



WEDDING RECEPTION

White Glove Service

In The Lounge, The Gregorian Room and La Piazza

CHAMPAGNE GREETING

Upon Arrival Your Guests Will be Welcomed with
Champagne, Garnished with Fresh Berries

BAR SERVICE

Five Hour of Full Open Bar

All Premium Liquors: a Vast Selection of Italian and California Wines,
Domestic and Imported Beer, Champagne, Juices, Soda and Mineral Water

BUTLER PASSED HORS D'OEUVRES

Beef en Brochette
Tomato Brushetta
Baby Lamb Chops
Skewered Shrimp and Chorizo
Sea Scallops Wrapped in Pancetta

Assorted Canapes
Pigs in the Blanket
Coconut Fried Shrimp
Crab Cakes with Chipotle Sauce
Mini Beef Sliders Topped with Cheese



THE GRAND BUFFET

SEAFOOD EXTRAVAGANZA

Freshly Shucked Oysters, Little Neck Clams
Jumbo Shrimp with Cocktail Sauce and Lemon Wedges
Presented with a Custom Ice Sculpture on a Bed of Ice
Freshly Prepared Seafood Salad of Shrimp, Scallops and Calamari
Octopus Salad, Sushi Grade Tuna Carpaccio
Alaskan King Crab Legs
Half Chilled Maine Lobster

LA SALUMERIA

Prosciutto di Parma, Dry Sausages, Soppressata, Mortadella and Ham

FARM FRESH

An Assortment of Grilled Seasonal Vegetables Brushed with
Virgin Olive Oil, Garlic and Spices
Greek Salad with Feta Cheese, a Large Display of Iced Raw Vegetables with
Remoulade Dipping Sauce

ITALIAN TRADITIONS

An Array of Italian Antipasti
Including an Assortment of Pickled Vegetables, Imported Olives,
Caponata Siciliana, Frittata, Cannellini Bean Salad and Much More

SALMON AND MOZZARELLA DISPLAY

In House Smoked Salmon with Classic Garnitures
Fresh Mozzarella Drizzled with Extra Virgin Olive Oil
Sliced Beefsteak Tomatoes Freshly Roasted Red Bell Peppers

LA FROMAGERIE

An Elaborate Display of International Cheeses with Hand Cut Fresh Fruits and Berries,
and a Variety of Homemade Bread and Focaccia from Our Bakery

CHEF'S SUGGESTION

FIRST COURSE

Warm Goat Cheese Medallions Over Baby Greens and
Honey Glazed Walnuts with Balsamic Vinaigrette

INTERMEZZO

All Natural Homemade Mixed Berry Sorbetto

ENTRÉE

COMBINATION OF:

Prime Filet of Beef Medallions with Port Wine Sauce
And Seared Diver Scallops with Citrus Cream Sauce
Served with Truffle Whipped Potatoes and Seasonal Vegetables

UPGRADES

MARTINI BAR

Premium Gins and Vodkas Presented in a Martini Ice Sculpture Includes:
Cosmopolitans, Dirty Martinis, Lemon Drops, Appletinis, Purple Passion, Jolly Ranchers,
Bellini Martinis, Chocolate Martini and Smoked Martini

SUSHI BAR

Fresh Sushi and Sashimi Prepared Before Your Guests by an Authentic Skilled Chef

FRESH MAINE LOBSTER M/P

CAVIAR STATION M/P

CEVICHE STATION

DESSERTS

Our Pastry Chef Will Custom Design Your Wedding Cake

VIENNESE HOUR PRESENTED IN THE TULIP TERRACE

Our Pastry Shoppe Will Prepare an Array of Italian Pastries,

Petit Fours, Cakes and an Assortment of Cookies

Chocolate Fondue “Fountains” Displayed with Assorted Dipping Items and Fresh Fruits

Gelato Display- Featuring Eight of Our Homemade Flavors

and

Freshly Prepared Waffles and Toppings

Our Original Homemade Zeppoli Station Prepared Before Your Guests

Crepes Made to Order with Nutella and Fruit Fillings

Cotton Candy and Popcorn Station

BAR SERVICE

Cordials and International Coffee Flambé

CUP O’ JOE TO GO

Served In Our Grand Lobby

Coffee Station with Biscotti for the Ride Home

STATIONS

LA CREPERIE

Freshly Prepared Crepes with Choice of Filling: Fresh Mozzarella, Mushrooms, Crumbled Sausage, Chicken, Tomato, Spinach, Olives

