

PENINSULA ITALIAN AMERICAN SOCIAL CLUB RECEPTION GUIDE



You're looking to have the Wedding of your Dreams, whether Large and Lavish or Quaint and Comfortable; The P.I.A.S.C is perfectly suited for your needs. Let our Dedicated and Professional Team of Event Specialists help you to create a truly unforgettable event.

Affordable Style for Priceless Memories

100 North "B" Street
San Mateo, CA 94401
650-343-7981
tony@piascsm.com



Peninsula Italian American Social Club



@piascsm



@piascsm



Reception Guide

We are honored that you are considering the Peninsula Italian American Social Club as the venue for your special event. We have provided the following information for your convenience.

Reservations

The PIASC's Main Ballroom has sit down capacity for up to 375 guests as well as an Outdoor Courtyard with the capacity for 150 guests for an outdoor ceremony. Reservations are accepted up to 24 months in advance. To secure your date a refundable security deposit in the amount of \$500.00 is due at the time of signing. Security Deposit will be refunded in full assuming no damage of any kind has occurred to the facility, and no additional costs have been incurred. If for some reason the Event is canceled the deposit will be forfeited. All rentals will include tables, chairs, china, flatware, stemware and all table linens/napkins. All event setup and cleanup is also provided. Additional linens are available, including chair covers w/ sash, table runners and table skirting. Please inquire with your Event Coordinator for pricing.

Facility rentals include 6 hours for each event. Additional time is available at a rate of \$200 per hour. Event extensions are allowed with written approval from management, arranged in advance prior to the event date. Events will not extend beyond 12:30 am.

At the time of signing an estimated attendance will be established. A Final Attendance Guarantee must be received at least 7 days prior to event date and be at least 85% of the estimated attendance.. If no guarantee is given the estimated attendance will be used. The PIASC will be prepared to serve 3% over your final agreed upon attendance and your final billing will be based upon the final estimate or the number of people served whichever is greater. Catering for Saturday Events will have a 150 guest minimum any other day will have a 75 guest minimum.

Payment Terms

All event expenses must be paid in full prior to the event date. The initial deposit is paid to reserve your event date and is not applied to the balance for the event. An additional payment is required 90 days prior to the event date and must be at least 50% of the estimated food cost. The final balance

and guaranteed attendance are due 7 days prior to the event. All prices may be subject to change based on current market pricing for food and related items. At time of signing an estimate will be given for total Event cost, the final price will be established 60 days prior to event and will be final. If estimated total is paid in full prior to 60 days before the event then the estimated price will be honored and no changes will be made. Maximum price change will be 3% of the estimated total.

Security

The PIASC will not be held liable for losses or damage to any property left behind by the client or the client's outside contractors. Security services are provided for all events at a rate of \$200 per 150 guests.

Food and Beverage

The PIASC takes great pride in providing a fine dining experience using only the highest quality cuts of meat and the freshest produce. We have a proven reputation for serving only the best tasting, most elegantly presented dishes. All food and beverage services are to be supplied by the PIASC. We would be happy to create special menus to accommodate any and all special needs. When selecting multiple entrées for your menu the cost of the higher priced entrée will be the amount charged on the final bill. Additional entrée selections may be available for an additional fee, please inquire with your event coordinator for pricing and details. Children's Menus are available to your young guests between 5 – 11 years of age. Outside catering may be allowed but only with prior approval, check with your event coordinator for special pricing. The PIASC kitchen is not available for use by outside contractors. The PIASC does not allow any food to be brought into or removed from the facility without prior written approval from management.

Alcoholic Beverages

Alcohol may not be brought into the facility. All alcoholic beverages will be provided by the PIASC. This rule is strictly enforced. The California State Liquor Control Board regulates the sale of all alcoholic beverages, and the PIASC is responsible for following and enforcing these rules and regulations. Wine and Champagne may be allowed under special circumstances with prior written approval from management and will be subject to a \$12.00 corkage fee per bottle. Providing Alcohol to minors (under the age of 21) is unlawful and will not be tolerated under any circumstances. For the protection of you and your guests the PIASC reserves the right to refuse service to anyone. Any violation of these rules will result in immediate ejection for the person(s) involved and possible termination of the event.

