

Wedding packages include the following:

Six hour bar package, three butler-style appetizers, salad, pasta course, main entrée, and dessert table.

Please select one item from each course and choose entrée accompaniments.

Please choose three selections from the Hors d'Oeuvres category.

All additional enhancements are listed with pricing shown.

Salad Course (select one)

Acquaviva Winery Salad

*Field Greens with Grape Tomatoes, Cucumber, and Carrots
in house Balsamic Vinaigrette*

Caprese Salad

Fresh Basil, Ripe Tomato and Drizzled Balsamic Vinaigrette

Caesar Salad

Garlic Croutons and Fresh Grated Parmesan Cheese

Family Style Pasta Course (select one)

Pasta Farfalle in Vodka Cream Sauce

Penne in Marinara Sauce

Sausage & Baby Pea with Pasta Orecchiette in Marinara Sauce 1.00 additional per guest

**Cavatelli in Creamy Marinara Sauce 2.00 additional per guest*

**Housemade Gnocchi in Vodka Cream Sauce 2.00 additional per guest*

Dessert Table (included)

Assorted Italian and Butter Cookies and Fresh Fruit Table

**Upgraded Premium Sweet Table*

Tiramisu, Cannoli, Éclairs, Cheesecake

Chocolate Dipped Berries

10.00 per guest

Main Course Poultry

Chicken Breast Piccata

Capers and Lemon in Acquaviva White Wine Garlic Butter Sauce

85.00

Chicken Breast Marsala

Fresh Mushrooms, onion, and Marsala Wine Sauce

85.00

Chicken Saltimbocca

Prosciutto, Provolone Cheese, spinach, and Italian Herb Baked Breast

86.00

Artichoke Chicken Breast

Artichoke, Tomato, and Garlic Ragu

86.00

Chicken Vesuvio

Garlic and Oregano in White Wine Sauce

85.00

Main Course Beef

Filet Mignon

Center-cut Filet in Acquaviva Red Wine Sauce, topped with Herb Butter

98.00

New York Strip

Center-cut Strip in Acquaviva Red Wine Sauce or Natural Au Jus, topped with Herb Butter

96.00

Twin Tournedos of Petite Beef Filets

Wrapped in Applewood Smoked Bacon and served with Acquaviva Red Wine Sauce

105.00

Main Course Seafood

Chilean Sea Bass

Acquaviva White Wine Garlic Butter Sauce

97.00

Herb Crusted Salmon Filet

Herb Crusted Filet in Lemon Balsamic Vinaigrette Sauce

89.00

Baked Whitefish

Lake Superior White Fish baked in Fresh Lemon & Herbs

87.00

Cold Water Lobster Tail

Lemon Butter Sauce

Market Price

Main Course Pork

Stuffed Pork Tenderloin

Provolone cheese and spinach stuffed pork, sliced, and served with Acquaviva Red Wine Sauce

89.00

14 oz. Grilled Center Cut Pork Chop

Served in Natural Au Jus

89.00

Main Course Lamb

New Zealand Rack of Lamb or Lamb Chops

Herb Crusted in Acquaviva Red Wine Sauce

99.00

Main Course Combination Entrees

Surf and Turf

Cold Water Lobster and Petite Filet Mignon

Lemon Butter and Acquaviva Red Wine Sauce

Market Price

Jumbo Gulf Shrimp and Petite Filet Mignon

Garlic Herb Style and Acquaviva Red Wine Sauce

110.00

Herb Crusted Salmon Filet and Petite Filet Mignon

Filet in Lemon Balsamic Vinaigrette Sauce and Acquaviva Red Wine Sauce

110.00

Chicken and Beef

Breast of Chicken and Petite Filet Mignon

Choice of Chicken, Petite Filet with Acquaviva Red Wine Sauce

102.00

Custom Combinations Available

Ask Your Event Planner for Details

Accompaniments

Vegetable

Asparagus Spears

Green Bean Almandine

Fresh Vegetable Medley

Starch

Oven Roasted

Twice Baked Potato

Asparagus Risotto

Au Gratin Potato

Late Night Snacks

Mini Italian Sub, Italian Roast Beef, and Sausage Sandwiches

8.00 per person

Neapolitan-Style Brick Oven Pizza (select two)

8.00 per person

Mozzarella Sticks, Chicken Tenders, Buffalo Wings

5.00 per person

Hors d'Oeuvres (select three)

Bacon Wrapped Dates
Bruschetta Crostini
Prosciutto Wrapped Melon
Bocconcini and Tomato Skewer
Goat Cheese and Cherry Preserve Crostini
Cocktail Meatballs or Sausage
Stuffed Mushrooms
Wild Mushroom Tart
Vegetable Spring Rolls with Sweet & Sour Sauce
Arancini
Fried Artichoke Hearts
Petite Quiche Selection

Specialty Hors d'Oeuvres

Additional charge per piece (100 Minimum)
Fried Jumbo Shrimp with Cocktail Sauce **3.00 per piece**
Shrimp Cocktail **3.00 per piece**
Bacon Wrapped Scallops **3.00 per piece**
Mini Crab Cakes **2.00 per piece**
Additional charge per piece (100 Minimum)
Grilled Baby Lamb Chops **3.50 per piece**

Cheese and Vegetable Display

Imported and Domestic Cheese and Crackers and Fresh and Grilled Vegetable Display
8.00 per guest

Italian Antipasto Table or Family Style Course

Imported Sliced Italian Meats, Domestic & Imported Cheese Selections, Marinated Artichokes and Olives
8.00 per guest

Seafood Bar (Cold)

Oysters on the Half Shell (seasonal), Top Neck Clams on the Half Shell, Jumbo Shrimp, Seafood Salad, Smoked Salmon
18.00 per guest

Seafood Bar (Hot)

Calamari (Grilled or Fried), Baked Clams, Oysters Rockefeller, Grilled Octopus, Shrimp Scampi
22.00 per guest

Customized Combination Seafood Bar

Customized choices from both hot and cold seafood bars
25.00 per guest

Décor and Special Enhancements

Standard banquet chairs and standard linens (ivory, black, white included at no additional charge)

Custom Table Linens

Dinner Napkin (colored linen poly)	1.00 per napkin
Dinner Napkin (lamour)	1.50 per napkin
Dinner Napkin (satin)	3.00 per napkin
Floor Length Tablecloth (colored linen poly)	18.00 per cloth
Floor Length Tablecloth (lamour or satin)	25.00 per cloth
Crushed Satin Tablecloth	20.00-30.00 per cloth depending on color
Table Over Lay (multiple fabrics)	12.00-20.00 per cloth depending on color
Table Runner	4.00 per cloth

**Hundreds of additional options available including charger plates, backdrops, special tableware, aisle carpets, etc. Call for details.*

Custom Chairs

Chair Cover and Sash	4.00 per chair
Chivari Chair	7.50 per chair

Miscellaneous

Butler-Passed Champagne or Wine (cocktail hour)	100.00
Champagne Toast for all guests (at table)	250.00
Specialty Cocktail Station	150.00
Per ½ hour Open Bar Extension	500.00
Valet (recommended for weddings of 150+)	450.00
Hosted Coat Check	95.00

All pricing is subject to change and is not secured until contract is signed.