

WEDDINGS

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PRICING STARTING AT \$75/PERSON
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CRUDITÉS

ANTIPASTI DISPLAY

ASSORTED GOURMET CHARCUTERIE, OLIVES, MARINATED VEGETABLES,
BREADSTICKS

INTERNATIONAL CHEESE DISPLAY

FRESH MOZZARELLA, PARMIGIANO REGGIANO, BRIE, MANCHEGO

GARDEN VEGETABLE BASKET

ASSORTED CRACKERS, VEGETABLES, DIPS, SPREADS

BUTLERED HORS D'OEUVRES

(SELECT FROM THE FOLLOWING OR TALK TO US ABOUT NEW IDEAS!)

PROSCIUTTO BITES | ARANCINI | CHEESESTEAK EGG ROLLS | CRAB RANGOON |
TUNA TARTARE | ASSORTED PITA BITES | CAPRESE SKEWERS | CHEESEBURGER
SLIDERS | ASSORTED MINI TACOS OR TOSTADAS | LOBSTER BISQUE SHOOTERS |
SKEWERED BEEF TERIYAKI | CAJUN CHICKEN SKEWERS | SCALLOP OR SHRIMP
WRAPPED IN BACON | CRABETTES | FILET CROSTINI | SHRIMP & ANDOUILLE
SAUSAGE | JUMBO STUFFED MUSHROOM | BRUSCHETTA | SPANAKOPITA |
ASSORTED COLD CANAPÉS | CHICKEN OR SHRIMP TEMPURA | COCONUT OR
SESAME CHICKEN | CLAMS CASINO | VEGETABLE TEMPURA | COCKTAIL MEATBALLS
| MINI QUICHE | BREADED RAVIOLI | CAJUN SHRIMP | ASPARAGUS & PROSCIUTTO |
MINI EGG ROLLS

SALADS

CAESAR

ROMAIN, HOMEMADE CROUTONS, PARMESAN, CRACKED PEPPER, CREAMY CAESAR

GARDEN

MIXED GREENS, TOMATO, CUCUMBER, CARROT, CHOICE OF DRESSING

ARUGULA

ARUGULA, PARMESAN, CRACKED PEPPER, GRILLED LEMON VINAIGRETTE

MESCLUN

MIXED FIELD GREENS, FRESH HERBS, SHALLOT VINAIGRETTE

MENU CAN BE CUSTOMIZED TO FIT ANY NEED - BE IT BUDGET, SPECIAL
REQUESTS, PREFERENCE, OR FOOD ALLERGIES! CONTACT US FOR A TASTE TEST

AND PRICING!

ANTHONYMICHAELSEVENTS@GMAIL.COM

PROTEIN

STUFFED PORK TENDERLOIN

SAUTÉED BROCCOLI RABE, SHARP PROVOLONE, GARLIC DEMI-GLACE

STUFFED BEEF TENDERLOIN

ROASTED PEPPERS, PROSCIUTTO, SPINACH, PROVOLONE, DEMI-GLACE

PEPPERED FILET

MARINATED & ROASTED, HERB BUTTER, SPICES, HORSERADISH CREAM

CHICKEN FRANÇAISE

PAN FRIED, LEMON, GARLIC, CAPERS, BUTTER, WHITE WINE

CHICKEN MARSALA

SAUTÉED, MUSHROOM, SHALLOT, PARSLEY, MARSALA WINE

CHICKEN SALTIMBOCCA

SAUTÉED, PROSCIUTTO, SPINACH, PROVOLONE, GARLIC WHITE WINE SAUCE

CHICKEN FLORENTINE

SAUTÉED, SPINACH, SHALLOT, GARLIC, BUTTER, WHITE WINE

CHICKEN PARMIGIANA

PAN FRIED, SEASONED BREADCRUMBS, MARINARA, MOZZARELLA

CARVED TURKEY

SLOW ROASTED, SAUSAGE SAGE STUFFING, CRANBERRY RELISH, POULETTE SAUCE

CRAB CAKES

JUMBO LUMP CRABMEAT, BELL PEPPER, ONION, ROASTED RED PEPPER AIOLI

SAUTÉED WHITE FISH

TURBOT OR TILPIA, BUTTER, GARLIC, WHITE WINE

PASTA

PASTA SELECTION

PENNE, RIGATONI, LINGUINE, CAVATELLI, GNOCCHI, TORTELLINI, JUMBO STUFFED SHELLS, BAKED MANICOTTI, LASAGNA, VEGETABLE LASAGNA

SAUCE SELECTION

MARINARA, POMODORO, BOLOGNESE, ROSA, ALFREDO, PESTO, AGLIO E OLIO, CACIO E PEPE, SHORT RIB RAGU

(ADDITIONAL PASTA OPTIONS AVAILABLE)

STARCH

PARSLIED REDSKIN POTATOES

POTATOES AU GRATIN

ROASTED ROSEMARY POTATOES

GARLIC MASHED POTATOES

RICE PILAF

LONG GRAIN WILD RICE

INCLUDED BUFFET & DINNER OFFERINGS

SEASONAL CHEF'S SELECTION OF VEGETABLES

FRESH BAKED DINNER ROLLS & BUTTER

DESSERT

UPSCALE DECORATED WEDDING CAKES

ASSORTED MINI PASTRIES

COOKIES, CUPCAKES, CANNOLIS, BISCOTTI, SFOGLIATELLA, ZEPPOLE, MACAROONS,
CREAM PUFFS, ÉCLAIRES, DANISH, MUFFINS, DOUGHNUTS

ICE CREAM, GELATO, SORBET

ASSORTED FLAVORS & TOPPINGS

COFFEE & TEA

REGULAR, DECAFFEINATED, ESPRESSO, CAPPUCCINO, TEA

FRESH SEASONAL FRUIT

LATE NIGHT

SANDWICHES

CHEESESTEAKS, HOAGIES, SANDWICHES

SNACKS

STROMBOLIS, CHICKEN FINGERS, WINGS, SOFT PRETZELS, CHIPS

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