

# Wedding Package One

**\$79**

Coffee, Tea & Soft Drinks Included • House Bread and Olive Oil Included  
**Prosecco Toast Included**

## PRE DINNER RECEPTION

Passed Hors d'Oeuvres: Please Select **Five**

## FIRST COURSE

PLEASE SELECT **ONE** SOUP FOR ALL GUESTS TO RECEIVE:

**Chicken Escarole** • Savory Vegetables, Cannellini Beans, Ditalini Pasta, Parmesan Crostini

**Vegetarian Minestrone** • Tomato Broth, Carrots, Celery, Green Beans, Zucchini, Cannellini Beans, Pesto Crostini

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## SECOND COURSE

PLEASE SELECT **ONE** SALAD FOR ALL GUESTS TO RECEIVE:

**Arcadia Greens** • Red Grape Tomatoes, Cucumber, Prosecco Vinaigrette

**Caesar** • Romaine Lettuce, Light Garlic Croutons, Parmesan Cheese

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## THIRD COURSE

PLEASE SELECT **TWO** ENTREES TO OFFER:

*PLEASE NOTE: Exact entrée counts are required one week prior to event date.*

**14 oz. Roasted Prime Rib of Beef** • Rosemary Au Jus

**Pan Seared Salmon** • Lemon, Olive Oil, Olive Tapenade

**Broiled Cod** • White Wine, Herbs, Lemon, Panko Bread Crumbs

**Chicken Marsala** • Mushroom Marsala Wine Sauce

**Chicken Scallopini** • Lemon Herb Sauce

Entrees Served With Vegetable Medley & Butter Whipped Yukon Gold Mashed Potatoes

**\*Vegetarian Available**

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## FOURTH COURSE

**Cutting and Plating of Client Provided Cake** • Dressed with Sauces and Served with Vanilla Ice Cream

# Wedding Package Two

**\$99**

Coffee, Tea & Soft Drinks Included • House Bread and Olive Oil Included  
**Prosecco Toast Included**

## PRE DINNER RECEPTION

**Stationary Enhancements • Please Select One**  
**Passed Hors d'Oeuvres • Please Select Five**

## FIRST COURSE

PLEASE SELECT **ONE** SOUP FOR ALL GUESTS TO RECEIVE:

**Chicken Escarole** • Savory Vegetables, Cannellini Beans, Ditalini Pasta, Parmesan Crostini

**Vegetarian Minestrone** • Tomato Broth, Carrots, Celery, Green Beans, Zucchini, Cannellini Beans, Pesto Crostini

**Lobster-Clam Chowder** • Surf Clams, Lobster Meat, Corn, Sweet and Idaho Potatoes, Red Bell Pepper

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## SECOND COURSE

PLEASE SELECT **ONE** SALAD FOR ALL GUESTS TO RECEIVE:

**Arcadia Greens** • Red Grape Tomatoes, Cucumber, Prosecco Vinaigrette

**Caesar** • Romaine Lettuce, Light Garlic Croutons, Parmesan Cheese

**Seasonal Salad** • Mixed Greens, Seasonal Fruit, Goat Cheese, Slivered Almonds, Pomegranate Vinaigrette

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## THIRD COURSE

PLEASE SELECT **THREE** ENTREES TO OFFER:

*PLEASE NOTE: Exact entrée counts required one week prior to event date.*

**Pan Seared Filet Mignon "Barolo"** • Mushroom Barolo Sauce

**Surf and Turf** • 6oz. Filet Mignon with Barolo Sauce & Two Baked Stuffed Shrimp with Lemon Herb Butter Sauce

**Wood Grilled Baby Lamb Chops** • Olive Tapenade, Greek Olive Oil

**Broiled Cod** • White Wine, Herbs, Lemon, Panko Bread Crumbs

**Pan Seared Salmon** • Lemon, Olive Oil, Olive Tapenade

**Chicken Marsala** • Mushroom Marsala Wine Sauce

**Chicken Scallopini** • Lemon Herb Sauce

**Mediterranean Chicken** • Artichokes, Roasted Red Peppers, Olives, Sundried Tomatoes

Entrees Served With Vegetable Medley & Butter Whipped Yukon Gold Mashed Potatoes

**\*Vegetarian Available**

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## FOURTH COURSE

**Cutting and Plating of Client Provided Cake** • Dressed with Sauces and Served with Vanilla Ice Cream

# Surf & Turf

**\$119**

Coffee, Tea & Soft Drinks Included • House Bread and Olive Oil Included  
**Prosecco Toast Included**

