



ITALIAN WEDDING MENU



Antipasto bar

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

Spumante toast before dinner service

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

7oz Certified Angus New York steak with shitake merlot reduction

Grilled shrimp scampi in a lemon wine glaze

Whipped potatoes

Fresh market vegetables

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)

Fresh fruit platter

Avani boardwalk station

Savory items to include chicken wings, sliders, poutine, pizza along with all the traditional condiments

Enhanced Bar

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

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