
De Medici Menu

*Your reception will begin in our intimate lobby
where we greet gathering guests with:*

*Sparkling Champagne with Fresh Raspberries
&
California Chardonnay Wine*

Cocktail Reception

As guests stroll to the Atrium and Terrace Gardens for your Cocktail Hour, our white-gloved waitstaff welcomes them with Frozen Strawberry Daiquiris, Frozen Pina Coladas, Cosmopolitans, Appletinis, Melontinis and Hors D'Oeuvres.

Hors d'oeuvres

Continually served Butler-Style on decorative silver trays

*Baby Lamb Chops
Shrimp Tempura
Veal Oscar on Crostini
Sesame Chicken
Pear and Blue Cheese Phyllo Squares
Mini Beef Wellington
Fried Calamari
Prosciutto Melon Pops
Chicken and Asparagus Beggar's Purses Shrimp Cakes*



Menu

Cold Buffet Tables

*All displays and ice sculptures are artistically designed
and hand carved by our Garde Manger*

Cold Seafood Salad
Tuscan Grilled Seasonal Vegetables
Homemade Buffalo Mozzarella & Ripe Plum Tomato
Cornucopia of Fresh Fruits & Berries
Marinated Mushrooms
Hearts of Artichokes
Antipasto Italiano
Thai Salad
Cold Poached Salmon
Country Style Greek Salad
Basket of Garden Crudités
Caviar & Vodka Station
Imported & Domestic Cheeses
Carved Watermelon with Fresh Strawberries
Miniatures Pizza
Homemade Stromboli
Freshly Baked Focaccia Bread
Fresh Baked Breads
Assorted Canapés

Menu

International Chafing Dishes

Beef à la Bourguignon

Filet Mignon Tips, Shallots in a Burgundy Wine Sauce

Beef and Broccoli

Sliced Steak and Broccoli Florets Sautéed in a Soy and Teriyaki Sauce

Pollo Cacciatore

Mushrooms, Onions, Peppers in a White Wine Marinara Sauce

General Tso's Chicken

Tender Chicken Chunks Enveloped in a Light Blend of Special Ingredients

Veal à la Marsala

Sautéed Cutlets in a Mushroom and Marsala Wine Sauce

Calamari & Scungilli Fra Diavolo

White Wine, Garlic and Basil in a Hot Spicy Plum Tomato Sauce

Traditional Paella

*Spanish Style Saffron Rice Accompanied by
Shrimp, Clams, Scallops, Mussels, Chicken and Chorizo Sausage*

Grilled Sausage & Peppers

Italian Pork Sausage Sautéed with Peppers, Spanish Onions, Oregano and Basil



Menu

Chef's Specialty Stations

Chicken Sauté

*Chicken Breast Medallions sautéed tableside
in two classic sauces, Francaise and Marsala*

South of the Border

*Sizzling Fajitas & Crispy Tacos Prepared Before your Guests
Marinated Grilled Chicken or Skirt Steak served in a Warm Tortilla
Zesty Ground Beef served in a Crispy Taco Shell
Accompanied with Diced Tomatoes, Shredded Lettuce, Minced Grilled Onion,
Sweet Peppers, Fresh Jalapenos, Guacamole, Refried Beans, Sour Cream and Salsa*

Taste of the Mediterranean

*Spanakopita, Stuffed Grape Leaves, Greek Olives and Seasoned Grilled Lamb
served with Pita Bread and Traditional Tsatsiki Sauce, Ouzo and Metaxa*

Dinner Reception

*Sparkling Champagne Toast
Bottles of Red & White Wine on all Tables
Customized Menus at Each Place Setting*

Appetizer

Majestic Tower

*Intensely Flavored Portobello Mushroom, Beefsteak Tomato, Grilled Eggplant,
Buffalo Mozzarella and Prosciutto with a Balsamic Reduction*



Menu

Pasta Course

Farfalle Oglio Olio

Bowtie Pasta with Pancetta, Aparagus, Pignoli Nuts, Garlic and Olive Oil

Salad Course

Classic Mesclun Vinaigrette

*Potpourri of Crisp, Young Salad Greens including Arugula, Frisée and Radicchio
Lightly Tossed in Balsamic Vinaigrette*

Intermezzo

Cleanse the Palate Prior to the Main Entree

Refreshing Vodka-Infused Passion Fruit Sorbetto

Main Entrées

Your Guests Will Be Asked to Select One From Five Selections

16oz Grilled Tender Stuffed Veal Chop

Stuffed with Prosciutto and Fontina Cheese, Porcini Mushroom Sauce

Grilled Swordfish Steak

Fresh Diced Ripe Tomato Basil Salsa

Parmesan-Crusted Chicken with Sauce Maltaise

Veal Cognac

Medallions of Veal Sautéed in a Shrimp Cognac Cream Sauce



Menu

continued

Baked Stuffed Portobello Mushroom

Spinach, Mozzarella, Parmesan, Garlic, Roasted Pepper and Feta Cheese Stuffing

A Bouquetiere of Fresh Vegetables & Potato du Jour accompanies all Entrees

*Upon completion of dinner service, our staff will offer
Seconds of the Five Entrée Selections to your Guests!!*

Dessert

Chocolate Fountain (add'l)

*Ribbons of Warm Chocolate Cascading Down our Four-Tiered Fountain with your
Choice of Dipping Items Including Fresh Strawberries, Bananas, Pretzels,
Marshmallows, Apples, Pineapples, Crispy Rice Squares,
Chocolate Chip Cookies, Oreo Cookies and Dried Fruit*

Viennese Trays and Fresh Fruit

*Assortment of Miniature Italian and French Pastries
&*

Fresh Sliced Fruit

Trays will be Placed at Each Guest Table

International Coffee & Cordial Bar

*Demitasse, Cappuccino, Irish, Mexican, French and Jamaican Coffees,
Accompanied by Anisette, Sambucca, Jameson Whiskey, Grand Marnier, Frangelico,
Remy Martin, Amaretto Di Saronno, Kaluha, B&B, Baileys Irish Cream,
Drambuie, Galliano, Dessert Wines and Grappa*



Menu

Buttlered After-Dinner Drinks (add'l)

*Passed on Silver Trays to your Guests
As Dessert is Served*

Shake-it-Up

*Kahlua, Godiva Chocolate Liqueur
and Heavy Cream, Mini Marshmallows and Cocoa Powder*

French Kiss

*Chambord, Vodka,
Cream de Cacao and Cream*

Mini Chocolate Martini

Buon Notte

*As your guests depart, we wish them a Good Night and Safe Journey Home
and invite them to enjoy Chocolate Dipped Strawberries*

Event Details:

Wedding Cake: *Five Tier Stacked Gift Boxes*

Silver Ribbon and Silver Accents

Yellow Cake with Chocolate Peanut Butter Mousse Filling

Bar: *Open Premium Bar*

