

All Wedding Packages Include...

Color coordinated linens

Floral centerpiece and candelabras on head table

Lace skirting on head table, cake and gift tables

Complimentary bottle of champagne for the head table

Coffee, tea and decaffeinated

Custom designed wedding cake with your choice of colors, design, and fillings

Chair covers available upon request for an additional charge

The Standard Wedding Package

Cocktail hour will begin with an assorted display of fresh breads and cheeses, crisp vegetable crudités with dip, and a choice of four hot hors d'oeuvres.

Four hours open bar of draft beers, an assortment of wines, and soda.

White wine or zinfandel toast

Full course sit down dinner to include: tossed salad with house vinaigrette, choice of any three entrees, and your potato and vegetable selections.

- \$47.95 per person -

The Traditional Wedding Package

Your cocktail hour will start off with an elegant display of fresh breads and cheeses, crisp vegetable crudités, assorted fresh fruits and all appropriate dips and sauces, with a choice of any four hot hors d' oeuvres butlered by our wait staff

Four hours open bar of draft beers, an assortment of wines, house brand liquors, and soda.

White wine or zinfandel toast

Full course sit down dinner to include: your choice of home made soup, or tossed salad with house vinaigrette; choice of appetizer; choice of any three entrees; and your choice of potato and vegetable selections.

- \$53 .95 per person -

The Platinum Wedding Package

A display table of champagne glasses adorned with fresh strawberries.

Your cocktail hour will start off with an elegant display of fresh breads and cheeses, crisp vegetable crudités, assorted fresh fruits and all appropriate dips and sauces, with a choice of any four hot and two cold hors d' oeuvres butlered with white glove service by our wait staff

Four hours open bar of draft beers, an assortment of wines, house brand liquors, and soda.

White wine or zinfandel toast

Your choice of tossed salad with house vinaigrette, traditional Caesar salad or home-made soup

Intermezzo course; your choice of lemon or apple sorbet

Your choice of appetizer

Your choice of entree, potato and vegetable selections

Assorted dessert table display

- \$65.95 per person -

Soup Course Selections:

Tomato Dill Bisque

Country Chicken Vegetable with Rissotto

Italian Sausage with Tortellini

Italian Wedding Soup

Appetizer Selections:

New Orleans Crab cakes with Horseradish Remoulade

Wild Mushroom Tarte with Roasted Tomato Vinaigrette

Lobster Ravioli with Tarragon Cream Sauce

Herb Encrusted Lamb Chops with Zesty Tomato Syrup

Traditional Shrimp Cocktail

Bacon Wrapped Scallop Brochette with Sun dried Tomato Cream

Entrée Selections:

Seared Garlic Sirloin with Roasted Garlic Demi Glaze

Herb Encrusted Chicken with Roasted Tomato Vinaigrette

Stuffed Chicken Marsala with Mushroom Sauce

Chicken Francaise with Lemon Chardonnay Sauce

New England Broiled Haddock

Stuffed Filet of Sole with Lemon Beurre Blanc

Grilled Salmon with Dill Cream Sauce

Potato Selections:

Cheddar and Onion Scalloped Potato

Garlic Red Smashed Potato

Parmesan Scallion Twice Baked Potato

Caramelized Onion Au Gratin Potato

Potato Pave

Vegetable Selections:

Sautéed Fresh Vegetable Medley

Steamed Broccoli and Carrots

Green Beans Sautéed with Shallots

Roasted Seasonal Vegetables

Vegetarian Options:

Roasted Garlic Penne Prima Vera

Ravioli Florentine with Tomato Cream Sauce

Upgrades:

Salad Course:

Traditional Caesar Salad

Spinach Salad

Greek Salad

- \$1.25 per person -

Soup Course:

New England Clam Chowder

Seafood Bisque

- \$1.50 per person -

Entrée Course:

Roast Prime Rib with Au Jus

- \$2.50 per person -

Mushroom Infused Half Roast Chicken

- \$1.95 per person -

Stuffed Twin Lobster Tails

- Market Price -

Seared Scallops Florenta

- \$1.95 per person -

Grilled Filet Mignon with Gorgonzola Butter

- \$2.95 per person -

Peppercorn Encrusted Beef Tenderloin with Horseradish Cream Sauce

- \$2.95 per person -

Hot Hors D'Oeuvres

Assorted Mini Quiche

An assortment of quiche lorraine, sun dried tomato quiche, wild mushroom quiche and seafood quiche baked in a mini pastry shell

Pigs in a blanket

Mini all beef frank's wrapped in a French puff pastry, served with mustard.

