

FRANCO VITELLA

CATERED AFFAIRS

vitellas.com

Wedding Menu 2018

-COCKTAIL HOUR-

FARMER & PURVEYORS DISPLAY

A Local Display Of

Vegetables, Cheeses, Olives, Grapes, Dried Fruits, Dips Flatbreads And Rolls

From Local Farmers And Market Purveyors

TUSCAN APERTIVO STATION

Imported Selections Of

Meats & Cheeses, House Made Bruschetta's, Olive Tapenade, Sun-Dried Tomato Dip, Hummus, Salads

Fine Italian Selections

PASSED HORS D'OEUVRES

SLIDER & POPPED STRAWBERRY SHAKE Cheddar, Crispy Bacon, Onion Marmalade, Potato Rolls, Vitella's Signature Sauce

Paired with Frozen Strawberry Shake Popcorn dipped in Nitrogen

BRAISED SHORT RIB PANINI Fontina, Buttery Pullman Toast

TERIYAKI BEEF SATAY

BUFFALO CHICKEN SPRING ROLLS Bleu Cheese Dip

CHICKEN N' WAFFLES CONES Maple Syrup Pipettes

SPICY CHICKEN QUESADILLA

FARMER'S CHEDDAR MAC AND CHEESE PIE

"SAVORY" ICE CREAM CONE Fresh Mozzarella with a Bruschetta Stuffed Cracker Cone, Balsamic Fudge

STUFFED MUSHROOMS

COCONUT SHRIMP Citrus Mustard Sauce

PAN SEARED SCALLOP & PANCETTA Roast Garlic Creme & Pancetta Crisp

NEW ENGLAND STYLE LOBSTER ROLL House Made Brioche

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BUFFET SELECTIONS

Salad

(Select One)

Farmers Salad With Herbed Lemon Vinaigrette

Red O Romaine, House Croutons, Shaved Imported Parmesan Cheese Anchovy Paste & Caesar Dressing

Garden Greens & Strawberries, Goat Cheese, Sliced Almonds
White Balsamic Vinaigrette

Local Market Greens, Blue Cheese, Spicy Walnuts, Pickled Shallots Orange Blossom Honey Vinaigrette

Fresh Mozzarella, Rainbow of Tomatoes, Fresh Picked Basil
Aged Balsamic & Extra Virgin Olive Oil

Pasta

(Select One)

Farm Style Cheddar Mac n' Cheese

Penne Alla Vodka

Chopped Shrimp Scampi Ravioli

Mint Basamati Rice, Feta, Olive, Lemon Zest

Main Course

(Please Select Three)

Mesquite Grilled Chicken Breast, Salsa Verde

Eggplant Parmesan or Eggplant Rollatini in a Basil Plum Tomato Sauce

Chicken Breast with Roasted Red Peppers,
Artichoke Hearts, Caper-Beurre Blanc Sauce

Braised Root Beer BBQ Chicken Breast

Herb Crusted Filet Mignon Thinly Sliced
Veal-Mushroom Jus, Horseradish Crème Fraîche

Grilled Flank Steak with Lime Aioli

Smoked Pork Loin, Apricot & Peach Marmalade

Southern Braised Pulled Pork with Potato Rolls

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Pan-Seared Salmon, Salsa Verde

Accompaniments

Herbed Mashed Potatoes, Grilled Vegetables, and Rolls

Dessert

Custom Wedding cake

Coffee, Tea Service