



MENU PACKAGE #1

OPEN “DELUXE BAR” | Inclusive of Up to 7 Hours of Service

DOMESTIC & IMPORTED BEERS | SPARKLING TOAST | RED & WHITE WINE | ASSORTED POP & JUICE

ASSORTED LIQUOR & LIQUEURS | COFFEE | TEA | ESPRESSO | SPARKLING & FLAT BOTTLE WATER

COCKTAIL RECEPTION |

VARIETY OF GOURMET HOT & COLD HORS D’OEUVRES | Vegetarian | Meat | Seafood

PASTA BAR |

FRESH PAPPARDELLE | SIGNATURE TOMATO SAUCE | BASIL | PADANO

BROCCOLI FLORETS | SAUSAGE | PETER’S E.V.O.O.

DINNER SERVICE |

SPECIALTY BREADS & FRESH BAKED FOCACCIA, BASKET PER TABLE | ‘MY MOTHER’S OLIVE OIL’
IMPORTED FROM GREECE

APPETIZER |

HORIATIKI SALAD: RIPE HOT HOUSE TOMATOES | PICKLED VIDALIA ONIONS | MOROCCAN CUCUMBER |
IMPORTED FETA

POTAMIA OLIVES | MOUNTAIN OREGANO & PETER’S E.V.O.O. | YAYA LEMONADO

MAIN ENTRÉE |

7oz. CHIANTI BRAISED BONELESS SHORT RIBS
BROCCOLINI & YAM WHEEL GARLIC MASHED

DESSERT |

VANILLA CRÈME BRÛLÉE | SCENTED AMARENA CHERRIES | CARAMELIZED SUGAR

LATE-NIGHT SERVICE | Client to provide Cake, Universal to Cut & Serve to guests from station