Rosemary Asiago Cheese Straws

Puff pastry twists with asiago and parmesan cheese and accented with a pinch of fresh rosemary.

Mini Beef Wellington

Puff pastry dough wrapped around seasoned filet mignon with traditional mushroom duxelle and garnished with a floral design.

Breaded Cheese Ravioli

Premium light and tender ravioli, filled with tangy cheese, then coated with Italian style bread crumbs.

Sesame Chicken Medallion

Chicken breast medallion brushed with sesame oil and a touch of teriyaki sauce, lightly textured with sesame seeds and Japanese bread crumbs.

Chicken Thai Spring Roll

A combination of chicken chunks and sliced cashews seasoned with traditional Thai spices, rolled into a spring roll wrapper.

Smoked Chicken Quesadilla

A combination of smoked chicken, jack cheddar cheese, jalapeno, tomato, onion, peppers, cilantro and garlic, all wrapped in a flour tortilla.

Chicken Pineapple Brochette

Tender marinated chicken breast, with fresh chunks of pineapple grilled on a skewer

Coconut Encrusted Shrimp

Fresh butterfly shrimp dipped in coconut milk batter and encrusted with coconut flakes and bread crumbs

Scallops and Bacon

Tender sea scallops dusted with bread crumbs and wrapped in smoked bacon

Artichoke Parmesan

Tender artichoke heart stuffed with cream cheese, garlic and parmesan cheese, then coated with seasoned bread crumbs

Phyllo Wrapped Asparagus

Delicate phyllo dough wrapped around crisp asparagus, with asiago and fontina cheese

Seafood Stuffed Mushrooms

Whole mushroom caps, stuffed with a zesty seafood stuffing, and dusted with a hint of paprika and seasoned bread crumb.

Spanakopita

Layers of phyllo dough filled with spinach, onions, garlic, cream cheese and feta cheese.

Potato Chive Puff

Potatoes accented with chives in a flakey puff pastry crust. Served with sour cream.

Golden Fried Mushrooms

Whole button mushrooms, batter dipped and fried golden brown, served with ranch dip.

Mini Crab Cakes

Fresh snow crab meat, with peppers, onions and jack cheddar cheese, breaded and fried, served with horseradish remoulade.

Shrimp and Bacon

Jumbo shrimp on a skewer, wrapped in smoked bacon, served with a side of cocktail sauce.

Clams Casino

Large littleneck clams in a half shell, stuffed with onions, peppers, bacon and garlic butter, served with fresh lemon.

Cold Hors D'Oeuvres

Antipasto Skewers

Skewers of fresh mozzarella cheese, sun dried tomatoes, artichoke hearts and kalamata olives, marinated in Italian dressing.

Chicken Croquettes

Tender chunks of cooked chilled chicken breast, brushed with garlic oil, and wrapped in prosciutto.

Grilled Filet Mignon Canape

A garlic crostini, topped with tomato, dill cream cheese and grilled medium rare filet mignon.

Smoked Salmon Canape

Toasted crostini, topped with wasabi cream cheese, diced peppers, and sliced smoked salmon.

Tomato and Mozzarella Skewers

Fresh mozzarella cheese and cherry tomatoes marinated in garlic oil and vinegar, with fresh chopped basil.

Cantaloupe Wrapped in Prosciutto

Fresh chunks of cantaloupe, sprinkled with salt, pepper and sugar, then wrapped in thinly sliced prosciutto.

WEDDING ENHANCEMENTS

Venetian Table

An Artful Assortment of Italian Pastries and Cookies

\$6.95 per person

Chocolate Bar

Our Chocolate Fountain cascading with rich chocolate

Includes Fresh Fruit, Pretzels, Marshmallows, Rice Crispy Treats,

Cookies and more

\$5.95 per person

Candy Bar

Old Apothecary jars filled to the rim with all of your favorites

Hard Candy, Fireballs, Pixie Sticks, M&M's and much more

Great for your guests to fill up their favorite bags

\$3.95 per person

Carmela's Banquet House

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for booking and info

Call (518)463-4302

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