

Winter Wedding

APPETIZER (Choose One)

Spring Mix Salad in a well aged Balsamic Vinagrette

Roasted Red Pepper Soup with Garlic Herb Crostini

Butternut Squash Soup

Romain & Radicchio Salad with Olive Oil & Red Wine Vinegar

Prosciutto, Melon, Bocconcini alla Caprese, Grilled Vegetables, Seafood Salad

* Fiore Di Latte and a Hot House Tomato stack drizzled in balsamic vinaigrette

* Lobster Bisque Soup

* Smoked Salmon, sweet onions, capers and 2 jumbo cocktail shrimp served on a bed of iceberg lettuce

(Appetizer course will be eliminated with choice of Antipasto Bar)

2nd COURSE (Choose One or Two)

Penne in a Plum Tomato and Garden Basil Sauce

Manicotti Stuffed with Ricotta Cheese & Spinach in a Cream sauce

Wild Mushroom and Asparagus Risotto

Agnellotti Stuffed with Mushroom served in a Rose Sauce

Three Cheese Tortellini Alfredo

Fettuccini, Linguine, Spaghetti (For the Lover of Long Pastas)

Rigatoni, Farfalle, Ravioli (For the Lover of Stuffed or Short Pastas)

* Home Made Cicatelli (House Specialty)

* Fazzoletti (Pasta Envelope) Stuffed with Ricotta Cheese & Mushrooms

(All Pasta's can be served with your choice of Tomato and Basil Sauce, Rose Sauce, Vodka Sauce, Alfredo Sauce, Bolognese or Aglie e Olio))

MAIN COURSES (Choose One or Two)

4oz Chateau Briand (Whole Roasted and carved)

4oz Filet Mignon with Hickory Smoked Bacon Wrapped (Bacon Optional)

9oz French Cut Veal Chop (cannot be selected with an additional meat)

5oz Grilled Veal Ribeye

5oz Grilled Supreme Breast of Chicken

8oz Prime Rib of Beef Au Jus (Cannot be Selected with additional item)

5oz Atlantic Salmon Filet

Veal Parmigiano with Tomato Sauce and Parmigiano Cheese

* 5oz Chilean Sea Bass

* 2 Butterflied Jumbo Tiger Shrimp

** 4oz Butterflied Rock Lobster Tail

* Beef Wellington topped with Oyster Mushrooms and wrapped in a Puff Pastry

All main courses come with your choice of Sauces Vegetables and Potatoes

**** Light up your menu and ask about our famous Live Flambé Stations**

DESSERT

Home Made Semi Freddo topped with fresh berries tossed in a Grand Marnier Sauce

Traditional Tiramisu Served in a Martini Glass

Sicilian Ice Cream Crepe topped with Strawberry Coulis and Assorted Berries

Lemon, Mango and Raspberry Sorbet in a Martini Glass

* Mini Vanilla Crème Brule, Mini Chocolate Mousse, and Mini Sicilian Canoli

* Fruit Mould Ice Cream (Large)

2011 Winter Weddings

Starting at \$65.00 per person

* upgrade of \$3.00 per person

** upgrade of \$6.00 per person

Price includes Full Open Standard Bar

Price Includes all Gratuities and Room Rental Fees

Does not include applicable taxes

Room Minimums Required

January, February and March 2011 weddings