



Italian Wedding Menu Options

SOUP

Chicken Pastina Soup

Sicilian-style chicken soup with Pastina, topped with freshly grated Parmigiano cheese

Stracciatella Alla Romana

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, simmered in a garlic-scented broth with onions, sherry, and light cream

Butternut Squash Soup

Velvety maple-infused butternut squash puree, topped with a crème fraiche swirl

Roasted Red Pepper & Tomato Bisque

Smooth tomato & roasted red pepper puree, seasoned and simmered with savory vegetables in a creamy vegetarian broth, highlighted with basil & sweet cream

SALAD

Fennel & Mandarin Orange Salad

Shavings of fennel and segments of mandarin orange, served on a bed of baby spinach dotted with toasted almonds

Classic Caesar Salad

Romaine lettuce, crispy bacon, and artisan croutons, topped with a Grana Padano cheese twill and garnished with a lemon slice

The Boston Bibb

Delicate Boston lettuce, garnished with julienne vegetables and alfalfa sprouts, sprinkled with toasted pumpkin seeds, and 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



ANTIPASTO

Insalata Caprese

Slices of heirloom tomatoes, layered with fresh Mozzarella di Bufala, finished with extra virgin olive oil, sea salt, and cracked pepper

Della Casa

Prosciutto, capicola, genoa salami & calabrese, house marinated jardinière, cherry tomato & Bocconcini 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 and lemon Wedge

CENTURION

PASTA

Oven Baked Homemade Lasagna

Layers of fresh pasta, Bolognese sauce, and assorted Italian cheese

Cheese or Veal Stuffed Jumbo Shells (3 per Guest)

Served with your choice of either Rosé, Pomodoro, or Vodka Sauce

Baked Penne

Served with your choice of either Rosé, 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 and a piece of veal-stuffed cannelloni. Served with your choice of sauce





FISH

Cedar Planked Salmon

Served with your choice of sauce: Canadian Maple, Mediterranean, Ginger & Lemon Pepper, or Fresh Mango, Tomato, and Cilantro Relish

CHICKEN

Sicilian Chicken

Chicken scaloppini topped with grilled eggplant and fresh mozzarella cheese covered with a light pomodoro sauce

Pollo Puttanesca

Prosciutto-wrapped breast of chicken, served with a classic Puttanesca sauce

Classic Stuffed Supreme of Chicken

Spinach, ricotta, and porcini mushroom stuffed chicken breast in a white wine cream sauce

Pollo Principessa

Asparagus & mozzarella stuffed chicken supreme with a brown butter demi-glaze sauce

Granny Smith Apple & Canadian Brie Stuffed Supreme of Chicken

Served with white wine cream sauce

BEEF

Prime Rib of Beef (10 oz)

Served Au Jus

Roast Beef Strip Loin (8 oz)

Served with a triple peppercorn madera wine sauce

Beef Tenderloin (7 oz)

Served with cognac double demi glaze

Surf & Turf

5 oz Filet of Beef & 3 Colossal Tiger Shrimps. Served with a grainy mustard & tarragon sauce





Veal Florentine

Medallions of fresh veal, sautéed in a lemon butter sauce and topped with fresh spinach & fontina cheese

Pan Seared Veal Chop

Served Au Jus

Saltimbocca A La Romana

Prosciutto and sage-lined veal roulade, served in a marsala mushroom sauce topped with capers

Sicilian Veal

Veal scaloppini, topped with grilled eggplant and fresh mozzarella cheese, in a light pomodoro sauce

DESSERT

Lemon Gelato

Refreshing lemon gelato served in the lemon with raspberry coulis

Chocolate Mousse Royal

Delicate chocolate mousse served atop a crispy chocolate twill, decorated with mango and raspberry coulis

Ice Cream Filled French Crepes

Served with a fruit compote and fresh whipped cream

His & Hers Dessert Duo

For Him, a light tuxedo truffle mouse cake. For Her, a strawberry shortcake.

Classic Tiramisu Cake

Lady fingers dipped in espresso, layered with a sweet mascarpone cream with subtle notes of marsala wine, topped with cocoa

