

La Luna Wedding

*Four Hour Reception with a Three Hour Premium Open Bar
Includes Venue Fee, Champagne Toast, White or Ivory Linens
Event Coordinator and Private Bridal Suite*

Cocktail Hour

*International Cheese Display with Assorted Crackers
Tropical & Seasonal Fresh Fruit
Vegetable Crudité and Assorted Dips*

Choice of Five additional Hors d' Oeuvres

*Fried Mozzarella
Endive with Herbed Goat Cheese
Stuffed Mushrooms
Coconut Shrimp
Gourmet Pizza Bites
Clams Casino
Jalapeno Poppers
Melon wrapped in Prosciutto
Grilled Shrimp Skewers
Buffalo Chicken Tenders
Fresh Mozzarella with Tomatoes
Chicken Skewers
Italian Style Meatballs
Antipasto with Olive Medley
Beef Kabobs
Stuffed Breads
Scallops Wrapped in Bacon
Wrapped Franks
Fried Calamari (original or NY Style)
Mini Crab Cakes
Eggplant Rollatini
Spanakopita
Fried Cheese Ravioli
Stuffed Mini Scallop Shells
Mini Lobster Rolls
Sausage & Pepper Skewers*

Pasta

(served plated - choose one)

Penne with Marinara Sauce

Penne a la Vodka

Rigatoni Carbonara

Salads

(served plated - choose one)

Classic Caesar Salad

Mescaline Greens with Balsamic Vinaigrette

Garden Salad with Italian Dressing

Plated Entrées

(choose three)

Chicken Francaise

Prime Rib of Beef au jus – 16 oz.

Baked Stuffed Shrimp

Chicken Piccata

Prime Rib & 2 Baked Stuffed Shrimp

Stuffed Filet of Sole

Chicken Parmesan

Filet Mignon (add \$3.00)

Filet of Sole Florentine

Chicken Marsala

Filet Mignon & Stuffed Lobster Tail (add \$5.00)

Baked Atlantic Salmon

Stuffed Chicken Breast

Stuffed Pork Chop

Salmon with Dill Cream Sauce

Grilled Vegetable Napoleon

Eggplant Rollatini

Eggplant Parmesan

Accompaniments

(choose two)

Herb Roasted Potatoes

Garlic Mashed Potatoes

Brown & Wild Rice Pilaf

Scalloped Potatoes

Baked Stuffed Potato

Mixed Vegetable Medley

Green Beans with Diced Red Bell Peppers

Dessert

Coffee, Tea & Decaf

Wedding Cake supplied by Customer