

# Royal Plated Reception - 65 Guest Minimum

## Included Vendor Upgrades

Uplighting

Chair Covers & Sashes

## Included Services

6-Hour Reception

Champagne Toast

Private Bridal Suite

Wedding Coordinator

Table Linens & Napkins

Sweetheart Table Skirting & Flowers

## Bar & Beverages

5.5 Hours of Open Bar

Ultra Premium Liquor

(Patron, Maker's Mark, Cognac, etc.)

Beer, Soda and Wine

Coffee & Tea Service

## Cocktail Hour + Butler Style Hors d'oeuvres

Crudit  Display Table

Assorted Crackers

Hand-Sliced Pepperoni

Crisp Vegetable Platters with Dip

Assorted Domestic & Imported Cheese Boards

- Crab Bites
- Clams Casino
- Bruschetta
- Stuffed Breads
- Shrimp Cocktail
- Fried Calamari
- Prosciutto Station
- Stuffed Mushrooms
- Broccoli Rabe & Grilled Italian Sausage
- Scallops Wrapped in Bacon
- Fresh Mozzarella with Tomato Basil
- Roasted Vegetables & Peppers

## Enhancements

Sweet Dreams Dessert Bar \$8 pp

Classic & Custom Decor Collection \$799

DJ, Cake & Standard Centerpieces \$1599 / Custom \$2099

\$122.95 pp

Weekdays &  
Sundays before 3pm

\$129.95 pp

Saturdays, Sunday  
Evenings & Holidays



## First Course : (select 1 - served individually)

Tossed Garden Salad topped with Olives, Tomato, Onion, Cucumber and Croutons

Caesar Salad (Romaine Lettuce tossed in our Traditional Style dressing topped with croutons and parmesan cheese)

## Pasta Course : (select 1)

Penn  with Testa's Pasta Sauce and Meatballs (Served Family Style)

Manicotti & Meatballs (Served Individually)

Cavatelli & Meatballs (Served Individually)

Fussili Bolognese (Served Individually)

Penne Ala Vodka (Served Individually)

## Main Course : (select up to 3)

Surf & Turf

Domenico Cut Prime Rib

Center Cut Filet Mignon

Baked Stuffed Shrimp (4)

Baked Stuffed Filet of Sole

Twin Stuffed Lobster Tails

Chicken Francaise

Chicken Cordon Bleu

Chicken Melina

(stuffed Chicken with traditional home style stuffing)

All Entrees are served with Vegetables, Oven Roasted Potatoes,  
Sliced Italian Bread & Butter