Decorations

All flower arrangements must be prepared prior to delivery to event. No buckets of unprepared flowers or water will be allowed. Flower persons must arrive in enough time prior to the event so as not to be in the way of the wait staff that is setting up for the event. Bubbles, Rice, and Birdseed are prohibited in the Hall. Any and all decorations that must be hung require prior approval from management so as not to cause damage to the facility. All Candles must be contained and flames must be below the rim of the container.

Liability Release

The facility user shall indemnify, defend and hold harmless the Peninsula Italian American Social Club of San Mateo, its Officers, Officials, Employees, Successors and assigns for and against any and all liability, loss, damage, expense, costs, including without limitation costs and fees of litigation, of every nature arising out of or in connection with facility user's use of the Peninsula Italian American Social Club of San Mateo except such loss or damage which is caused by the gross negligence or willful misconduct of the Peninsula Italian American Social Club of San Mateo.

Conditions

All event pricing is subject to an 18% service charge and current California State sales tax of 9.25%

I have read and understand the terms and conditions of the Peninsula Italian American Social Club's policies and procedures.

I acknowledge all policies stated in the above document and will comply with all such conditions.

Client Signature

Date

PIASC Representative Signature

Hors D' Oeuvres

Cucumber and Watercress Canapé
with a Basil-Garlic Aioli

Miniature Beef Tenderloin Rounds
Atop Fresh Arugula & Crowned with a
Horseradish Garlic Aioli

Gourmet Cheese and Crackers
Various Assorted Cheeses Available
Fontina, Monterey Jack, Swiss, Provolone,
Smoked Gouda
with Seeded Water Crackers

Egg Salad Canapé
Toasted Onion Bread topped with
Caviar and Scallions

Shrimp Cocktail
with a Wasabi Infused Pickled Radish
Dipping Sauce

Fresh Sliced Seasonal Fruits
Assorted Melons, Pineapple, Strawberries, &
Clusters of Red and Green Seedless Grapes

The Elite Antipasti
Sopressata, Salami, Coppa, Prosciutto,
Mortadella, Bocchini di Mozzarella, Marinated
Artichoke Hearts, Italian Medley Olives, Red
Roasted peppers with Toasted sliced Baguettes

Baked Brie
Served with assorted Crackers & Baguettes

Pear & Brie en Croute
Warm Pear & Brie Cheese stuffed inside a
flakey Puff Pastry

California Crudités
Broccoli Fleurettes, Cauliflower,
Baby Carrots, Celery, Grape Tomatoes,
Cucumber, Black Olives and Mushrooms
with Assorted Dressings for Dipping

Tomato Trilogy Bruschetta
Trio of Tomatoes on a
Ciabatta Crostini

Smoked Salmon Canapé
on a Sweet Cream Butter Toasted
Pita Triangle

Wasabi Tuna Tartar
in a Miso Cone topped with Caviar
or Topico Roe & Sesame Seeds

Focaccia Platter
topped with choices of
Pesto, Pepperoni, or
Sausage & mushroom
(Assorted Pizza Style Italian Flatbread)

Hot Hors D' Oeuvres

Vegetable Spring Rolls

served with a Sweet & Sour Sriracha dipping sauce.

Ginger Chicken Wontons

On a mini Heart of Romaine Boat Drizzled with a Soy Ginger Sauce

Breaded Medley

Assorted Deep-Fried Zucchini, Cauliflower, & Broccoli Fleurettes

Grandma's Italian Meatballs

with a Creamy Marinara Dipping Sauce

Mini Skewers

of Sweet & Sour Pork and Pineapple or Sweet & Spicy Beef and Bell Pepper

Oven Baked Mussels

Topped with Garlic & Cheese

Deep Fried Artichoke Hearts

Served with freshly grated Parmesan Cheese & a Creamy Marinara Dipping Sauce

Mini Crab Cakes

Oozing with Moist Crab Meat, and a Crispy exterior

Pork Filled Lumpia

served with a Sweet & Spicy dipping sauce

Single Served Creamy Mashed Potato

Topped with Sour Cream, Bacon, & Chives

Petite Caramelized Onion Tartlets

Topped with Crème Fraîche, Lemon Zest & Chives

Pork or Chicken Pot Stickers

Served on Mini Bean Sprout Pancakes Drizzled with a Ginger-Wasabi Aioli & a Lemon-Soy Dipping Sauce

