

Venice Weddings Cocktail Reception

Cocktail Reception Weddings are perfect for the more social wedding. Our small bites are a perfect way to give your guests a culinary experience that will leave them feeling gratified gastronomically.

Each Small Bite comes in its own vessel for easier handling.

All you have to do is choose the items you would like and we will give you a price based on your selections.

❖ ~Bruschetta

Please Choose Three

An assortment of bruschetta that contains: *Olive tapenade, *Roasted tomatoes, *Cream of artichoke, *Roasted bell peppers and pine nuts, *Wild mushrooms and shrimp

❖ Mozzarella Caprese Skewers

❖ Italian Meat & Cheese Skewers

❖ Italian style meatballs in marinara sauce

❖ Portobello mushroom sliders

❖ Fresh Tortellini with cheeses & gorgonzola sauce

❖ Italian Style Crab cakes with saffron sauce

❖ Seared scallops with citrus confit

❖ Grilled Shrimp on a Bed of Avocado Salsa

❖ Grilled eggplant with garlic roasted tomatoes & ricotta

❖ Grilled Lamb Lollipops

❖ Mushrooms with Crab & Sausage

Chicken Skewers with cherry tomatoes and zucchini

❖ Foie gras "Fun Torchon" with pickled cherries

❖ Beef Tartare with bernaise sauce & pommes frites

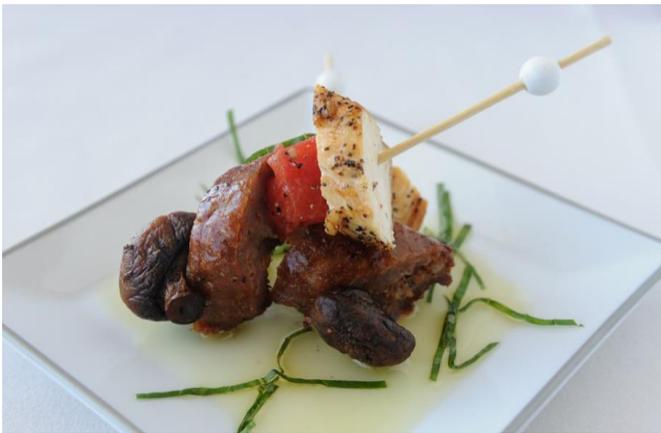
❖ Seared Ahi "Nicoise" olive, hardboiled egg and panetta tapenade

❖ Hunter style chicken & sausage skewer with Portobello and roasted pepper

❖ Grilled short rib with a sweet and savory sauce

❖ Ratatouille Spoons

- ❖ Salmon Tartare with sweet red onion crème fraiche
 - ❖ Lobster bisque with chive
 - ❖ Parmesan stuffed Artichokes
 - ❖ Mini Crepes with veal mousse
 - ❖ Mini Crepes with Duck Confit
- ❖ Grilled Artichoke Stuffed with Crab and Parmesan
- ❖ Cambozola triple cream with dalmatia fig marmalade
 - ❖ Asparagus spears with Hollandaise
 - ❖ Prosciutto Melon Skewers



Page Three

Hors D' Oeuvres Choices for Plated or Buffet Cocktail Reception Hour

Bruschetta

An assortment of bruschetta that contains: *Olive tapenade, *Roasted tomatoes, *Cream of artichoke, *Roasted bell peppers and pine nuts, *Wild mushrooms and shrimp tapenade
bruschetta

Val au Vent

Assorted puff pastry filled with shrimps, Scottish smoked and beluga caviar

Calamaretti Fritti

Flash-fried squid; served with a spicy marinara sauce

Mozzarella Caprese

Fresh buffalo mozzarella, basil and cherry tomatoes with olive oil served on a skewer

Stuffed Mushrooms (crab and/ or sausage)

Mushrooms filled with Italian sausage and/or crab

Italian Style Meatballs

Italian meatballs or ground chicken balls with marinara

Prosciutto e Melone

Cantaloupe melon wrapped in Parma prosciutto

Polpettine di Granchio

Italian style crab cakes

Portobello Sliders

Portobello and red onion with goat cheese; sandwiched between puff pastry

Venice Weddings Plated



Cocktail Hour

Choose any three of our Hors d'oeuvres listed on page one
Assortment of freshly baked breads; Ciabatta, Olive and Herb

Insalata Cheese One

Insalata Fresca

Field greens salad with tear drop tomatoes, balsamic vinaigrette and shaved parmesan cheese

Insalata Cesare

Baby Romaine, crispy capers and parmesan cheese; homemade Caesar dressing

Insalata Di Mele

Field greens tossed in a champagne vinaigrette then wrapped in a cucumber ring; topped with candied pecans, pomegranate arils, goat cheese, granny smith apples & balsamic reduction

