



# *Six Hour Ceremony and Wedding Menu*

## *Complimentary Pre-Ceremony Reception* *(Prior to the Ceremony)*

### *Champagne Bar*

Peach, Melon & Strawberry

### *Passed Beverages*

Westmount Sours, Lemon Water, White Cosmo

### *Deluxe Tuscan Trolley*

Green & White Asparagus wrapped with Prosciutto  
Bocconcini wrapped with Sundried Tomato & Basil  
Fresh Strawberry topped with Mascarpone Cheese & Balsamic Glaze  
Smoked Salmon on Bellini topped with Dill Sour Cream  
Exotic Fruit Spedini  
Fresh Cucumber Slice Topped with Baby Shrimp  
Genoa Salami & Herb Cheese Coronet  
Smoked Turkey Salad on Endive  
Imported Hot & Sweet Dried Sausage & Provolone  
Caponata in Puff Pastry Cups  
Ciliegine wrapped with Sundried Tomato & Basil  
Imported Pepperoni with Pepperoncini  
Sausage & Pepperoni Stuffed Breads

### *International Cheese Cart*

Herbed Goat & Boursin  
Saga Blue  
Gorgonzola, St. Andre  
Cave Aged Gruyere  
Danish Fontina

Spanish Machego  
Smoked Gouda  
Jarlsberg  
French Brie

*Half Hour Ceremony To Follow*  
*Five Hour Premium Open Bar Serving*

*Vodka:*

Grey Goose, Ketel One, Tito's, Stolichnaya, Absolut, Flavored Vodkas

*Gin:*

Bombay Sapphire, Tanqueray, Hendrick's

*Rum:*

Myer's, Bacardi, Captain Morgan, Malibu

*Tequila:*

Patron Silver, Jose Cuervo Gold, Casamigos

*Scotch, Irish and Canadian Whisky:*

Johnny Walker Black, Chivas Regal, Glenlivet 12 Year Old, Dewar's,  
Jameson's, Powers, VO, Crown Royal

*Bourbon:*

Jack Daniels, Honey Jack, Maker's Mark, Bullit

*Cognac:*

Hennessy VS

*Cordials:*

Disaronno Amaretto, Bailey's Irish Cream, Campari, Drambuie, Frangelico, Godiva,  
Gran Marnier, Licor 43, Kahlua, Southern Comfort, Romana Sambuca  
An extensive variety of Fruit Based Liqueurs.

Cream Drinks, Sours, "Signature" & "Seasonal" Cocktails

Fresh Squeezed Orange, Grapefruit & Lemon Juice

(Shots are not permitted)

## *Deluxe Martini Bar*

White Cosmopolitan  
Raspberry Martini  
Bellini Martini  
Chocolate Martini  
Pomegranate Martini

Westmount Sour  
Lychee Martini  
Apple Martini  
Watermelon Martini  
Dirty Martini

## *Red Wines*

Cabernet Sauvignon  
Merlot  
Pinot Noir  
Chianti

Red Zinfandel  
Malbec  
Shiraz  
Port

## *White Wines*

Chardonnay  
Pinot Grigio  
Sauvignon Blanc

Riesling  
Domestic Champagne

## *Homemade Red & White Sangria*

### *Enjoy our selection of Imported, Domestic & Light Beers*

*Served from Draught in a Frosted Pilsner Glass:*

Amstel Light, Heineken, Stella Artois,  
Corona, Blue Moon, Coors Light, Bud Light

## *Seasonal Outdoor Tropical Bar*

*(Memorial Day Weekend thru Labor Day Weekend)*

Pina Coladas  
Margaritas

Strawberry Daiquiris  
Miami Vice

## *Cocktail Reception To Include*

Deluxe Hot Hors d'Oeuvres Butler Passed White Glove Silver Tray Service  
Zucchini Flowers stuffed with Ricotta & Spinach  
Sweet Gulf Shrimp Scampi  
Filet Mignon Tips with Cherry Peppers  
Mozzarella Encarozza  
Gourmet Cocktail Franks wrapped in Puffed Pastry with Dijon Mustard & Fresh Kraut  
Potato Pancakes  
Bacon Wrapped Scallops  
Boursin Mushrooms

## *Classic American Grill*

### *Kobe Beef Sliders*

Hand-formed Grilled Kobe Beef Sliders topped with  
American Cheese served on a potato slider bun  
accompanied by Pickles, Ketchup & Mustard

