



WEDDING RECEPTION

White Glove Service

In The Lounge, The Gregorian Room and Outdoor 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 Bruschetta
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 and 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
Large Display of Iced Raw Vegetables with Remoulade Dipping Sauce
Greek Salad with Feta Cheese

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 FORMAGGERIA

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

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 Guests

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 Fillet with Marsala Sauce | Eggplant Parmigiana |
| | Homemade Mini Meatballs in a Creamy Garlic Sauce | |
| | Homemade Spicy Sausage with Hot Peppers and Potatoes or Broccoli Rape | |

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

CARVING STATION

(Please Select Two Items)

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

OR

"RARE THE STEAK HOUSE STATION"

Tomahawk Steak accompanied with Lobster Mac and Cheese, Whipped Potatoes, Creamed Spinach and In-House Cured Apple Smoked Bacon

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 Mescaline Salad
Classic Caesar Salad- Romaine Lettuce with Croutons and Parmesan Cheese
Classic Lobster Bisque, 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 Lemon, Orange, Mango 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 Balsamic Rosemary Reduction
Fillet of Tilapia Vino Blanco- White Wine, Capers, Lemon and Butter Sauce
Fillet of Sole Oreganata

MEAT

Classic Oven Roasted Prime Rib with Natural au Jus
Prime Shell Steak with Peppercorn Sauce and 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 Ribs with Garlic Mashed Potatoes
Chateaubriand Served with Red Wine Truffle Sauce
Grilled Prime Filet Mignon with Barolo Wine Sauce

POULTRY

**Chicken Forestiera- French Cut Breast Stuffed with Prosciutto and Jarlsberg Swiss 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

DESSERTS

**Custom Design Wedding Cake will be Served with your
Favorite Flavor of Homemade Gelato and
Freshly Prepared Italian Pastries and Cookies Served on Each Table.**

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 Fountains Displayed with Assorted Sweets and Savory Treats and Fresh Fruits
All Natural Flavors of Homemade Gelato Station
Freshly Prepared Waffles
Our Original Homemade Zeppoli Station Prepared Before Your Guests
Crepes Made to Order with Nutella and Fruit Fillings
Cotton Candy and Popcorn Station
Cordials and International Coffee Flambé**

CUP O' JOE TO GO

**Served In Our Grand Lobby
Coffee Station with Biscotti for the Ride Home**

ADDITIONAL CHARGES APPLY

UPGRADES

RARE THE STEAK HOUSE STATION

**Tomahawk Steak accompanied with Lobster Mac and Cheese,
Whipped Potatoes, Creamed Spinach and In-House Cured Apple Smoked Bacon**

FRESH MOZZARELLA STATION

Our Chef will Handcraft Fresh Mozzarella Cheese Table Side

JERSEY CHEESE STEAK STATION

Sliced Prime Ribeye Steak Marinated and Topped with Peppers, Onions and Cheese

MASHED POTATO BAR

**Whipped Idaho and Sweet Potatoes
Bacon, Gravy, Chopped Chives, Sour Cream, Butter and Shredded Cheese**

SLIDER STATION

Pulled Pork & Beef Sliders and Hot Dogs with Homemade Slaw

MEDITERRANEAN STATION

**Homemade Hummus, Olive Dip, Babaganoush, Cold Quinoa Salad,
Red Pepper & Walnut Dip all Served with Seasoned Pita & Kale Chips**

QUESADILLA STATION

**Chicken, Beef and Shrimp
Mexican Cheese Blend, Sautéed Peppers & Onions, Sour Cream, Salsa & Guacamole**

ASIAN STATION

Vegetable Fried Rice, Beef Stir Fry and Chicken & Broccoli

CEVICHE STATION

**Marinated Seafood Cured in a Citrus Juice with a Tropical Fruit Salsa, Raspberry & Mango Lassi
Served in Individual Shot Glasses, Tuna Tartare Served in Porcelain Spoons**

SUSHI BAR

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

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**