

# *Grand Dinner*

## **Open Bar**

Unlimited Drinks with Premium Liquors, Beer and Wines

## **Champagne Toast**

### **Choice of Fruit Cocktail**

Mixed Fruit Cup Supreme

Fresh Honeydew Melon

**or**

Fresh Cantaloupe Fruit Cocktail

## **Each Table**

Fresh Baked French Bread with Whipped Butter

## **Pasta**

### **choice of one**

Penne Rigate with Vodka Sauce

Penne Rigate with Marinara

**or**

Ziti Bolognese

## **Salads**

Caesars Salad with Croutons

**or**

Tossed Salad

## **Main Course**

### **choice of three (Beef, Chicken and Fish)**

Roast Beef with Fresh Mushroom Gravy

Tender Prime Ribs of Beef Au Jus

Filet Mignon with Chateau Briand Sauce

Veal Marsala

Veal Sorrentino

Veal Rolletini

Stuffed Rock Cornish Hen

Chicken Cordon Bleu

Chicken Sorrentino

Chicken Francaise

Chicken Marsala

Surf & Turf (Filet Mignon & Lobster Tail)  
Broiled Salmon Steak  
Stuffed Filet of Sole  
Jumbo Broiled Lobster Tail

**Choice of Greens**

String Beans with Plum Tomato & Garlic  
**or**  
Fresh Cut Broccoli & Tender Belgium Carrots

**Potato**

Baked Potato with Sour Cream  
Seasoned Red Roasted Potato  
**or**  
Baby Irish Potato with Parsley and Butter Sauce

**Cocktail Hour**

A cocktail hour complete with hors'doeuvres can be added to this menu at an additional cost.

**Dessert Menu**

The Wedding Cake is custom made to order with many choices of fresh fillings and decorations.

Gourmet Coffee, Tea and Espresso  
with Sambuca or Anisette will be served with Dessert.

Ice Cream is also available for an extra \$2.50 per person,  
choice of: Bisque Tortoni, Neapolitan, Spumoni, or Tartufo.

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Your Wedding Reception will also include choice of color linens, directional cards & seating cards.

The Master of Ceremony will direct the introduction of the Bridal Party and the Cake Cutting Ceremony.