



Menu Options

Hors d' Oeuvres

Cold Hors d' Oeuvres

International Cheese Display with Assorted Crackers & Flatbreads
Fresh Vegetable Crudité with Dips
Fresh Mozzarella with Tomatoes
Olive Medley
Smoked Salmon
Melon with Prosciutto

Bruschetta
Tropical & Seasonal Fruit
Portobella Caprese
Endive with Herbed Goat Cheese
Tuscan Bruschetta Station

Chilled Shellfish

Clams on the Half Shell	MP	Smoked Salmon	MP
Oysters on the Half Shell	MP	Shrimp	MP
Lump Crab Meat	MP	Poached Salmon	MP
King Crab Legs	MP	Cracked Crab Claws	MP

Raw Bar

Chilled Jumbo Shrimp, Clams on the Half Shell, Oysters on the Half Shell, Smoked Salmon \$12.00 per person

Hot Hors d' Oeuvres

\$2.50 per person per item

Stuffed Mushrooms	Wrapped Franks	Gourmet Pizza Bites
Garlic Knots with Pesto Dipping Sauce	Jalapeno Poppers	

\$3.00 per person per item

BBQ Chicken Skewers	Fried Mozzarella Sticks	Stuffed Breads (2 Varieties)
Italian Style Cocktail Meatballs	Fried Cheese Ravioli	Buffalo Chicken Tenders

\$3.50 per person per item

NY Style Fried Calamari (spicy)	Buffalo Chicken Wings	Sausage & Pepper Skewers
Eggplant Rollatini	Stuffed Mini Scallop Shells	Beef Kabobs
Peanut Chicken Satay	Chicken Tenders	Fried Calamari
Lobster Spring Rolls	Stuffed Artichoke	Clams Casino
	Coconut Shrimp	

Salads & Pastas

Salads

Mescaline Salad w. Balsamic Vinaigrette	Classic Caesar Salad	Garden Salad with Italian Dressing
Spinach & Tomato Salad w. Lemon Vinaigrette	Seafood Salad	Italian Antipasto

Pastas

Bowtie Pasta Primavera	Cavatelli Bolognese	Penne Bolognese
Manicotti	Penne Pasta with Marinara	Penne a la Vodka
Cavatelli with Pesto Cream Sauce	Rigatoni Carbonara	Stuffed Shells

Menu Options

Entrées, Accompaniments & Desserts



Entrées – Poultry & Vegetarian

Chicken Cacciatore (P/B)
Chicken Milanese (P)
Chicken Piccata (P/B)
Stuffed Chicken Breast (P/B)

Chicken Francaise (P/B)
Chicken Oreganato (P/B)
Chicken Primavera (P/B)
Eggplant Rollatini (P/B)

Chicken Marsala (P/B)
Chicken Parmesan (P/B)
Chicken Rollatini (P)

Entrées – Beef & Veal

Beef Stir Fry (B)
London Broiled with Mushrooms (P/B)
Prime Rib & Two Stuffed Shrimp (P)
Filet Mignon (+\$2.00 pp) (P)

Italian Meatballs (B)
Roast Beef au jus (P/B)
Veal a La Luna (P)
Filet Mignon & Two Stuffed Shrimp (+\$3.00 pp) (P)
Filet Mignon & Stuffed Lobster Tail (+\$4.00 pp) (P)

Steak & Pepper Teriyaki (B)
Prime Rib of Beef au jus (16 oz.) (P)
Veal with Peppers & Onions (P)

Entrées - Pork & Lamb

BBQ Ribs (B)
Pork Loin Pizziola (B)
Stuffed Pork Chop (P)

Glazed Country Ham (P/B)
Pork Loin Rollatini (P)
Stuffed Pork Loin (P)

Italian Sausage & Peppers (B)
Porketta (P/B)

Entrées – Fish & Seafood

Baked Salmon (P/B)
Mussels Marinara (B)
Scrod Mediterranean (B)
Stuffed Filet of Sole (P/B)

Baked Scrod (B)
Salmon a Grate (P)
Seafood Paella (B)
Swordfish with Rigatoni (B)

Baked Stuffed Jumbo Shrimp (P)
Salmon with Dill Cream Sauce (B)
Sole Florentine (P/B)
Tilapia Putanesca (B)

Accompaniments

Garlic Mashed Potatoes
Twice Baked Potato
Broccoli with Cheese Sauce (P)

Herb Roasted Potatoes
French Fries
French Style Green Beans

Scalloped Potatoes
Brown & Wild Rice Pilaf
Vegetable Medley

Desserts

Brownies
Crème Brulee
New York Style Cheesecake
Coffee, Tea & Decaf

Carrot Cake
Ice Cream
Wedding Cake provided by Customer
Cappuccino

Cookie Trays
Tiramisu
Wedding Cake provided by Castle
Espresso

B = Available for Buffet Meal

P = Available for Plated Meal



Menu Options

Stations

Cold Antipasto Hors d' Oeuvre Station

Selection of Italian Cheeses and Salami, Prosciutto, Marinated Olives, Roasted Red Peppers, Mushrooms and Pickled Garden Vegetables.

Prosciutto Hors d' Oeuvre Station

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

Sushi Station

Selection of hand rolled Sushi & Sashimi Rolls with Wasabi and Soy Sauces.

Mashed Potato Station

Yukon Gold Mashed Potatoes served in Martini Glasses with a variety of toppings including; butter, sour cream, steamed broccoli, cheese, bacon bits and chives.

Carving Station

Choice of two items to be carved to order by our Chefs

Baked Ham
Prime Rib of Beef au jus

Roast Leg of Lamb
Steamship Round of Beef
Roasted Turkey Breast

Tenderloin of Beef
Roasted Boneless Pork Loin

Pasta Station

Choice of Two Pastas; Penne, Tortellini, Linguini, Bowtie or Cavatelli with a choice of two sauces; Marinara, Bolognese, Alfredo or Pesto to be prepared to order by our Chefs.

Salad Station

Iceberg Lettuce, Romaine Lettuce and Mesclun Spring Mix with an assortment of salad topping and dressings.

Children's Station

Chicken Fingers, Bite Sized Italian Meatballs with Marinara Sauce, Penne Pasta with Butter, Baby Carrots with Ranch Dip and Steamed Broccoli with Cheese Sauce.

Venetian Table

A large assortment of desserts including; assorted cheesecakes, fresh fruit, Italian cookies and pastries, crème brulee and tiramisu accompanied by Drambuie, Sambuca, Grand Marnier, Frangelica, Baileys and Amaretto DiSaronna served in Chocolate Cordial Cups.

Chocolate Fountain Fondue Station

Our beautiful cascading chocolate fountain with an assortment of delectable bite sized skewered sweets including; brownies, marshmallows, strawberries, pineapple chunks, cookies and bananas.

Candy Table

A large selection of assorted candy artfully displayed in glass containers.

Cappuccino Station

Freshly brewed Espresso and Cappuccino with sweeteners, milk, cream and an assortment of flavored syrups.