Mushroom Medley Quesadillas

with Jack Cheese and Pepper Flakes Drizzled with White Truffle Oil

Lamb Lollipops

Served with a House-Made Mint Samoriglio Dipping Sauce

Japanese Style Tempura

Jumbo Prawns or Assorted Vegetables Lightly Battered & deep Fried in Soybean Oil served with a Ponzu Dipping Sauce

Chicken Wings and Drumettes

Deep-Fried & served with Choice of Sauces (Teriyaki, Bar-B-Cue, Sweet & Sour or Spicy)

Build your own Buffet

Select One

Salads

Chef Special

Fresh Spring Mix Greens and Hearts of Romaine with shredded Carrots, Red Cabbage, Cherry Tomatoes, Garbanzo & Kidney Beans, and house made Herbed Croutons tossed in a sweet Balsamic Vinaigrette

Caesar

Fresh Hearts of Romaine with grated Parmesan Cheese tossed with a creamy Caesar Dressing and topped with House-Made Herbed Croutons

Grilled Prawns or Blackened Chicken available, ask your Event Coordinator for pricing.

Petite Fraiche

Garden Fresh Escarole and Endive tossed with oven-baked Apple-Wood Smoked Bacon, Drizzled with warm Honey-Dijon Mustard Dressing

Tropical Summer

Garden Fresh Spring Mix with sliced English Cucumbers, Red Seedless Grapes, Sliced Fresh Strawberries, Orange Segments, and Sliced Grape Tomatoes tossed in a Citrus Vinaigrette and topped with shaved Almonds and Bleu Cheese Crumbles

Select Two

Gourmet Sides

Creamy Garlic Parmesan Smashed Potatoes

Oven Roasted Asparagus with Crispy Bacon

Oven Roasted Baby Reds with Rosemary

Baked Potatoes with choice of toppings

Italian mixed Vegetables

Wild Rice Pilaf

Wild Mushroom Risotto

Broccoli and Cauliflower Medley

Green Beans w/ Bacon & Onions

Select One

Pastas

Rigatoni al Bolognese

Porcini Mushrooms, Garlic, Fresh Italian Herbs and Meat

Farfalle al Pesto

Fresh Basil, Garlic, Olive Oil, and Pine Nuts

Porcini Cream Fusilli

Porcini Mushrooms, Heavy Cream, Garlic, Parmesan, Nutmeg

Rotelli Primavera

Fresh Seasonal Vegetables and a white Wine Butter Sauce

Buffet Entrée Selections

Oven Roasted Skin on Chicken Breast

with Rosemary, lemon, and a White Wine Sauce

Chicken Scaloppini

with Porcini Mushrooms, Diced Tomatoes, in a Creamy Wine Sauce

Dijon Glazed Chicken Breast

Oven Baked Chicken Breast with a Honey Dijon Mustard Glaze

Roasted Pork Tenderloin

With Rosemary infused Spiced Apple and Cranberry Sauce

Herb Crusted Leg of Lamb

Oven Roasted with Basil, Parsley, and served with a Mint Sauce

Veal Marsala

Porcini Mushrooms and a Rich Marsala Wine Reduction

Butter Poached Salmon

Poached in a White Wine Butter Sauce and topped with fresh Dill and Lemon

Petrale Sole

Grilled battered Fillet of Sole with a Lemon and Parsley Sauce

Shrimp Scampi

Sautéed in a Garlic and Herb Butter Sauce

Herb Crusted Roast Beef

Slow Roasted and served with a Rich Brown Burgundy Mushroom Sauce

Oven Roasted Tri Tip

with Caramelized Onions and Creamy Brown Gravy

Buffet includes Fresh Baked Ciabatta Bread with Butter, Coffee and Hot Tea Service

Inquire with your Event Coordinator for special menu requests and pricing

Plated Entrées

All Entrées include

- House Salad of Spring Mixed Greens, Red Cabbage, Carrot Shavings, mix of Red Kidney & Garbanzo Beans, Homemade Herbed Croutons with a House Sweet Balsamic Vinaigrette
- Fresh Baked Ciabatta Bread with Butter
- Choice of (2) selected Gourmet Side Dishes
- Coffee and Hot Tea Service

