



Wedding

Family Style Dinners are served with Homemade Italian Bread & our Signature Focaccia Chips with Garlic Herb Butter. The menu also includes unlimited soft drinks and coffee service & is also available buffet style. Booked for a five hour period. Prices do not include sales tax or service charge and are subject to change.

bar

5 hour open bar includes:

A Selection of Red & White House Wines
Domestic & Imported Beer
A variety of Premium Liquors (Vodka, Gin, Bourbon, Scotch, Rum & Tequila), Mixers, Juices & Fruit Garnishes.
No shots, please.
Top Shelf Liquors

Champagne Toast

appetizers

Please Refer to our Appetizer Selections & choose a total of three items from either our Hand Passed or Buffet Sections in the Tier 2 Category.

salads

please choose one

Mixed Green Salad with Cucumbers, Tomatoes, Carrots & Seasoned Croutons served with Italian or Balsamic Vinaigrette Dressing

Italian Mozzarella Salad with Red Onion, Tomatoes, Mozzarella Cheese, Black Olives & Pepperoncini, served with our Homemade Italian Dressing

Caesar Salad tossed with Crispy Croutons served with Caesar Dressing

Tender Leaf Spinach Salad with Bacon and Chopped Egg, drizzled with Sweet & Sour Dressing

Insalata Caprese with Thinly Sliced Tomatoes, Fresh Mozzarella & Basil, drizzled with our Homemade Italian Dressing

Southwest Chopped Salad with Seasoned Chicken, Bacon, Corn, Tomatoes, Scallions & Gorgonzola Cheese tossed with Ranch Vinaigrette Dressing and topped with Crispy Tortilla Strips

Mixed Baby Greens with Hearts of Palm, Roasted Red Peppers, Toasted Pine Nuts & Crumbled Bleu Cheese lightly tossed with a Raspberry Vinaigrette Dressing

entrées

Please choose two:

Teriyaki, BBQ, Garlic Oregano or Batter Dipped Broasted Chicken
Garlic Roasted Chicken Vesuvio with Spring Peas
Oven Roasted Rosemary Chicken
Boneless Chicken Breast Piccata with Lemon and Capers
Boneless Chicken Breast Marsala with Mushroom Wine Sauce
Boneless Chicken Breast Parmigiana with Marinara Sauce and Melted Mozzarella Cheese
Lemon Pepper Rubbed & Char-grilled Norwegian Salmon
Tender London Broil with Mushroom Sherry Sauce
Chef Carved Slow Roasted Prime Rib of Beef with Horseradish Cream Sauce
Chef Carved Tenderloin of Beef with Peppercorn Sauce
Oven Roasted Beef Brisket with Sautéed Vegetables and Sweet & Sour BBQ Sauce
Char-grilled Shrimp Skewers brushed with BBQ, Teriyaki or Aglio e Olio Sauce
Char-grilled Grouper Oreganata

Swordfish Piccata with Lemon & Capers
Char-grilled Center Cut Pork Chops; BBQ, Teriyaki or Vesuvio Sauce
Veal Parmigiana with Marinara Sauce and Melted Mozzarella Cheese
Veal Scaloppini with Artichoke Hearts and Mushrooms in a White Wine & Beurre Blanc Sauce
Eggplant Rollatini with Roasted Garlic, Basil & Tomato Sauce
Spinach or Meat Lasagna layered high with Mozzarella & Ricotta Cheeses
Penne Pasta with Tomato Cream Sauce
Tri-Colored Cheese Tortellini with Roasted Garlic, Basil & Tomato Sauce
Bow-Tie Pasta with Aglio e Olio Sauce
Cheese or Portabella Stuffed Mushroom Ravioli Smothered with Marcello's Signature Marinara Sauce
Black & White Striped Ravioli Stuffed with Lobster and served with Garlic & Parsley Butter
Add Eggplant or Grilled Veggies to any Pasta Entree



side dishes

Please choose two:

Double Baked Potatoes with Sour Cream & Scallions
Basil Mashed Potatoes with Brown Gravy
Oven Roasted Baby Rosemary Potatoes
Wild Rice Pilaf with Baby Peas & Toasted Almonds
Grilled Seasonal Vegetable Medley
Fresh Broccoli Florets with a Melted Citrus Butter
Grilled Asparagus Spears brushed with Extra Virgin Olive Oil & Fresh Herbs

homemade sweets

fresh from our bakery

Custom Wedding Cake
(only certain styles and choices included, call for appointment)
Homemade Caramel, Fudge Walnut and Cream Cheese Brownie Wedges
Assorted Gourmet Cookies and Biscotti
Mini Carrot, Chocolate, Cheese and Lemon Pastries
Assorted Truffles
Chocolate Covered Strawberries
White and Dark Chocolate Almond Bark