Choose Three Entrées

After You Choose Your Selections Your Guest Can Make Their Entrée Selection the Day of the Event

Cappellacci di Zucca

Hat shaped ravioli filled with butternut squash, walnut and parmesan cheese

Scaloppine Caprese

Veal scaloppini with fresh tomatoes, roasted garlic, mozzarella cheese and basil; finished in a pinot grigio wine lemon sauce

Polletto ai Carciofini e Capperi

Pan seared chicken breast, grilled artichokes, capers and roasted garlic; finished with a soave wine lemon sauce

Salmon al Soave

Pan seared salmon filet, cherry tomatoes, roasted garlic, fresh asparagus & soave wine sauce

Brasato di Costata

Boneless braised short rib in sweet and sour "agrodolce" sauce over soft polenta

Scampi Fradivolo

Pan seared jumbo prawns with fresh tomatoes and garlic in a spicy marinara sauce; tossed with spaghetti pasta

Il Dolce (Served as a Sweets Table)

Tiramisu

Espresso soaked lady fingers layered with mascarpone cream and chocolate chips

Profiteroles al Cioccolato Scuro

Profiterole filled with Chantilly cream; covered in dark chocolate

Assortment of Mini Chocolates

\$55 Menu Excludes Tax and Gratuity

Venice Wedding Plated



Cocktail Hour

Choose any three of our Hors d'oeuvres listed on page three
Freshly Baked Breads; Ciabatta, Olive and Herb

Insalata Cheese One

Insalata Cesare

Baby Romaine, homemade croutons, fried capers and shaved parmesan cheese

Insalata Di Mele

Field greens tossed in a champagne vinaigrette then wrapped in a cucumber ring; topped with candied pecans, pomegranate arils, goat cheese, granny smith apples & balsamic reduction

Mozzarella Caprese

Vine ripened tomatoes, fresh mozzarella, basil and Mediterranean dry oregano, drizzled with Tuscan olive oil

Cheese Three Entrées

After You Choose Your Selections Your Guest Can Make Their Entrée Selection the Day of the Event

Ravioli d' Aragosta

Hand made ravioli filled with Maine lobster, rock shrimp and leeks, served with cherry tomatoes & asparagus

Chardonnay-lobster sauce

Medaglioni di Pollo

Chicken breast medallions rolled with Parma prosciutto, provolone and asparagus over chardonnay wine sauce; served with vegetables

Scaloppine ai Carciofini

Veal scaloppini, grilled artichokes, roasted garlic and capers; finished with a lemon butter sauce

Filetto alla Griglia

Petite filet mignon grilled medium rare and served with porcini mushroom sauce; served with baby vegetables

Branzino alla Livornese

Sea bass filet sautéed with roasted garlic, basil, fresh tomatoes and kalamata olives in white wine and olive oil served over soft polenta; topped with microgreens

Cappellacci di Zucca

Hat shaped ravioli filled with butternut squash, walnut and parmesan cheese

Il Dolce (Served at Your Sweets Table)

Mousse al Cioccolato e Mora

Chocolate mousse served in a vanilla tuile with black cherry coulis; topped with whip cream and fresh berries

Profiteroles al Cioccolato Scuro

Profiteroles filled with Chantilly cream, covered with a dark chocolate sauce

Chocolate Covered Strawberries

\$60 Menus Excludes Tax and Gratuity

Venice Weddings Plated



Cocktail Hour

Choose any three of our Hors d'oeuvres on Page Three
Freshly baked breads; Ciabatta, Olive and Herb

Insalata Cheese One

Insalata Cesare

Baby Romaine, homemade croutons, fried capers and shaved parmesan cheese

Insalata Di Mele

Field greens tossed in a champagne vinaigrette then wrapped in a cucumber ring: topped with candied pecans, pomegranate arils, goat cheese, granny smith apples & balsamic reduction

Mozzarella Caprese

Vine ripened tomatoes, fresh mozzarella, basil and Mediterranean dry oregano, drizzled with Tuscan olive oil

Entrées Cheese Three

After You Choose Your Selections Your Guest Can Make Their Entrée Selection the Day of the Event

Ippoglosso al Melograno

Filet of Alaskan halibut butter poached and topped with pomegranate arils, cucumber brunoise and sweet balsamic reduction over soft polenta

Scaloppine ai Capperi

Veal scaloppini with capers, roasted artichokes and garlic; finished in a pinot grigio wine-lemon sauce

