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

Parmesan Italian-stuffed Mushrooms

Prosciutto Crostini

Topped with caramelized onion and extra virgin olive oil

Stromboli Pinwheels

Italian meats and mozzarella cheese

DeRomos Mini Meatballs with Sunday Gravy

Served in martini glass

Flatbreads: Pepperoni or Caprese

Chicken Wellington

Chicken wrapped in puff pastry

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

Featuring housemade fresh mozzarella

Tenderloin Slider Platter

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

SALAD (Select 2)

Caesar Salad

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

Market Salad

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

Bonita Salad

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 by DeRomo's Bakery Wedding Cake by Lady Cakes Bakery

BEVERAGE

Soft Drinks, Iced Tea, Water and Coffee
One glass of sparkling cider/champagne per person per toast

PACKAGE INCLUDES:

Food • Sparkling Cider/Champagne • Coffee Service Culinary and Service Staff • Tables & Chairs • Wedding Cake Silver or Gold Plate Chargers • House Centerpieces Black or White Table Linens & Napkins

ADDITIONAL FEES FOR THE FOLLOWING:

Dance Floor • AV Package • Custom Centerpieces Custom Colored Napkins/Linens or Chargers

> \$175.00 per person plus 6.5% sales tax 22% service charge | Room Rental \$1,000