

# Suggested Wedding Menu

## Cocktail Stations

### Formaggio

Select imported and domestic, dried fruits, crackers, toasted bread

### Shrimp

chilled on ice, cocktail sauce, lemon

### PASSED HOR D'OEUVRES

Maine crab cakes with smoked chili aioli

Tuna tartare, sea salt cracker, citrus aioli

Crispy lemon Arancini, mozzarella, parmesan, tomato aioli

Marsala-glazed veal meatballs gratinata

House-made ricotta with black olive & tomato bruschetta, basil oil

### APPETIZERS

#### **Arugula Salad**

lemon, extra virgin olive oil, shaved Parmesan. Rosemary grissini

#### **Prosciutto**

fresh mozzarella, wood-roasted tomato vinaigrette

### ENTREES

#### **Wood-grilled Swordfish**

shrimp and artichoke risotto, basil scampi butter

#### **Wood-grilled Filet Mignon**

butter-whipped potato, asparagus, vin cotto, garlic butter

#### **Wood-grilled Veal Chop**

soft Parmesan polenta, Marsala mushroom sauce

#### **Whole-roasted Half Duck**

mushroom risotto, dried cherry sciroppo

#### **Traditional Pasta Bolognese**

### DOLCI

#### **Mini Dessert Trio**

Chocolate crema, panna cotta, fresh berries, sabayon

&

*Variety of Wedding Cake Options*

*House made by our pastry chef*

\*\*\**This is sample menu for a full list of offerings please contact  
The Private Events Team at 781-270-0100*