



ITALIAN WEDDING MENU



Antipasto bar

An assortment of cold cuts, cheeses, grilled vegetables, salads, seafood and breads

Spumante toast before dinner

Specialty Bread Basket: an assortment of specialty breads and rolls

Angelotti

Half-moon shaped pasta stuffed with ricotta cheese and spinach in a cream sauce

Main Entrée

10oz. veal chop served in a cognac sauce and 2 jumbo tiger shrimp

Chef selection of seasonal vegetables and Potatoes

Spring mix with Spanish onions, julienne carrots, olive oil and balsamic vinaigrette (bowl per table)

Premium Pastry Platter

An assortment of French and Italian pastries served center table

Wedding Cake and Coffee Station (Client to provide cake, Avani to cut & serve from Station)

Ice Cream Station

French vanilla or chocolate ice cream topped with your choice Rainbow sprinkles or mini marshmallows along with chocolate sauce

Poutine station

Shoestring French fries along with cheese curds and homemade gravy for guests to enjoy

Enhanced Bar

Red and white wine table service, liquors, liqueurs, domestic beer, imported beers, Spumante toast

Soft drinks, juices, bottled water, coffee, tea, espresso