Poultry

Rosemary Chicken

Oven Roasted ½ Chicken in a Lemon, Garlic, White Wine Sauce

Cornish Game Hen

Whole Herb Roasted Cornish Hen with a Black Cherry & Rosemary infused Port Wine Reduction

Chicken Cacciatore

Breaded Chicken Cutlets Oven Fried in a Tomato Based Sauce with Garlic, Bell Peppers, Carrots, and Kalamata Olives

Chicken Scaloppini

Grilled Chicken Breast with Diced Tomatoes, Herbs and a White Wine Mushroom Sauce

Chicken Parmigiana

Breaded Chicken breast topped with Oven Melted Provolone and a House-Made Marinara Sauce

Pork and Lamb

Pork Cutlet Milanese

Breaded and Grilled then topped with an Apple-Mango Chutney

Apple Glazed Pork Chops

Flour Dusted, Grilled Pork Chops served with a Warm Apple Glaze

Oven Roasted Pork Tenderloin

With Garlic and Rosemary, topped with Spiced Apples & Cranberries

Leg of Lamb

Seared and then Baked to perfection served with our House-Made Mint Sauce

Rack of Lamb

Marinated with Mint, Oregano, And Sage, Oven Seared and then Slow Roasted topped with a House-Made Mint Sauce

From the Ocean

Butter Poached Salmon

Pacific Salmon Fillet Poached in Butter and White Wine topped with fresh dill and Lemon

Petrale Sole

Lightly Breaded Fillet of Sole grilled to a Golden Brown and topped with a Lemon Butter Sauce

Shrimp Scampi

Jumbo Prawns Sautéed in White Wine and Served with and Herbed Butter Sauce

Veal

Veal Scallopine

Tender White Veal Cutlets with Diced Tomatoes, Herbs and a White Wine Mushroom Sauce

Veal Picata

Tender Sautéed White Veal Cutlets served with Capers and a White Wine Sauce

Veal Parmesan

Lightly Breaded White Veal Cutlets topped with Melted Provolone and a House-Made Marinara Sauce

Beef

Slow Roasted Beef

Served with House-Made Rosemary Garlic Au Jus or a Rich Brown Mushroom Gravy

Herb Crusted Tri Tip

Thinly Sliced Oven Roasted Tri Tip served with a Rich Brown Mushroom Gravy

Top Sirloin

Pan Seared then Roasted with Clarified Butter and topped with A Pan Au Jus

Ney York Strip

Pan Seared then Grilled to a Perfect Medium Rare and topped with a Rosemary-Garlic Pan Sauce

Prime Rib

Herb Crusted Prime Rib slow Roasted to Perfection and served with a House-Made Au Jus and Spicy Horseradish Sauce

Filet Mignon

Bacon Wrapped Center Cut Filet Mignon Pan Seared and then Grilled served with a Warm Red Wine Reduction Sauce

Vegetarian Entrées

Oven Baked Lasagna

Fresh Seasonal Vegetables, Ricotta & Mozzarella Cheese, in a House-Made Marinara Sauce

Stuffed Mushrooms and Bell Peppers

Zucchini, Mushrooms, Carrots, and Cheese in a Bread Crumb Stuffing

Eggplant Parmesan

Lightly Breaded Oven Fried Eggplant topped with Melted Provolone and finished with a Creamy House Marinara

Teriyaki Tofu

Fried Tofu Sautéed in House-Made Teriyaki Sauce with Pineapple and Sweet Bell Peppers

Gourmet Sides

Creamy Garlic Parmesan Smashed Potatoes

Wild Rice Pilaf

Oven Roasted Baby Reds with Rosemary

Broccoli and Cauliflower Medley

Italian mixed Vegetables

Oven Roasted Asparagus with Crispy Bacon

Wild Mushroom Risotto

Baked Potatoes with choice of toppings

Green Beans w/ Bacon & Onions

Inquire with your Event Coordinator for special menu requests and pricing

PENINSULA ITALIAN AMERICAN
SOCIAL CLUB
ALL INCLUSIVE
WEDDING PACKAGES



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Affordable Style for Priceless Memories