### *Mini Sabrett Hot Dogs*

A miniature version of the Classic Sabrett Hot Dog steamed &  
then griddled served with Sabrett's Famous Onion Sauce,  
Sauerkraut, Ketchup & Mustard

## *Pasta Station*

*(Please select two items)*

Penne with Vodka Sauce  
Orecchiette Broccoli Rabe & Sausage,  
Gemelli with Fresh Chopped Tomato Arugula & Shrimp  
Farfalle Primavera  
Fusilli Filetto di Pomodoro  
Cheese Tortellini Ala Panna with Peas  
Cavatelli with Florets of Broccoli in Garlic & Oil  
Mezza Rigatoni Carbonara  
Mezza Rigatoni Bolognese  
Rigatoni al Amatriciana

## *Carving Station*

*(Please select two items)*

Stuffed Loin of Pork	Leg of Lamb
Roast Suckling Pig	Corned Beef
Baked Glazed Virginia Ham	Turkey
Pastrami	

### *"Peter Luger" Steakhouse Station to include:*

40 oz. Hand-Select Cowboy Steaks carved to  
order and served with all the Traditional sides: Creamed Spinach,  
Beer-Battered Onion Rings and Hash Brown Potato,  
Thick-Cut Applewood Smoked Bacon

## *Chef's Homemade Specialties*

*(Please select four items)*

Fried Calamari  
Oysters Rockefeller  
Clams Casino  
Stuffed Mushrooms with Garlic,  
Cheese, Parsley & Breadcrumbs  
Eggplant Rollatine  
Braised Short Ribs

Baked Clams Oreganato  
Mussels Vin Blanc  
Escargot En Bouchee  
Tripe  
Sole Tempura  
Lobster Mac & Cheese

## *Saute Station*

*(Please select one item)*

Veal Francaise  
Filet Mignon Tips with Barolo Wine & Mushrooms  
Chicken with Harvey's Bristol Cream Sherry & Porcini Mushrooms  
Monk Fish Francaise  
Veal Marsala

**Above served with Italian Arborio Risotto of Milano.**

Variety of Luganica Sausage sautéed with Garlic & Oil & Fryer Peppers  
Accompanied by Homemade Polenta

## *Asian Station*

*(Please select one item)*

General Tso Chicken  
Roasted Peking Duck  
Pepper Steak  
Beef & Broccoli  
General Tso Shrimp  
Sweet & Sour Shrimp

\*All above served with steamed or fried dumplings and white or fried rice

## *All Asian Stations Include the Following:*

Marinated Bean Sprouts, Seared Tuna, Baby Bok Choy with Red Pepper Garlic Dressing, Wakame  
Seaweed Salad, Soba Noodles with Dressing, Thai Baby Shrimp Salad,  
Stir Fried Beef & Straw Mushroom Salad, Sesame String Beans

## *Deluxe Sushi Display*

Inside Out Philadelphia  
California  
Cucumber  
Carrot

Inside Out California  
Salmon  
Eggplant  
Tuna Roll

Rolls served with wasabi, pickled ginger and soy dipping sauce

# *Authentic Tuscan Table*

*Over 100 Items*

Sicilian, Oil Cured, Calamata and Gaeta Olives,  
Hot Cherry Peppers Stuffed with Prosciutto & Provolone, House Smoked Turkey & Duck Breast,  
Fennel Salad, Grilled Portobello Mushrooms, Baby Artichokes, Aurecio Provolone,  
International Cheeses, Parmigiana Reggiano, Roasted Rome Tomatoes, Broccoli Rabe,  
Green & White Pencil Asparagus Vinaigrette, Grilled Seasonal Baby Vegetables,  
Red & Golden Roasted Beets, Baked Eggplant with Tomato & Granna Padana, Marinated White Eggplant,  
Caponata, White Anchovies, Italian Bean Salad, Bread Display with Focaccia,  
Bruschetta, Frittata, Parmigiana Crisps, Grissini Sticks

## *Array of Imported Sliced Meats to include:*

Prosciutto Di Parma, Prosciutto Cotto, Genoa Salami, Cappicola, Sopressata, Mortadella, and Pepperoni