Agnello alla Griglia

Double cut lamb chops grilled to temperature

Filetto alla Griglia

Grilled 8 oz. prime filet mignon

Ossobucco di Vitello

Veal shank slow braised with root vegetables, plum tomatoes and sangiovese wine served over polenta

Melanzane alla Parmigiana

Pan fried eggplant layered with parmesan, basil, provolone and house marinara

Il Dolce (For Your Sweets Table)

Mousse al Cioccolato e Mora

Chocolate mousse served in a vanilla tuile with black cherry coulis; topped with whip cream and fresh berries

Profiteroles al Cioccolato Scuro

Profiteroles filled with Chantilly cream, covered with a dark chocolate sauce

Tiramisu

Espresso-soaked lady fingers layered with mascarpone cream and chocolate chips

\$70 Menu Excludes Tax and Gratuity

Venice Buffet

Build Your Own Buffet \$55 a person (Excludes Tax and Gratuity)



Choose any three of our Hors d'oeuvres on Page Three

Choose A Salad

Insalata Cesare

Baby Romaine, crispy capers and shaved parmesan cheese; homemade Caesar dressing

Insalata Di Mare

Field greens tossed in a champagne vinaigrette then wrapped in a cucumber ring; topped with candied pecans, pomegranate arils, goat cheese, granny smith apples & balsamic reduction

Insalata Fresca

Field greens salad with tear drop tomatoes, aged balsamic vinaigrette and shaved parmesan cheese

Choose Two Pastas

Fusilli al Pollo

Fusilli pasta, chicken breast and gorgonzola cream sauce; finished with parmesan cheese

Penne Capri

Penne with fresh tomatoes, fresh basil and marinara sauce

Orecchiette con Salsiccia

Ear shaped pasta tossed with Italian sausage, broccoli, garlic, chili flake and white wine with a touch of marinara; parmesan

Lasagna

Meat lasagna layered sheet pasta and mozzarella

Cannelloni

Fresh sheet pasta with veal or cheese with a béchamel and marinara sauce

Cappellacci di Zucca

Hat shaped ravioli filled with butternut squash, walnut and parmesan cheese

Tortellini Formaggi

Tortellini stuffed with mozzarella in a gorgonzola cream sauce

Choose Two Entrees

Galletto Caprese

Chicken breast, fresh tomatoes, marinara sauce, parmesan and fresh mozzarella finished in the oven; served over sautéed vegetables

Salmon alla Griglia

Grilled Atlantic salmon filet topped with lemon olive oil emulsion

Polletto ai Funghi e Marsala

Chicken breast with champignon, Portobello and porcini mushrooms; finished with a marsala sauce

Scaloppine Estive

Veal scaloppini sautéed in marsala wine with roasted onions and mushrooms

Scaloppine Caprese

Veal scaloppini with fresh tomatoes, roasted garlic, mozzarella cheese and basil; finished in a

Fresh tomato sauce, served with vegetables

Polletto ai Carciofini e Capperi

Pan seared chicken breast, grilled artichokes, capers and roasted garlic; finished with a soave wine lemon sauce, served with vegetables

Melanzane Parmigiana

Pan fried eggplant layered with parmesan, basil, provolone and house marinara served with Parisian vegetables

Brasato di Costata

Add an Additional \$5 per guests

Boneless braised short rib in sweet and sour "agrodolce" sauce over soft polenta

Filetto Marsala

Add an Additional \$5 per guests

Sliced filet in a marsala wine sauce

Dessert Choose One

Tiramisu

Espresso soaked lady fingers layered with mascarpone cream and chocolate chips

Profiteroles al Cioccolato Scuro

Profiterole filled with Chantilly cream; covered in dark chocolate

Bar Packages Pricing good for 3 hours of Cocktails Listed Below

Wine Sold Separately

Gold Package

\$30 per guest

Includes:

*Smirnoff Vodka, Jim Beam Bourbon, J&B Scotch, Beefeater Gin, Jose Cuervo Tequila
& Bacardi Rum*

Beers

Coors & Coors Light & Moretti

\$7 per guests for each additional hour

Silver Package

\$35 per Guests

Includes:

*Absolute Vodka, Bombay Gin, Jack Daniels, Cuervo Gold, Bacardi
& Dewar's Scotch*

Beers

Coors & Coors Light, Moretti & Fat Tire

\$9 per guests for each additional hour

Platinum Package

\$40 per person

Includes:

*Maker's Mark, Bacardi Anejo, Bombay Sapphire Gin, Grey Goose, Cuervo 1800
& Chivas Regal Scotch*

Beers

Coors & Coors Light, Moretti & Fat Tire

\$10 per guests each additional hour