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piasc100nb@gmail.com

Gold Wedding Package

Wedding Package Includes:

Ball Room Rental, Setup and Clean up

Gift, Cake and Guest Book Tables

Cake Cutting Service

White or Ivory Chair Covers and Table Linens

Glass of Champagne for each guest to Toast for the Bride and Groom

Assorted Hand Dipped Chocolate Strawberries

Café Roma® Coffee, Decaffeinated Coffee and Hot Teas



Stationed Hors D'oeuvre Platters

Select Two

Fresh Seasonal Fruit Display, California Vegetable

Crudités w/ Assorted Dressings,

Gourmet Cheese and Crackers or Italian Elite Antipasti

Choice of Salad:

Chef's Special or House Caesar

Choice of Pasta:

Rigatoni al Bolognese, Farfalle al Pesto, Porcini Cream

Farfalle or Rotelli Primavera

Entrée

Served Buffet Style

Select any 2 Entrees:

Honey Dijon Glazed Chicken Breasts

Butter Poached Salmon w/ Fresh Lemon and Dill

Rosemary Chicken Breast w/ White Wine Lemon
Sauce

Herb Crusted Roast Beef w/ a Burgundy
Mushroom Sauce

Roasted Pork Tenderloin
w/ Apple Cranberry Sauce

Oven Roasted Tri Tip w/ Caramelized Onions
and a Merlot Reduction

Veal Picata w/ White Wine Lemon Caper Sauce

Grilled Petrale Sole w/ a Citrus Parsley Sauce

Includes

Seasonal Vegetables and choice of Roasted Baby Red Potatoes, Creamy Garlic Mashed Potatoes or Wild Rice Pilaf
Fresh Baked Ciabatta Bread and Butter

Minimum of 100 People

Please Call for Pricing

Platinum Wedding Package

Wedding Package Includes:

Ball Room Rental, Setup and Clean up

Gift, Cake and Guest Book Tables

Beautiful White or Ivory Chair Covers with Sash and Elegant Satin Table Linens

Glass of Champagne for each guest to toast the Bride and Groom

Café Roma® Coffee, Decaffeinated Coffee and Hot Teas

Fresh Floral Centerpieces w/ Small Votive Candles

Wedding Cake by Dianda's Bakery

Deluxe Wedding Night Accommodations at a Nearby Hotel

Assorted Hand Dipped Chocolate Strawberries

Two Bottles of House Wine per Table



Hors D'oeuvres

Select any Two

Stationed Hors D'oeuvre Platters

Fresh Seasonal Fruit Display, California Vegetable
Cruitées w/ Assorted Dressings,
Gourmet Cheese and Crackers or Italian Elite Antipasti

Butler Passed Hors D'oeuvres

Bacon Wrapped Scallops, Mini Crab Cakes, Sweet &
Sour Mini Eggrolls, Assorted Vegetable Tempura,
Italian Assorted Focaccia, Grandma's Italian Meatballs

Choice of Salad

Chef's Special

Fresh Spring Mix Greens with shredded Carrots, Cherry
Tomatoes, Garbanzo & Kidney Beans, Herbed
Croutons with a sweet Balsamic Vinaigrette

Classic Caesar

Fresh Hearts of Romaine with Fresh Grated Parmesan
Cheese and tossed with a creamy Caesar Dressing and
topped with House-Made Herbed Croutons

Entrée

Select any Two Entrees:

Roasted Rosemary 1/2 Chicken with White Wine
Lemon Butter Sauce

Herb Roasted Whole Cornish Game Hen with a
Black Cherry & Rosemary Port wine Reduction

Poached Salmon in a White Wine Lemon Butter
Sauce with Fresh Dill

Slow Roasted Rack of Lamb with Fresh Mint &
Herbs

Grilled Petrale Sole w/ a Citrus Parsley Sauce

Veal Picata w/ White Wine Lemon Caper Sauce

New York Strip Pan Seared and served with a Garlic &
Rosemary Compound Butter

Oven Roasted Tri Tip w/ Caramelized Onions
and a Merlot Demi Glaze

Includes

Fresh Seasonal Vegetables and choice of Roasted Baby Red Potatoes,
Creamy Garlic Mashed Potatoes or Wild Rice Pilaf
Fresh Baked Ciabatta Bread and Butter

