

SAMPLE WEDDING MENU





Stationary Hors D'oeuvres

Platters of:

- Dried Italian Hot & Sweet Sausage · Marinated Roasted Red Peppers · Marinated
 Artichokes · Assorted Italian Cheeses · Pepperoni · Marinated Mushrooms · Green
 Olives Hand Stuffed with Provolone · Black Olives Oil Cured with Rosemary
- Platter of Imported & Domestic Cheeses & Fresh Grapes
- Bruschetta with Garlic Toasts
- Vegetable Crudités with Creamy Pesto Dip
- Homemade Roasted Red Pepper& Spinach Hummus and Artichoke & Fire Roasted Red Onion Hummus Surrounded by Freshly Grilled Naan Bread & Pita Bite Crackers
- Homemade Spinach & Artichoke Dip
- Fresh Mozzarella & Grape Tomato Salad





Passed Hot Hors D'oeuvres

- Orange Pineapple Shrimp with a Raspberry Horseradish Sauce
- Asian Chicken & Vegetable Dumplings with Sesame Hoisin Drizzle
- Stuffed Mushrooms With Spinach & Cheese In A Sherry Wine Sauce
- Portobello Mushroom Encrusted Chicken Bites with an Apricot Brandy Reduction



Dinner

- Sicilian Stuffed Chicken With Spinach, Garlic And Mozzarella Cheese In A Marsala Sauce
- Chicken Française in a Light Blend of Lemon, Butter, & Wine Sauce
- Hanger Steak with Grilled Vegetables
- Rigatoni, Italian Sausage Crumbles & Peas In A Light Tomato Cream Sauce
- Rotelli, Wild Mushrooms & Spinach In A Madeira Wine Sauce
- Eggplant Rollatini Stuffed With Ricotta Cheese
- Grilled Mixed Vegetables In Balsamic Marinade
- Salad Greens With Dried Cranberries, Tangerines, Gorgonzola Cheese & Candied Walnuts In A Raspberry Vinaigrette
- Dinner Rolls with Butter, or Garlic Knots



Desserts

- Assorted Italian Mini Pastries & Fruit Tartlets
- Gourmet Brownies topped with Nuts · Rainbow Cookies
- Assorted Italian Cookies





Gourmet Coffee

 Regular & Decaffeinated Gourmet Coffees, Regular & Decaffeinated Gourmet Teas, Milk, Half & Half, Sugar, Assorted Sugar Substitutes, Coffee Cups & Stirrers



Beverages

- Assorted Soda:
- Regular & Diet Pepsi · Regular & Diet Sierra Mist · Ginger Ale
- Mixers:
 - Water · Flavored Sparkling Water · Seltzer · Tonic Juice: Orange · Cranberry · Grapefruit · Pineapple
- Sliced Lemons · Limes
- Cups · Ice



Miscellaneous

- Elegantware (Plates) for all courses.
- Reflections (Cutlery) for all courses.



Wait Staff

To insure a smooth flow for your guests, it is suggested that you have wait staff for 7 Hours (without Ceremony included).*

1 Maître d' \cdot 1 Captain \cdot 3 Servers \cdot 1 Chef \cdot 1 Bus \cdot 1 Jr. Server \cdot 1 Bartender *The number of recommended staff will be determined by your final head count.





Event Planning & Orchestrating

- Administrative consultations
- Multiple site visits
- Layout & design to ensure efficient & comfortable flow for event
- Coordinate & oversee outside vendors (Equipment rentals, porto john, etc.)



Equipment

Rental of Tents, Table Chairs, Linens and Etc. is available for you event.



Summary of Costs

Cold Platters	100p @ \$15.95pp	1,595.00
Passed Hot	100p @ \$17.00pp	1,700.00
Dinner	100p @ \$27.95pp	
Desserts	100p @ \$7.95pp	795.00
Coffee	100p @ \$4.50pp	450.00
Beverages	100p @ \$8.95pp	895.00
Reflections		495.00
Total		,
Tax (8.625%)		
Total Food Costs \$9,477.53		
Event Planning & Orchestrating495.00		
Day Before & Day of Set Up & Delivery250.0		250.00
	Total Food Costs	\$10,222.53
Wait Staff (Does Not Include Gratuities)1,995.00		
	Equipment	To Be Determined
	Event Total_	\$12,217.53

Credit card payments will be subject to 3% convenience fee (+366.53)

*Pricing subject to change based on personalized selections, substitutions and final head count.





Itinerary

1:00pm	Ceremony
1:30pm	Cocktail Hour
2:30pm	Introductions & First Dance
3:30pm	Toast & Dinner To Follow
4:45pm	Special Dances &Dessert



Payment Schedule

10% Due to Secure The Date of the Event 50% Due 30 Days Prior To The Date Of The Event Final Head Count Due 7 Days Prior To The Event Final Balance Due 5 Days Prior To The Day Of The Event

Any payments made within 60 days of the event need to be cash or certified check.