



215 Route 23 South
Little Falls, NJ 07424
Phone (973)256-1666 Fax (973)256-0161

Deluxe Wedding Reception

Champagne & Strawberries upon arrival

Cocktail Hour

Select one of our lit Custom Made Ice Sculpture

Pasta Station Choice of two (2)

Penne con Vodka • Rigatoni con Filetto di Pomodoro • Farfalle San Marco • Ziti Marinara
Tortellini Alfredo • Fussili with Broccoli & Sun Dried Tomato • Rigatoni with Pesto & Shrimp

Carving Station Choice of One

Roasted Turkey • Honey Baked Ham • Stuffed Pork Loin • Baby Back Ribs
Corned Beef • Pastrami • Roast Top Sirloin

Hot Chaffing Dishes Choice of Five (5)

Beef Burgundy • Sausage & Broccoli Rabe • Chicken Tenders w/Dijon
Stuffed Mushrooms w/Crab Meat or Sausage or Vegetables • Eggplant Rollatini
Fried Calamari Sweet or Hot • Seafood Paella • Mussels Posillipo • Seafood Marechiaro
Shrimp Enchilada

Our Cold Gourmet Table All of the Items listed below

Crudités of Fresh Vegetables w/dip • Assorted Italian olives • Bruschetta • Deviled Eggs
Italian Antipasto Display *featuring Prosciutto, Sopresata, Capicola, Genoa Salami*
Cold Seafood Salad • Mozzarella & Tomato • Stuffed Hot Peppers • Roasted sweet Peppers
Bean Salad • Stuffed Celery • Grilled Vegetables • Grilled Portobello Mushrooms
Marinated Artichoke Hearts • Button Mushrooms • Sun Dried Tomatoes
Eggplant Caponata • Cucumber Salad • Potato Salad • Macaroni Salad • Imported Cheese Display
Assorted Fresh Fruit Displays

Butler Style Hors D'oeuvre Choice of Five (5)

Clams Oreganato or Clams Casino w/bacon • Fried Shrimp • Scallops in Pancetta • Coconut Shrimp
Mozzarella in Carozza • Mozzarella Stix • Chicken or Beef Skewers • Franks in Puff Pastry
Fresh Vegetables in a Tempura Batter • Hot Buffalo Wings • Sun Dried Tomato in Puff Pastry
Quiche • Spinach and Cheese in Puff Pastry • Asparagus & cheese in Puff Pastry Wrap
Antipasto Skewers – *Sun Dried tomato, Olive, Mozzarella & Artichoke Heart
marinated in Olive Oil & Seasoning on a bamboo skewer*
Nassau Chicken Skewers – *a "Lollipop" of Chicken breast coated in Coconut & Bread Crumbs*

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Wedding Reception Dinner

Champagne Toast

Gourmet Salad Course Choice of One (1)

Caesar Salad • Romaine Lettuce with Classic Caesar Dressing & Croûtons
Mescaline Salad of Tender Greens with Vinaigrette Dressing

Chef's Select Pasta or Homemade Soup Choice of One (1)

Rigatoni con Filetto di Pomodoro • Tortellini or Fettuccine Alfredo • Manicotti Bolognese w/Peas
Farfalle with Broccoli Rabe or San Marco • Penne vodka • Linguine w/White or Red Clams
Rigatoni Di Casa, w/Portobello Mushrooms, Sun Dry Tomato, Hot Peppers, Garlic & Oil
Tortellini in Brodo • Lobster Bisque • Cream of Mushroom • Vegetable Soup • Onion Soup

Intermezzo Choose One (1)

Refreshing Sorbet Lemon or Orange

Your Guests will be given a choice, at Table side, of your (3) previously selected Entrees:

Selection of Beef Entrees

Chateaubriand Bordelaise or Béarnaise • Fillet Mignon served w/Exotic Mushrooms
NY Strip Sirloin Steak, served w/Roasted Herb & Garlic Flavored Mushrooms
Prime Beef Au Jus • Stuffed Lamb Chop • Veal Marsala or Sorrentino
Veal Alla Victor's - w/Asparagus, Mozzarella, Roasted Peppers & Champagne Radicchio Sauce

Selection of Poultry Entrees

Chicken *Francese or Marsala or Sorrentino or Florentine*
Chicken Casa Bianca • Cordon Bleu • Stuffed Breast of Capon w/Rice & Spinach
Chicken Alexander - w/Asparagus, Mozzarella, diced Tomato & Onion w/dry Marsala Wine Sauce

Selection of Fish Entrees

Crusted Chilean Sea Bass • Grilled Swordfish w/Caramelized onions & Balsamic Reduction
Grilled Salmon w/Dill or Dijon Sauce • Flounder Oreganata or Stuffed w/Crab meat
**Surf & Turf or *Lobster Tails (market Price)*

Vegetables in Season and Potato Dinner Rolls & Butter

Customized Wedding Cake

Freshly Brewed Coffee & Select Teas

Select Red & White Wine at each Table during Dinner, Cordials & Imported & Domestic Beers

Dietary & Vegetarian Entrees upon Request