Dessert

Assorted Hand Dipped Chocolate Strawberries
and
Wedding Cake by Preferred Vendor

Minimum of 100 People
Please Call us for Pricing

Diamond Wedding Package

Wedding Package Includes:

- Ball Room Rental, Setup and Clean up
- Beautiful White or Ivory Chair Covers with Sash and Elegant Satin Table Linens
- Glass of Champagne for each guest to toast the Bride and Groom
- Professional Photographer for the day of your Wedding
- Fresh Floral Centerpieces for every Table
- Gourmet Wedding Cake by Dianda's Bakery
- DJ and MC Service from an expert in the Industry
- Deluxe Wedding Night Suite at the Crowne Plaza Hotel
- Assorted Hand Dipped Chocolate Strawberries
- Bottled Red & White Wine throughout dinner service
- 1 Hour Hosted Cocktails



Hors D'oeuvres

Select up to Three

Stationed Hors D'oeuvre Platters

Fresh Seasonal Fruit Display, California Vegetable
Cruités w/ Assorted Dressings,
Gourmet Cheese and Crackers or Italian Elite Antipasti

Butler Passed Hors D'oeuvres

Bacon Wrapped Scallops, Mini Crab Cakes,
Sweet & Sour Mini Eggrolls, Vegetable Tempura,
Italian Focaccia, Grandma's Italian Meatballs

Choice of Salad

Chef's Special

Fresh Spring Mix Greens with shredded Carrots, Cherry
Tomatoes, Garbanzo & Kidney Beans, Herbed
Croutons with a sweet Balsamic Vinaigrette

Classic Caesar

Fresh Hearts of Romaine with Fresh Grated Parmesan
Cheese and tossed with a creamy Caesar Dressing and
topped with House-Made Herbed Croutons

Choice of Pasta

Served Family Style

Rigatoni al Bolognese

Porcini Mushrooms, Garlic, Fresh Italian Herbs
and Meat

Farfalle al Pesto

Fresh Basil, Garlic, Olive Oil, and
Pine Nuts

Porcini Cream Farfalle

Porcini Mushrooms, Heavy Cream, Garlic,
Parmesan, Nutmeg

Fusilli Alfredo

Freshly Grated Parmesan Cheese and a
Creamy Alfredo Sauce

Entrée

Select any Two Entrees:

Roasted Rosemary 1/2 Chicken with White Wine
Lemon Butter Sauce

Herb Roasted Chicken Breast and Sautéed
Shrimp Scampi

Poached Salmon in a White Wine Lemon Butter
Sauce and served w/ Fresh Dill

Slow Roasted Rack of Lamb with Fresh Mint &
Herbs

Grilled Petrale Sole w/ a Citrus Parsley Sauce

Veal Picata w/ White Wine Lemon Caper Sauce

New York Strip Pan Seared and served with a Garlic &
Rosemary Compound Butter

Surf and Turf of Petite Filet Mignon
and Shrimp Scampi

Includes

Fresh Seasonal Vegetables and choice of Roasted Baby Red Potatoes,
Creamy Garlic Mashed Potatoes or Wild Rice Pilaf
Fresh Baked Ciabatta Bread and Butter

Dessert

Assorted Hand Dipped Chocolate Strawberries
and
Wedding Cake by Preferred Vendor

Please Call us for Pricing

Ultimate Wedding Package

Wedding Package Includes:

Ball Room Rental, Setup and Clean up

Chiavari Chairs & Elegantly Embellished Table Linens

Custom made Wedding Invitations

Champagne Toast

Solo Violinist Kippy Marks to play Enchanting Music during Cocktail Hour

Professional Photography for the day of your wedding provided by Carl Ward

Beautiful Fresh Floral Centerpieces & Bridal Bouquets by Lester's Flower Shop

DJ, MC and lighting Service provided by Verducci's Entertainment

Deluxe Wedding Night Suite at the Crowne Plaza Hotel

Assorted Hand Dipped Chocolate Strawberries

Gourmet Wedding Cake by Dianda's Bakery

Bottled Red & White Wine throughout dinner service

2 Hour Hosted Cocktails



Hors D'oeuvres

Select up to four

Stationed Hors D'oeuvre Platters

Fresh Seasonal Fruit Display, California Vegetable
Crudités w/ Assorted Dressings,
Gourmet Cheese and Crackers or Italian Elite Antipasti

