

# Italian Wedding Menu Options

## SOUP

### **Chicken Pastini Soup**

Sicilian Style Chicken Soup with Pastini  
Topped with Fresh Shredded Parmigiano-Reggiano

### **Stracciatella Alla Romano**

A Light Chicken Based Italian Egg Drop Soup

### **Granny Smith Apple & Turnip Veloute**

A Creamy Apple & Turnip Soup Accented with Truffle Oil

### **Cream of Wild Mushroom Bisque**

Delicate Oyster & Exotic Shiitake Mushrooms are simmered in a Garlic Scented Broth with Onions, Sherry, and Light Cream & Domestic Mushrooms

### **Butternut Squash Soup**

Maple Infused Butternut Squash Soup, Topped with a Crème Fraiche Swirl

### **Roasted Red Pepper & Tomato Bisque**

Smooth Tomato & Roasted Red Pepper Puree Seasoned & Simmered with Savory Vegetables in a Creamy Vegetarian Broth Highlighted with Basil & Sweet Cream

## SALAD

### **Fennel & Mandarin Orange Salad**

Shavings of Fennel, Segments of Mandarin Orange Served on a Bed of Baby Spinach & Dotted with Toasted Almonds

### **Classic Caesar Salad**

Romaine Lettuce, Crispy Bacon, Artisan Croutons, Lemon Slice, & Topped with a Padano Cheese Twill

### **The Boston Bibb**

Delicate Boston Bibb, Garnished with Julienne of Vegetables & Alfalfa Sprouts, a Sprinkle of Toasted Pumpkin Seeds  
Drizzled with Orange and Sesame Seed Oil Vinaigrette

### **Wrapped Centurion Salad**

California Greens, Tomato, Shredded Red Cabbage and Carrots Wrapped in a Thinly Sliced Cucumber Accompanied by a Selection of Dressings

### **South West Salad**

California Greens, black beans, Fresh Roasted Corn, Avocado, Cucumbers, Tomatoes and Crispy Fried Tortilla Tossed in a Southwest Vinaigrette

### **Asian Fusion Salad**

European Field Greens, Snow Peas, Red Onion, Chinese Cabbage, Crispy Fried Won Tons Finished with Back Sesame Seeds & A Ginger Soy Vinaigrette

## ANTIPASTO

### **Insalata Caprese**

Slices of Heirloom Tomatoes Layered with Fresh Buffalo Mozzarella Finished with Extra Virgin Olive Oil Sea Salt & Cracked Pepper

### **Della Casa**

Prosciutto, Capicola, Genoa Salami & Calabrese, House Marinated Jardinière & Cherry Tomato & Boconcini Skewer

### **Prosciutto Melone**

A Tender Wedge of Cantaloupe on a Bed of Baby Arugula & Crossed with Two Prosciutto Wrapped Bread Sticks

### **Smoked Salmon Parcels**

Slices of Canadian Smoked Salmon Filled with a Dilled Herb Cream Cheese Garnished with a Rye Crostini & Lemon Wedge

## **PASTA**

### **Oven Baked Homemade Lasagna**

Layers of Fresh Pasta, Bolognese Sauce & Assorted Italian Cheese

### **Cheese or Veal Stuffed Jumbo Shells (3 per Guest)**

Served with your Choice of either Rose, Pomodoro or Vodka Sauce

### **Baked Penne**

Served with your Choice of either Rose, Pomodoro or Vodka Sauce

### **Butternut Squash Ravioli**

In a Sage Brown Butter Sauce

### **Veal or Cheese Filled Fazzoletti (2 per Guest)**

Tender Envelopes of Pasta with Cheese & Spinach or Creamy Veal Filling  
Served with your Choice of Sauce

### **Manicotti & Cannelloni Duo**

A piece of Spinach & Ricotta Manicotti & Veal Stuffed Cannelloni  
Served with your Choice of Sauce

## **FISH**

### **Cedar Planked Salmon**

Served with your Choice of the Following Sauces

- Fresh Mango, Tomato and Cilantro Relish
- Ginger & Lemon Pepper
- Canadian Maple
- Mediterranean

## **CHICKEN**

### **Granny Smith Apple & Canadian Brie Stuffed Supreme of Chicken**

Served In a Pool of White Wine Cream Sauce

### **Sicilian Chicken**

Chicken Scaloppini Topped with Grilled Eggplant Fresh Mozzarella Cheese  
In a Light Pomodoro Sauce

### **Pollo Puttanesca**

Prosciutto Wrapped Breast of Chicken Served with a Classic Puttanesca  
Sauce

### **Classic Stuffed Supreme of Chicken**

Spinach, Ricotta & Porcini Mushroom Stuffed Breast of Chicken  
Served with a White Wine Cream Sauce

### **Pollo Principessa**

Asparagus & Mozzarella Stuffed Supreme of Chicken  
Served with a Brown Butter Demi-Glaze

## **BEEF**

### **Prime Rib of Beef (10 oz)**

Served Au Jus

### **Roast Strip loin of Beef (8 oz)**

Served with a Triple Peppercorn Madera Wine Sauce

### **Beef Tenderloin (7 oz)**

In a Pool of Cognac Double Demi Glace

### **Surf & Turf**

5 oz Filet of Beef & 3 Colossal Tiger Shrimp  
Served with a Grainy Mustard & Tarragon Sauce

## VEAL

### **Veal Florentine**

Medallions of Fresh Veal Sautéed in a Lemon Butter Sauce & Topped with Fresh Spinach & Fontina Cheese

### **Pan Seared Veal Chop**

Served Au Jus

### **Saltimbocca A La Romana**

Prosciutto & Sage Lined Veal Roulade  
Served in a Marsala Mushroom Sauce & Topped with Capers

### **Sicilian Veal**

Veal Scaloppini Topped with Grilled Eggplant Fresh Mozzarella Cheese  
In a Light Pomodoro Sauce

## DESSERT

### **Lemon Delicio Gelato**

Creamy Lemon Gelato Presented in the Lemon  
Served with Raspberry Coulis

### **Chocolate Mousse Royal**

Delicate Chocolate Mousse Served Atop Crispy Chocolate Twill  
Decorated with Mango & Raspberry Coulis

### **Ice Cream Filled French Crepes**

Served with a Fruit Compote & Fresh Whipped Cream

### **His & Hers Dessert Duo**

For Her a Light Tuxedo Truffle Mouse Cake  
For Him a Strawberry Shortcake

### **Classic Tiramisu Cake**

Lady Fingers Dipped in Espresso & Layered with a Sweet Mascarpone Cream  
With Notes of Marsala Wine and Topped With Cocoa