

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.

Your Wedding Reception will also include choice of color linens, directional cards & seating cards and fresh long stem roses in a bud stem vase on all tables.

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