Butler Passed Hors D'oeuvres

Bacon Wrapped Scallops, Mini Crab Cakes,
Sweet & Sour Mini Eggrolls, Vegetable Tempura,
Italian Focaccia, Grandma's Italian Meatballs

Choice of Salad

Chef's Special

Fresh Spring Mix Greens with shredded Carrots, Cherry
Tomatoes, Garbanzo & Kidney Beans, Herbed
Croutons with a sweet Balsamic Vinaigrette

Classic Caesar

Fresh Hearts of Romaine with Fresh Grated Parmesan
Cheese and tossed with a creamy Caesar Dressing and
topped with House-Made Herbed Croutons

Choice of Pasta

Served Family Style

Rigatoni al Bolognese

Porcini Mushrooms, Garlic, Fresh Italian Herbs
and Meat

Farfalle al Pesto

Fresh Basil, Garlic, Olive Oil, and
Pine Nuts

Porcini Cream Farfalle

Porcini Mushrooms, Heavy Cream, Garlic,
Parmesan, Nutmeg

Fusilli Alfredo

Freshly Grated Parmesan Cheese and a
Creamy Alfredo Sauce

Entrée

Select any Two Entrees:

Roasted Rosemary 1/2 Chicken with White Wine
Lemon Butter Sauce

Herb Roasted Chicken Breast and Sautéed
Shrimp Scampi

Poached Salmon in a White Wine Lemon Butter
Sauce and served w/ Fresh Dill

Slow Roasted Rack of Lamb with Fresh Mint &
Herbs

Grilled Petrale Sole w/ a Citrus Parsley Sauce

Veal Picata w/ White Wine Lemon Caper Sauce

New York Strip Pan Seared and served with a Garlic &
Rosemary Compound Butter

Surf and Turf of Petite Filet Mignon
and Shrimp Scampi

Includes

Fresh Seasonal Vegetables and choice of Roasted Baby Red Potatoes,
Creamy Garlic Mashed Potatoes or Wild Rice Pilaf
Fresh Baked Ciabatta Bread and Butter

Dessert

Assorted Hand Dipped Chocolate Strawberries
and
Wedding Cake by Preferred Vendor

Please Call us for Pricing

Beverage Packages

All Packages Include Soda, Sparkling Water, and Juices
(Priced per Person)

House Wine Service

Red and White House Wine with Meal
(Approx. 2 hours)
\$ 4.00

Premium Wine Service

Premium Bottled Chardonnay and Merlot with
Meal (Approx. 2 hours)
\$5.00

Well Bar

All Well Drinks
House Wine
(Bar Service Only)
Domestic & Imported Beers

One Hour \$6.00
Two Hours \$10.00
Three Hours \$14.00
Four Hours \$17.00

Call Bar

All Call Drinks
House Wine
(Bar Service Only)
Domestic & Imported Beers

One Hour \$8.00
Two Hours \$12.00
Three Hours \$16.00
Four Hours \$ 19.00

Top Shelf Bar

All Top Shelf Drinks
House Wine
(Bar Service Only)
Domestic & Imported Beers

One Hour \$10.00
Two Hours \$ 14.00
Three Hours \$ 18.00
Four Hours \$ 21.00

Hosted and Cash Bar Prices

Soda, Juice, & Sparkling Water	\$2.00
Domestic Beer	\$4.00
Imported Beer	\$5.00
House Wine (Glass)	\$5.00
Premium Wine (Glass)	\$6.00
Well Drinks	\$4.00
Call Drinks	\$6.00
Top Shelf Drinks	\$8.00

No Host Bar has a \$300.00 Guarantee
Corkage Fee of \$12.00 per Bottle (Wine, Champagne)
Bringing alcoholic beverages onto the premises is strictly prohibited
All Prices are subject to an 18% gratuity and applicable state sales tax