

2008 Wedding Menu
Italian Experience

Greeting

Mint Ginger Lemonade

Lemon Spring Water

Display Hors D'oeuvres

Marinated and Grilled Vegetables, Olives, Italian Meats and Parmesan Wedge,
Bruschetta-tomato basil; tuna, capers and olive oil

Tray Passed Hors D'oeuvres

-for more choices see our complete hors d'oeuvre list-

Bacon Spinach and Artichoke Frittata

Dried Fig and Smoked Mozzarella
wrapped in prosciutto

Petite Shrimp Salad Cannolis

Salads

Panzanella Salad
on hearty greens

-and-

Caprese Genovese
*fresh roma tomatoes, fresh mozzarella and sweet basil pesto
with a garlic infused olive oil drizzle*

Entrées

(choice of 2)

Osso Buco

with Gremolata

falling off the bone in a rich full-bodied sauce

Beef Bracciale

*pounded thin and filled with garlic, currants, pine nuts and parsley
braised in a tomato sauce and sliced*

Halibut Pizziola

*seared and served in broth with artichokes, kalamata olives, peppers
and oven dried tomatoes*

**based on seasonal availability*

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Chicken Saltimbocca
*chicken breast filled with provolone and prosciutto
served over garlic spinach with sage butter*

Polenta Gratin
With vegetable marinara

Sides
(choice of 1)

Risotto with Saffron and Peas

Penne alla Carbonara
with a cream sauce, parmesan and crumbled bacon

Roasted Potatoes
with olives, onions and rosemary

All Menus Include

Fresh Seasonal Vegetables Sautéed in Herb Butter

Michael's Assorted Bread Basket

Illy Café and Good Earth Tea Station

All china, flatware, water stemware, buffet tables & linens and cake cutting service included

M I C H A E L ' S
C A T E R I N G