

TRADITIONAL WEDDING PACKAGE

Five-Hour premium brand open bar, champagne toast, Elegant five course dinner, white floor length with white chair covers, white napkins and private bridal suite and a variety of Hor D' Oeuvre for the cocktail hour.

COCKTAIL HOUR

One Hour of Hot Hor D' Oeuvre served from Chafing Dishes and Butler Style Miniture Meatballs, Mini Quiche, Stuffed Mushrooms and Bruschetta Accompanied by an arrangement of Fresh Vegetables and Dip, Cheese, Crackers and pepperoni.

APPETIZER

(choice of one cold or hot appetizer)

Cold Appetizers: Honeydew with Proscuitto and Wedge of Lemon, Seasonal Fruit Plate, Fresh Mozzarella & Tomato Salad with Virgin Oil and Fresh Basil Cheese

Hot Appetizers: Italian Wedding Soup, Chicken Pastina Soup

SALAD

Testo's Garden Salad with Vinaigrette or Italian Dressing

Main ENTREE

(choice of three or two if Surf & Turf is Selected)

*Garlic Roasted Rack of Lamb
Sliced Filet Mignon & Baked Stuffed Shrimp
Herb Crusted Chilean Sea Bass
Colossal Baked Stuffed Shrimp
Stuffed Sword Fish with Lobster & Shrimp Stuffing
Roasted Cornish Hens
Porter House steak with Demiglaze Sauce*

VEGETABLE

*Broccoli *Glazed Baby Carrots / Medley of Mixed Vegetables*

POTATO

*Choice Potato Baked Stuffed Potato, Garlic Whipped Potato,
Roasted Red Potato or Rice Medley*

DESSERT

Your WEDDING CAKE served with Ice Cream Coffee, Decafe & Tea

\$68.00 per person