## PRE DINNER RECEPTION

**Stationary Enhancements** • Please Select One  
**Passed Hors d'Oeuvres** • Please Select Five

## FIRST COURSE

PLEASE SELECT **ONE** FOR ALL GUESTS TO RECEIVE:

**Arcadia Greens** • Red Grape Tomatoes, Cucumber, Prosecco Vinaigrette  
**Caprese** • Backyard Farm Tomatoes, Fresh Mozzarella, Basil, Olive Oil, Balsamic Drizzle  
**Caesar** • Romaine Lettuce, Light Garlic Croutons, Parmesan Cheese  
**Seasonal Salad** • Mixed Greens, Seasonal Fruit, Goat Cheese, Slivered Almonds, Pomegranate Vinaigrette

## SECOND COURSE

PLEASE SELECT **ONE** FOR ALL GUESTS TO RECEIVE:

**Penne Marinara** • House Made Marinara  
**Penne ala Vodka** • House Pink Vodka Cream Sauce  
**Mushroom Risotto** • White Truffle Oil  
**Spinach and Lemon Risotto** • Preserved Lemon, Parmigiano-Reggiano, Spiced Walnuts

## INTERMEZZO

**Sorbet** • Lemon

## THIRD COURSE

PLEASE SELECT **ONE** ENTRÉE, **ONE** STARCH AND **ONE** VEGETABLE:

**9oz Filet Mignon and Seafood Stuffed Lobster** • Stuffed with Shrimp and Scallops. Served with choice of Bordelaise or Béarnaise Sauce

**9oz Filet Mignon and Three Seafood Stuffed Shrimp** • Stuffed with Shrimp and Scallops. Served with choice of Bordelaise or Béarnaise Sauce

**Starch Choices** • Roasted Fingerling Potatoes • Rosemary Potato Croquette • Sweet and Idaho Potato Gratin with Parmesan

**Vegetable Choices** • Grilled Asparagus • Italian Green Beans • Brussel Sprouts with Bacon & Egg • Seasonal Vegetable Medley

**\*Vegetarian Available**

## FOURTH COURSE

**Cutting and Plating of Client Provided Cake** • Dressed with Sauces and Served with Vanilla Ice Cream  
**Served with Chocolate Truffles**

# *Stationary Enhancements*

## **ASSORTED HEARTH BAKED PIZZAS**

Margherita Pizza • Mediterranean Spinach • BBQ Chicken Pizza

## **CHEESE BOARD**

Gorgonzola, Pepper Jack, Cheddar, Parmigiano Reggiano and Goat Cheese • Assorted Crackers

## **CRUDITÉS**

Seasonal Vegetables with Boursin Cheese Dip

## **MEDITERRANEAN HUMMUS**

Lemon Hummus, Spiced Cumin and Olive Oil Pita, Carrots, Celery

## **CRISPY RI CALAMARI**

House Pickled Peppers, Garlic Butter, Lemon and Parsley. Served with Marinara Sauce

# *Passed Hors d'Oeuvres*

## **HOT**

Stuffed Mushroom with Parmesan, Panko & Spinach

Mushroom Arancini with Gorgonzola Alfredo

Cranberry & Brie Crostini

Tomato & Fresh Mozzarella Crostini & Balsamic-Shallot Confit

Vegetarian Spring Roll with Spicy Orange Dipping Sauce

Maine Lobster Fritters & Spicy Tartar Sauce

New Bedford Sea Scallops Wrapped in Bacon

Wood Grilled Shrimp & Spicy BBQ Dipping Sauce

Coconut Shrimp Spring Rolls with Spicy Orange Dipping Sauce

Baby Maryland Crab Cakes, Creole Remoulade

Greek Chicken & Tzatziki Yogurt Sauce

Buffalo Chicken and Watermelon with Blue Cheese Dipping Sauce

Cajun Chicken with Mango Coulis

Szechuan Sirloin & Pineapple

Sirloin Au Poivre Crostini with Horseradish Sauce and Goat Cheese

Mini Beef Wellingtons with Barolo Sauce

Gorgonzola Stuffed Dates Wrapped in Bacon

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## **CHILLED**

Caprese Cup with Fresh Mozzarella, Grape Tomatoes, Basil, Balsamic, Olive Oil

Gorgonzola Stuffed Sicilian "Martini Olive" Skewers

Pineapple, Honey Dew, Cantaloupe, Strawberry Fruit Kabob with Honey Yogurt

Parma Prosciutto & Melon with Aged Balsamic Vinegar

Smoked Salmon Tzatziki Crostini

Salumi Crostini with Prosciutto, Capicola, Salami, Provolone and Banana Pepper Ring

Prosciutto Wrapped Asparagus Tips with Boursin Cheese Dip