

PREMIUM HORS D'OEUVRES

Your exclusive cocktail party will include the following 10 items:

Marinated artichoke hearts stuffed with chicken salad and walnuts

Homemade fresh mozzarella & roasted peppers

Iced shrimp with cocktail sauce

Grilled dressed spring baby lamb chops with mint jelly

Our famous sauteed Portobello mushrooms

Sesame chicken with honey mustard

Homemade pigs in a blanket

Spicy shrimp firecrackers

Skewered steak

In addition your guests will enjoy a pasta station consisting of your three selections and a carving station where we will carve fresh roasted turkey and marinated sirloin of beef.

All of our homemade Hors d'oeuvres are prepared fresh the day of your affair. These Hors d'oeuvres will be butler passed, white glove service, by our professional wait-staff continuously for one full hour.

“THE VALENTINO”

FIRST COURSE:

Macedonia di Frutta: A medley of the finest selection of market fruits available
Or

Fresh Jumbo Lump Maryland Crabmeat Cocktail

SECOND COURSE:

A beggar’s purse filled with sausage, Broccoli Rabe, Portobello Mushrooms, Mozzarella and Parmigiana cheeses, served with a smoked tomato puree.

THIRD COURSE:

Choice of ONE Salad:

Torn garden salad of assorted spring greens with herb balsamic vinaigrette

Classic Caesar Salad

Tri-Colore Salad with raspberry vinaigrette

FOURTH COURSE:

Your SIX entrees will include:

Veal Valentino: Scaloppine of veal, artichokes, radicchio, mushrooms, and roasted peppers in a Cognac sauce

Sea Bass Mediterranean: Filet of Sea Bass, topped with an herb crust, baked and served over a Lobster bisque sauce (no butter, no cream)

Chicken Boscaiola: Breast of chicken, Francese style, with asparagus, mushrooms, and sundried tomatoes, in a Madeira wine sauce served on a bed of herbed potato puree

Eggplant Rollatini: Hand rolled eggplant stuffed with Mozzarella, Ricotta and Parmigiana cheeses, baked with fresh tomato and basil sauce

Filet Mignon: Served with a creamy Cognac sauce

Muscovy Duck Chambord: Roasted Muscovy Valley Duck semi boned, served with a Chambord sauce

Includes: Roasted Italian garlic potatoes & chef’s choice of seasonal vegetables and hot fresh baked semolina rolls.

FIFTH COURSE:

Viennese platters of assorted Italian miniature pastries served with your guest’s choice of coffee, tea, decafe, espresso, cappuccino, or International coffees.

SIXTH COURSE:

Your choice of a decoratively customized tiered or stacked wedding cake.

“THE EXTRAVAGANZA”

Your **six** hour affair will include our finest selection of **ten** premium butler passed hors d’oeuvres, a spectacular display of fresh raw seafood, customized ice carving, **pasta** and **carving** stations.

FIRST COURSE:

Macedonia di Frutta: A medley of the finest selection of market fruits available

SECOND COURSE:

A beggar’s purse filled with sausage, Broccoli Rabe, Portobello Mushrooms, Mozzarella and Parmigiana cheeses, served with a smoked tomato puree.

THIRD COURSE:

Choice of ONE Salad:

Torn garden salad of assorted spring greens with herb balsamic vinaigrette

Classic Caesar Salad

Tri-Colore Salad with raspberry vinaigrette

FOURTH COURSE:

Intermezzo: Hand carved lemon, filled with sorbet

FIFTH COURSE:

Your SIX entrees will include:

Veal Valentino: Scaloppine of veal, artichokes, radicchio, mushrooms, and roasted peppers in a Cognac sauce

Sea Bass Mediterranean: Filet of Sea Bass, topped with an herb crust, baked and served over a Lobster bisque sauce (no butter, no cream)

Chicken Boscaiola: Breast of chicken, Francese style, with asparagus, mushrooms, and sundried tomatoes, in a Madeira wine sauce served on a bed of herbed potato puree

Eggplant Rollatini: Hand rolled eggplant stuffed with Mozzarella, Ricotta & Parmigiana cheeses, baked with fresh tomato and basil sauce

Filet Mignon: Served with a creamy Cognac sauce

Muscovy Duck Chambord: Roasted Muscovy Valley Duck semi boned, served with a Chambord sauce

Includes: Roasted Italian garlic potatoes & chef’s choice of seasonal vegetables
and hot fresh baked semolina rolls.

SIXTH COURSE:

Viennese platters of assorted Italian miniature pastries, freshly baked cookies, chocolate dipped fruit and seasonal fresh fruit served with your guest’s choice of coffee, tea, espresso, cappuccino, or International coffees.

SEVENTH COURSE:

Your choice of a decoratively customized tiered or stacked wedding cake.