

A Small August Wedding at Casa Italiana- With Different Themes

Wedding to Begin in the Evening – 7:00pm

Linens. Flatware, Decoration To Be Decided

Serving Style Buffet or Food Stations

Sample Menu Suggestions

(Please note these are just suggestions...we have plenty of ideas)

With the Opening of the Bar

Passing Trays Decorated with Edible May Flowers

Jumbo Coconut Shrimp with Pineapple Salsa

Warm Spinach Filo Pastry

Beaten Biscuits Stuffed with Apricot Brandied Ham and Spicy Mustard

Halibut Cheek Ceviche with Asparagus and a Smoked Corn-Amarillo Vinaigrette Served in Small Spoons

OR

PASS

Back Fin Crab Cakes with Tartar Soufflé Sauce

Chicken Curry Salad with Red Grapes in Filo Shells

Filet of Beef Skewers Oriental

Warm Mushrooms Filled with Herb Cheese and Marinated Tomato

An Abundance of Lovely Sushi

A Raw Bar with Clams. Oysters

And Steamed Shrimp

An Assortment of Sauces, Lemons and Limes

Oyster Crackers

The Buffet

A Beautiful Display of Fresh Fruits

A Driftwood Tree of Strawberries

Surrounded by Carved Melons Filled with Watermelon, Honeydew,
Cantaloupe, Showers of Grapes, Kiwi, Blueberries, Raspberries,
Blackberries

A Wheel of Brie Decorated with Fruit

A Whole Poached Salmon
On a Bed of Wild Greens with Elegant Vegetable Flowers
Served with a Dill Cucumber Sauce

Freshly Grilled Breast of Chicken
In Pesto Cream

Wild Grain and Rice Pilaf with Garlic Herb Mushrooms

French Country Potato Salad with Sour Cream and Chives

Early Green Beans in Dill Butter with Red Onion

A Simple Caesar Salad Topped with Mounds of Shaved Parmesan
And Edible Baby Violets

Rustic Breads, French Butter Rolls, Corn Muffins
Belgium Butter Curls

Dessert

A Gentleman Serving Up Elegant Italian Ices in Mango, Strawberry
and Lemon (plenty of "fresh" fruit flavors) with Platters of Iced
Butter Cookies in Wedding Colors

Or

Select A Beautiful Chocolate Truffle Tree Decorated with Silk Birds
and Flowers positioned near the dance area.... Pluck a Chocolate as
you dance.

The Wedding Cake

Possibly a wonderful Lemon Mousse with a rich vanilla cake
Or a Tiramisu (prize winning) or perhaps a divine Strawberry

Mousse Whipped Cream. All perfect for spring

Second Sample Menu: Garden Party

A Stationary Group of Tables Filled with Antipasti
Wonderful Display of Fresh Vegetables, Steamed Vegetables and
Pickled Fruits and Vegetables
Hams, Salami, Cheeses and Mussels, Shrimp
Smoked Fish, Olives, Peppers and on and on

Pass little Crab Cakes with Tartar Mousse
Curried Chicken with Red Grapes Salad in Pastry
Traditional Spinach Quiche

The Buffet

Savory Beef Burgundy
With Wild Rice with Parsley and Herbs

Carved Roast Breast of Turkey
Corn Bread Stuffing with Apple
Lush Herb Gravy
Cranberry Chutney

Scallop Potatoes loaded with
Cheddar Cheese and Topped with
Crispy Bacon

Vegetable Medley
With Squash, Zucchini, Mushrooms, Baby Corn and Red Pepper

Butter Lettuce Salad With Tomato, Cucumber, Green Onion,
English Peas and Blue Cheese
Club Rolls, Scones, and Pumpernickel

Dessert

Miniature Coconut Cream Pies, Fruit Tarts, Éclairs, Puffs filled with
Custard, Pecan Pies, Amazing Petit Four in Chocolate, Nuts, Coffee,
Whipped Cream etc.

Coffee and Tea Station Option
Includes Fresh Ground Coffee, an Assortment of Teas, Sugars and
Cream, Lemon Slices And Cloves