domestic & Imported Beers,

Fresh Fruit Juices and Assorted Beverages

***Butler Style Hot Hors D’Oeuvres***

An Excellent Selection of Hot and Cold Hors D’Oeuvres to be Passed Butler Style

Garnished with Fresh Flowers & Vegetable Flowers

Coconut Shrimp

Scallops Wrapped in Bacon

Mini Mozzarella Carrozza

Three Cheese Polenta Rounds

Fried Cheese Ravioli

Grilled Baby Lamb Chops

California Rolls

Cocktail Franks in Puff Pastry

***Ravello Tuscan Table***

Elaborate Display of Italian Cured Meats, Soppresata, Prosciutto di Parma, Salami,

Mortadella, Cappicola

Fresh Sliced Mozzarella with Fire Roasted Peppers

Hand Carved Parma Prosciutto Display

Seafood Salad with Shrimp, Scungilli, Mussels, and Squid

Grilled Marinated Vegetables

Marinated Portobello Mushrooms, Zucchini, and Eggplant

Toasted Bruschetta ala Pomodoro

Marinated Olive Display

Whole Poached Salmon Display

Sliced Nova with Capers

Gourmet Bread

***Wine and Cheese***

Seasonal Artisanal Domestic and Imported Cheese to Include:

Auricchio Provolone, Parmigiano Reggiano, Fontina, Gorgonzola,

Pepper jack, Ricotta Salata, and Cheddar

***Garden Vegetables and Dips***

Red Peppers, Celery Stalks, Carrots, Broccoli, and Cauliflower

with Various Dipping Sauces

***Sliced Seasonal Fruits and Berries***

***Seafood Extravaganza***

Presented in a Three Tier Basket Carved on Ice,

To Include a Selection of:

Fresh Jumbo Shrimp

Blue Point Oysters

Long Island Little Neck Clams

Served with Cocktail Sauce and Lemon Wedges

***Sliver Chafing Dish Presentation***

Eggplant Rollantini

Fried Calamari with a Spicy Red Sauce

Mussels Marinara

Arancini

Beef Spitzani

Baked Clams Oreganata

Braised Stuffed Mushroom Caps

***Captain Stations***

*Please Select 4*

***Pasta***

A Selection of Homemade Pasta Tossed Gently with a Selection of Sauces

***Italian Sausage***

Chef Carved Sausage Display with Broccoli Rabe, Hot Peppers, and

Potatoes on the Side

***Scampi***

Succulent Fresh Shrimp Prepared in Garlic Lemon Butter and Wine Sauce,

Served over Seasoned Rice

***Seafood Grill***

Shrimps, Mussels, and Tender Bay Scallops Marinated and Grilled

***Wok Stir Fry***

*Please Select 2*

Beef, Chicken, or Vegetarian Stir Fry

With a Vegetable Mix Gently Tossed In our Wok with Hoisin Sauce,

Fried Rice and Vegetable Spring Rolls

***Sushi*** ($5 Extra Per Person)

An Assorted Mix of Rolls, Sushi, and Sashimi

***Risotto***

A Mixture of Fresh Seafood or Porcini Mushrooms with our Creamy Risotto

***Carving Station***

*Please Select 2*

Select Prime Meats Sliced to Order:

Maple Glazed Salmon Baked Virginia Ham

Roast Leg of Lamb Roast Loin of Pork

Hot Baked Pastrami Marinated Flank Steak

Sliced Breast of Duck Glazed Corn Beef

***Mashed Potato***

Spinach & Bacon, Wild Mushroom, and Oil & Butter.

***Slider & Fajita Station***

Mini Sirloin Burgers with Various Toppings

Sizzling Marinated Steak and Chicken with Onions and Peppers

***Premium Vodka Martini Bar***

Attractively Displayed on Ice with Martini Glass Ice Sculpture

Selection of Premium Flavored Vodkas and Mixers

***\*The Reception***

***Champagne Toast***

***First Course***

*Please Select 1*

Tri-Color Salad with Balsamic Dressing

Ravello Garden Salad with Italian Dressing

(A Delicate Variety of Freshly Picked Greens)

Classic Caesar Salad

(Crisp Romaine Tossed with our House Dressing, with Croutons and Grated Parmesan)

***Main Course***

A Chef’s Selection of the Freshest Seasonal Vegetables and Starches will be Served with All Entrees.

**Beef**

Roast Prime Rib Au Jus

Chateaubriand with Barolo Wine Sauce

Filet Mignon with A Demi Glaze Sauce ($5.00 extra Per Person)

**Fish**

Tilapia Livornese

with Fresh Tomato Sauce, White Wine, and Herbs

Salmon Ravello

Broiled with a White Wine and Lemon Sauce

Chilean Sea Bass ($5 extra Per Person)

Baked in The Oven with Lemon, White Wine, and Fresh Herbs

**Chicken**

Chicken Principessa

Breast of Chicken with Portabella Mushrooms, Artichoke Hearts, and Sundried Tomatoes in a Brandy Sauce

Chicken Marsala

Sautéed Sliced Chicken with Fresh Mushrooms in a Marsala Wine Sauce

Chicken Saltimbocca

Sautéed Sliced Chicken in Butter and Sage with White Wine Sauce Topped with Prosciutto and Mozzarella

**Vegetarian Options are Always Available**

***Viennese Table***

*To Consist of:*

**Specialty Cakes and Pies**

**Mixed Pastries**

A Delightful Assortment of French and Italian Pastries,

Including (but not limited to) Cannoli, Sfogliatelle,

Eclairs, Cream Puffs, Napoleons, etc.

**Ice Cream Sundae Bar**

Vanilla or Chocolate Ice Cream

with Chocolate Syrup, Assorted Toppings, Whipped Cream and a Cherry

**Chocolate Fruit Fondue**

Sweet Sections of Cantaloupe, Honey Dew, Strawberries,

and Other Sliced Fruit to Dip in Warm Melted Chocolate

**Banana Foster**

Sautéed Bananas Flambéed with Run and Banana Liquor

**International Coffees and Cordials**

Cappuccino, Espresso, and Irish Coffees

Regular and Decaffeinated Coffee and Specialty Teas

Assorted Cognac, Dessert Wine, and Liqueurs

***Custom Made Wedding Cake***

***Palermo’s or Calandra’s***

***Included Services:***

Floor Length Linens

Direction Cards

Place Cards

Coat Room (in season)

White Glove Service

Private Bridal Salon