

**COCKTAIL HOUR**

Circulating Cocktails (*Includes 2 Signature Cocktails*)  
Canapès and Hot Hors D'Oeuvres (*6 Pieces*)

**FIRST COURSE****CHOICE OF ONE (1):**

- Le Jardin Grilled Antipasto Tower
- Mushroom & Goat Cheese Phyllo
- Smoked Salmon Antipasto
- Antipasto Della Casa
- Antipasto Della Casa & Marina
- Antipasto Italiano
- Antipasto Primavera
- Shrimp Cocktail
- Caprese Salad
- Rocket Salad
- Napa Valley Salad
- Plated Caesar Salad
- Spinach & Meatballs
- Italian Wedding Soup
- Chicken Noodle Soup
- Caldo Verde Soup
- Minestrone Soup
- Zuppa Di Pesce
- Lobster or Shrimp Bisque
- Wild Mushroom Deluxe
- Pasta e Fagioli
- Butternut Squash Soup

**SECOND COURSE****CHOICE OF ONE (1):**

- Cannelloni di Carne
- Cannelloni Ricotta e Spinaci
- Farfalle Primavera alla Panna
- Fettuccine al Sugo
- Fettuccine alla Panna
- Focchi alla Panna
- Lasagna
- Manicotti di Ricotta e Spinaci
- Penne al Sugo
- Penne all Arrabiata
- Penne alla Panna
- Penne alla Vodka
- Ravioli al Sugo
- Ravioli alla Panna
- Rigatoni alla Boscaiola
- Rigatoni alla Vodka
- Risotto alla Milanese
- Risotto con Asparagi
- Risotto Funghi
- Risotto Primavera
- Roasted Butternut Squash Risotto
- Spaghetti al Pesto
- Tortellini al Sugo

**ENTRÉE****CHOICE OF ONE (1):**

- 10oz French Cut Veal Chop
- 10oz New York Steak
- 10oz Rib Eye
- 7oz Beef Medallion
- 7oz Beef Wellington
- 10oz Prime Rib
- 8oz Chicken Supreme
- 8oz Stuffed Chicken Supreme with Ricotta & Spinach
- 8oz Atlantic Salmon (*OPTIONS: Lemon Butter Cream Sauce, Lemon Pepper, Maple Glaze, Teriyaki Glaze*)

**ACCOMPANIMENTS:**

House Roasted Potatoes & Seasonal Vegetables

*Alternative side options available at special request. Additional fee may apply.*

## CENTRE TABLE SALAD

### CHOICE OF ONE (1):

- California Salad
- Caesar Salad
- Greek Salad

## DESSERT

### CHOICE OF ONE(1):

- Homemade Individual Tiramisu
- Dessert a Trois
- Crème Brûlée (Classic, Maple Bourbon or Espresso)
- New York Cheesecake
- Molten Chocolate Lava Cake
- Caramel Crunch Torte
- Strawberry Shortcake
- Tartufo
- Orange & Lemon Sorbet
- Chocolate Peanut Butter Torte
- Double Fudge Chocolate Torte

## DELUXE OPEN BAR

*Upgrade to LOUIS XIV Bar for additional \$15 per person.  
See full list of Bar Packages on pages 25-26.*

## INCLUDED:

*Complimentary Wedding Cake Cutting*

*Coffee & Tea Service*

*Full Waitstaff, Captain & Maitre'D Service*

*Signature Linens & Table Settings*

*Stage Risers + Podium*

*In-House Menu & Itinerary Coordination*

*\* Coat Check available upon request. Additional fee may apply.*

*\*Pricing based on Peak Season Saturdays (May to October)  
20% off January | February | March  
30% off Midweek  
15% off Friday & Sunday*

*\*Please note that package pricing and offerings are subject to change without prior notice. Discounts may not be combined.  
Long Weekend and Statutory Holiday Fridays and Sundays are priced as Saturdays. Long Weekend and Statutory Holiday Mondays are priced as Sundays.  
We appreciate your understanding and flexibility as we strive to provide the best possible experience for your special day.*