

The Emerald Wedding Package

A modern alternative to a sit-down dinner, creating more of a social atmosphere.

Cocktail Hour

Cheese Display

Italian Sharp, Vermont Cheddar, Muenster, & Provolone Cheeses, Crushed Garlic Herbed Flatbreads, Sesame, Golden Butter & Wheat Crackers

Hand Passed Hot Hors D'oeuvre

Choose five hot hors d'oeuvre (included) Choose an additional three \$4.00/pp

Dinner Stations

Carving Station

(Choice of two)

Served with chef choice potato and vegetable plus rolls and condiments Pepper Crusted New York Strip with horseradish cream Roasted Turkey breast with apple cranberry chutney Roasted Rosemary & Herb Crusted Pork Loin with cinnamon applesauce Smoked Ham with wholegrain dijon mustard

Pasta Station

(Choice of two)

Penne alla Vodka tomato cream sauce with basil, garlic & flambéed vodka Cheese Tortellini Alfredo rich egg & cream sauce with romano cheese Penne al Pesto basil & garlic, pignoli nuts, olive oil & parmesan cheese Farfalle alla Norma sausage, eggplant, spinach, mushrooms & roasted tomatoes Paglia e Fieno house made egg & spinach pasta with prosciutto, bacon & butter

Salad Station

(Choice of one)

Field Greens with diced tomatoes, mozzarella & toasted almonds; raspberry vinaigrette Gorgonzola Apple with fresh greens, dried cranberries & walnuts; balsamic vinaigrette Garden Salad with fresh greens, pepperoncini, grape tomatoes, cucumbers & croutons; creamy Italian & balsamic vinaigrette plus continental and chickpea salads **Dessert** Platters of Italian Pastries Coffee Table