## *Exotic & Tropical Fruit Display*

## *Deluxe Seafood Station to include:*

Italian-Style Squid & Scungilli with Extra Virgin Olive Oil  
Grilled Pulpo Salad with Extra Virgin Olive Oil  
Norwegian Smoked Salmon  
Poached Ahi Tuna with Onion, Capers & Kalamata Olives  
Gulf Shrimp tossed in Extra Virgin Olive Oil & Fresh Lemon  
Sicilian-Style Tuna Salad

## *Fresh Mozzarella Display*

Fresh, Smoked & Stuffed Mozzarella

Beefsteak, Yellow, Orange, & Plum Tomatoes with  
Fresh Basil, Oregano & Extra Virgin Olive Oil

## *Prosciutto Di Parma Station*

The pride of Parma, Italy, this Cured and Dried Ham sliced transparently  
thin to order by our "Berkel" slicing machine accompanied by  
Honeydew & Cantaloupe Melon and Figs

# *Dinner*

## *Champagne Toast*

### *Deluxe Salad* *(Please select one)*

#### *Burrata & Tomato:*

Fresh Italian Burrata with Baby Arugula,  
Heirloom Tomato, Balsamic & Extra Virgin Olive Oil

#### *Tri-Color:*

Baby Arugula, Radicchio, Red & White Endive,  
Extra Virgin Olive Oil & Fresh Lemon

#### *WCC Garden:*

California Bibb, Lola, Radicchio, Kalamata  
Olives, Red Grape Tomatoes, Persian Cucumbers with  
Balsamic Vinaigrette Dressing

#### *Caesar:*

Hearts of Romaine in a Classic Caesar Dressing with  
Croutons & Parmesan Crisp

## Choice of (4) Entrees:

### Beef:

14 oz. Roasted Prime Rib served off the bone with natural juices  
Seasonal Vegetable & Potato

### Poultry:

#### Select One

Chicken Rollatini with Prosciutto di Parma, Fresh  
Mozzarella, Marsala Wine-Mushroom Sauce,  
Seasonal Vegetable & Potato

Medallions of Chicken served with Exotic Mushrooms &  
Artichoke with Roasted Fingerling Potatoes in a Natural  
Chicken Jus with Rosemary

Vermont Roasted Chicken served over Polenta with  
Broccoli Rabe & Roasted Tomato & Rosemary

### Fish:

#### Select One

Jumbo Gulf Shrimp Sautéed White Wine, Lemon, Butter, Risotto Milanese,  
Julienne Vegetables Carrots, Yellow Squash, Zucchini

Grilled Atlantic Salmon sautéed with Swiss Chard,  
Shaved Baby Artichokes, Tomato and Gaeta Olive Vinaigrette

Grilled Swordfish with Maître D'. Butter, Shallots, Garlic, Chives, Lemon and Parsley, Sautéed Escarole  
and Roasted Fingerling Potatoes

### Vegetarian:

Homemade Eggplant Parmigiana al Forno

## Gluten Free & Vegan Free

Vegetable Risotto



*“Venetian Hour”*  
*Customized Wedding Cake Included*

*(Provided by Calandra or Palermo)*

*“Dessert Tower”*

*(Two per table)*

*Pastries*

Traditional & Chocolate Cannoli  
Cream Puff  
Raspberry Mousse

Chocolate Eclair  
Napoleon  
Mini Fruit Tart

*Cookies*

Tri-Color Rainbow  
Chocolate Chip  
Hand-Dipped Chocolate Driscoll Strawberries  
Mint

Pignoli  
Raspberry Butter  
Assorted Chocolate Truffles

*Viennese Trolley*

*A display of over 100 Customized Sweet Bites  
by our Chef Filippo to include:*

Cannoli Parfait  
Dark Chocolate & Cinnamon Rice Pudding  
Lemon, Chocolate, Tiramisu & Raspberry Mini Dessert Cups  
Seasonal Berry Tartlet  
Espresso Mousse Cups  
Peach Melba  
Chocolate Dipped Cheesecake Lollipops  
Mini Cupcakes  
Cappuccino Opera Strip  
Assorted Petit Fours  
Brownie & Cheesecake Bites

*Also served:*

Passing Zeppole & Sfogliatelli  
  
Chocolate Fountain  
Macedonia di Frutta - Italian Fruit Salad  
Coffee & Tea Service

Authentic Italian Gelato Cart  
Italian Biscotti  
Cappuccino & Espresso Bar