

# *Ultimate Dinner*

Cocktail Hour

## **Open Bar**

Unlimited Drinks with Premium Liquors, Beer and Wines

## **Pasta Station**

### **choice of two**

Rigatoni with Vodka Sauce

Penne Pasta Primavera

Baked Ziti

Fettuccine Alfredo

## **Carving Station**

### **choice of two**

Roast Beef

Turkey

Leg of Lamb

Pastrami

Corned Beef

Roast Pork

Whole Salmon

Stuffed Eggplant

Fresh Mozzarella and Tomato

## **Buffet Station**

### **choice of six**

Boneless Barbecue Chicken

Meatballs ala Siciliana

Stuffed Mushroom

Provolone & Cheese Sausage

Buffalo Chicken Wings

Boneless Beef of Spare Ribs

Fruite de Mare

Fried Calamari

Baked Clams Oreganata

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**Champagne Toast**

**Choice of Fruit Cocktail**

Mixed Fruit Cup Supreme  
Fresh Honeydew Melon  
Fresh Cantaloupe Fruit Cocktail

**Each Table**

Fresh Baked French Bread with Whipped Butter

**Soups**

**choice of one**

Chicken Vegetable Minestrone with Orzo or Tri Color Cheese Tortellini  
Beef Vegetable Minestrone with Orzo or Beef Tortellini

**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

**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 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.