Grandioso Quna Wedding

Five Hour Reception with Five Hour Top Shelf Open Bar Includes Champagne Toast, White or Ivory Linens, Event Coordinator, Private Bridal Suite and Private Label Red & White Wine on Tables

Champagne Fountain with Strawberry Garnish

Raw Bar

King Crab Legs, Chilled Jumbo Shrimp, Clams on the Half Shell, Poached Whole Salmon

Hors d' Oeuvres

Stuffed Breads Buffalo Wings Eggplant Rollatini Fried Mozzarella Fried Calamari Clams Casino

Stuffed Mushrooms Cocktail Meatballs Garlic Knots

Portobello Caprese served with Fresh Mozzarella, Sliced Tomato and Roasted Peppers Stuffed Artichoke served with Sliced Prosciutto and Fresh Mozzarella over Arugula

Prosciutto Station

Provolone L Parmigianino Reggiano Italian Cheeses Assorted Bruschetta Station Roasted Red Peppers and Grilled Zucchini Faggioli Beans with Tomato L Basil

Seafood Salad served Family Style

Choice of One Pasta

Penne Marinara Manicotti Penne a la Vodka

Rigatoni Carbonara Cavatelli with Pesto Cream Sauce

Intermezzo

Choice of Sherbet

Main Entrée

served with Vegetable and Potato (choose three)

Prime Rib of Beef au jus – 16 oz. cut

Baked Stuffed Shrimp – Jumbo Shrimp with Seafood Stuffing

Salmon a Grate – Salmon baked with Bread Crumbs

Veal a La Luna – Sauteed Medallion of Veal topped with Mozzarella, Fresh Tomato & Peas

Surf & Turf – Filet Mignon and Two Baked Stuffed Shrimp

Venetian Table & Dessert

Fruit, Melon Trays, Pineapple Trays, Chocolate Mousse Cake, Tiramisu, Flambé Station,
Gelato Station, Cheesecake, Italian Pastries, Italian Cookies
Coffee, Espresso and Cappuccino Station, Cordials Station with
Sambuca, Drambuie, Brandy, Cognac, Amaretto, Anisette, Grand Marnier served in Chocolate Cordial Cups
Wedding Cake
Chocolate Fondue