



Sample Wedding Menu

This is only a Sample Menu, as all of our Menus are Completely Customized based on Personal Preference, Event, and Season

European Cocktail Hour

Beverages

Unlimited Premium Liquor, Italian Wines, Imported Beers and Soft Drinks served throughout your entire affair

Hot Hors d'Oeuvres

White glove butler serviced Hot Hors d'Oeuvres served on Sterling Silver Trays
Baby Lamb Chops Beef Wellington Cocktail Shrimp

Carving Stations

Chef's deluxe carving stations
Suckling Pig Norwegian Salmon

Gourmet Pasta Stations

Our Chef's freshly prepared Pastas from around the world

Seafood Display

South African Lobsters Soft Shell Crabs Cocktail Shrimps

Hot Cocktail Buffet

Guests choose from an extensive selection of Hot Chafing Dishes

Cold Antipasto Table

Imported Salami Prosciutto di Parma European Cheese display

Gourmet Sushi Bar

Presented and served by a Japanese Sushi Chef



Antipasti (Appetizer)

Antipasto Caldo

Littleneck Clams Shrimp Oreganata Stuffed Red Pepper Eggplant Rollatini

Arogusta della Scala Verdi's Signature Appetizer

A full one-pound South African Lobster beautifully presented over Crushed Ice and sure to be the talk of your wedding

Pasta

Rigatoni Al Filetto di Pomodoro

Verdi's legendary sauce prepared with Fresh Plum Tomatoes and Garden Green Basil

Pennette Alla Vodka

Pennette pasta served in a Pink Plum Tomato Sauce

Linguine Ai Frutti di Mare

Topped with Chopped Littleneck Clams and Slices of Large Colombian Shrimps

Orecchiette Barese

Authentic Orecchiette Pasta served in a Simple Plum Tomato Sauce

Minestre Della Casa (Soups)

Brodo Ortolana

A harmonious combination of Carrots, Peas, and bits of Penne make up this tasty soup

Stracciatella Alla Romana

A Northern Italian favorite consisting of Egg, Spinach and a touch of Romano Cheese



Insalate (Salads)

Tre-Colori Salad

A nest of torn Arugula, Radicchio, and Belgian Endives

Garden Salad

Crisp Iceberg Lettuce and Garden fresh Tomatoes topped with a Balsamic Vinaigrette

Saladi dei Caesar

Served with the Chef's very own Seasoned Croutons

Intermezzo

Lemoni Sorbetto A refreshing Lemon Sorbet to cleanse your palate

Main Entrée

Chateaubriand

Sliced Filet Mignon topped with a Wild Mushroom Sauce

Costolette D'Angello

American Rack of Lamb Crusted with Pine Nuts, Rosemary, and Pesto

Pollo Rollatini

Thin slices of Chicken Breast Stuffed with Prosciutto di Parma and Fontina Cheese

Chilean Sea Bass Alla Griglia

Chilean Sea Bass grilled over an open flame and allowed to bask in its own natural juices



Dolci Dessert

Wedding Cake

A beautiful Custom Five Tier Wedding Cake

Viennese Hour

Our Magnificent Viennese Hour presented in a Grand Entrance by Verdi's Staff
Gourmet Italian Pastries, Italian Cookies, Dessert Cakes, Fresh Fruit Platters,
Full Cordial Bar, served with Coffee, Italian Espresso and Cappuccino