PEKING DUCK

Tender Duck Meat and Crispy Skin Enrobed in a Crepe with Shredded Vegetables and Hoisin Sauce Prepared Before Your Guest

SAUTE STATION

Shrimp Scampi Style- Sautéed in Olive Oil and Garlic Cooked to Order with White Wine, Lemon and Butter
Scallops Provencal- Sautéed Scallops with Diced Fresh Tomatoes, Fresh Herbs and Spices

LA TAVOLACALDA

(Please Select Six Items)

Eggplant Rollatini	Arancini “Riceballs”	Seafood Paella
Mussels Marinara	Steamed Clams Tarantina	Fried Calamari
Shrimp Fra Diavolo	Spicy Chicken Arrabbiata	Beef Giambotta
Chicken Filet with Marsala Sauce	Eggplant Parmigiana	
Homemade Mini Meatballs in a Creamy Garlic Sauce		
Homemade Spicy Sausage with Hot Peppers and Potatoes or Broccoli Rape		

CARVING STATION

(Please Select Two Items)

Baked Large Whole Fish	Porchetta: Roasted Suckling Pig Roman Style	
Roasted Leg of Colorado Lamb	London Broil	Filet of Beef with Peppercorn Sauce
Roasted Pork Loin	Corned Beef	Whole Turkey Breast

PASTA STATION

(Please Select Two Items)

Farfalle Alla Vodka	Tortellini Alla Panna	Cavatelli with Broccoli
Rigatoni Amatriciana (with Pancetta)	Penne Alla Rustica (with Eggplant)	
Penne with Fresh Tomato and Basil	Fusilli Al Pesto	

HOMEMADE PIZZA

Thin Crust Neapolitan and Calabrian Pizza

DINNER

Champagne Toast

FIRST COURSE

(Please Select One)

Meat Cannelloni, Cheese Manicotti

Seared Diver Scallops with a Citrus Cream Sauce

Risotto Mare e Monti with Shrimp and Mushrooms

Ravioli Choice of Fillings: Meat, Cheese, Spinach or Mushroom

Lobster Risotto Cake over Baby Greens

Warm Goat Cheese Medallions over Mesclun Salad

Classic Caesar Salad- Romaine Lettuce with Croutons and Parmesan Cheese

Classic Lobster Bisque Soup, Cream of Fresh Mushroom Soup

Our Signature Salad of Baby Greens with Homemade Wine Vinegar Dressing

Belgian Endive and Watercress with Shaved Fennel, Balsamic Vinaigrette

INTERMEZZO

Our Homemade All Natural Fresh Sorbetto of Citrus, Orange or Mixed Berries

ENTRÉE

(Please Select Three)

FISH

Orange Roughy- Simmered in a Light Tomato Sauce, Fresh Herbs and Spices

Salmon - Buerre Blanc or Mustard Dill Cream Sauce

Seared Tuna Steak with Peppercorn Sauce

Fillet of Tilapia Vino Blanco- White Wine, Capers, Lemon and Butter Sauce

Fillet of Sole Oreganata

MEAT

Classic Oven Roasted Prime Rib of Beef Au Jus

Prime Shell Steak with Frizzled Onions

Rack of Colorado Lamb with Madeira Wine Sauce

Classic Veal Osso Buco Milanese Served with Saffron Risotto

Roasted Loin of Milk Fed Veal Loin Sliced and Served with Moscato Wine Sauce

Braised Prime Short Rib with Garlic Mashed Potatoes

Chateaubriand Served with Red Wine Truffle Sauce

Grilled Prime Filet Mignon

POULTRY

Chicken Forestiera- French Cut Breast Stuffed with Prosciutto and Jarlsberg Cheese,

Served with Assorted Mushrooms and Madeira Wine Sauce

Chicken Margherita “Our Creation”- Chicken Breast Topped with Artichoke Hearts

and Mozzarella Cheese, Finished in a Light Pizzaiola Sauce

Grilled Boneless Breast of Chicken Paillard Capped with Sautéed Sweet Peppers

Surf and Turf Petit Prime Filet Mignon and 6oz Lobster Tail

All entrees are served with fresh seasonal vegetables and potatoes

Any item not listed will be considered for your accommodation

Vegetarian and Children options are available

CUSTOMIZED MENU OPTIONS AVAILABLE

ADDITIONAL CHARGES APPLY