# HAPPILY EVER AFTER



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# HORS D'OEUVRES (Select 4)

#### **Tomato Bruschetta**

With tomato, mozzarella, basil drizzled with balsamic and olive oil

#### **Beef Tenderloin Crostini**

Served with horseradish chive cream cheese

# **Bocconcini Lollipops**

Mozzarella with grape tomatoes, fresh basil, and olive oil drizzle

# **Beef Satay with Teriyaki Sauce**

# **Chicken Satay with Peanut Sauce**

# **Smoked Salmon Canape**

Smoked salmon on a cucumber canape topped with dill cream cheese

### Mini Crab Cakes

Served with remoulade sauce

# Cajun Shrimp Skewer

Served with Mango Chutney

#### Arancini di Riso

Rice and sausage balls stuffed with red pepper, Ricotta, mozzarella, and Parmesan cheese

# **Italian-stuffed Mushrooms**

# **Prosciutto Crostini**

Topped with caramelized onion and extra virgin olive oil

#### Stromboli Pinwheels

**DeRomos Mini Meatballs with Sunday Gravy** Served in martini glass

# Pepproni & Caprese Flatbreads

**Chicken Wellington** 

# **RECEPTION PLATTERS** (Select 2)

# DeRomo's Spinach & Artichoke Dip

Served with toasted crostini

# **Italian Meat & Cheese Platter**

Prosciutto di Parma, soppressata, mortadella, traditional caponata, fire-roasted red peppers, assorted olives, artichoke hearts, sharp provolone cheese and pepperoni, served with our fresh baked focaccia breads

# **Shrimp Cocktail Platter**

Served with fresh-made cocktail sauce and lemon wedges

#### **Traditional Baked Brie**

Garnished with green apples, fresh berries, and sliced almonds with assorted crackers

# Mozzarella Caprese Platter

#### Tenderloin Slider Platter

Certified beef tenderloin served with caramelized white onions and horseradish dipping sauce

# **SALAD** (Select 2)

#### Caesar

Romaine hearts, Parmesan, shredded Romano cheese, croutons, served with house-made Caesar dressing

### Market

Cucumbers, tomatoes, carrots, olives, ranch and balsamic vinegar

#### **Bonita**

Baby field greens, Belgian endive, fresh radicchio, fresh cantaloupe, papaya and strawberries tossed in tropical vinaigrette and topped with candied walnuts and shaved Parmesan cheese

### Caprese

Our own fresh Mozzarella cheese, wine-ripe tomatoes, fresh basil, olive oil and balsamic

# MAIN (Select 3)

Duet of Lobster Ravioli and Seabass with Sun Dried Tomato Sauce Beef Tenderloin Medallions with Red Wine Demi-glace

**Shrimp Scampi** 

Chicken Florentine Choice of Marsala or Alfredo Sauce Eggplant Rollatini

# **VEGETABLE & STARCH** (Select 2)

**Grilled Asparagus** 

**Seasonal Vegetable Medley** 

**Green Beans Almondine** 

**Au Gratin Potatoes** 

**Mashed Potatoes** 

**Grilled Vegetable Medley** 

**Roasted Potatoes** 

# **DESSERT**

Assorted Mini Italian Pastries Wedding Cake provided by LadyCakes Bakery



#### **BEVERAGE**

Soft drinks, iced tea, water and coffee One glass of sparkling cider/champagne per person per toast 5-Hour open bar premium liquor, beer & DeRomo's private label red & white wines

# **PACKAGE INCLUDES:**

Food • Sparkling Cider/Champagne • Coffee Service Chefs • Servers • Complimentary Room Rental Tables & Chairs • Dance Floor • Full set up of the room Wedding Cake • Cake Cutting Fee • Table mirrors Choice of color linens in either the napkin or tablecloth Decorative plate chargers • House table centerpieces

\$150.00 per person plus 6.5% sales tax, 22% service charge