Georgina's Luxury Package

5 Hour Premium Open Bar

Champagne, Spumanti, or Sparkling Moscato Toast with Raspberries

- Customized Wedding Cake Included -

From A Premier Local Italian Pasty Shoppe

Cocktail Hour

Cold Hor D'oeuvres Display

Assorted International Cheese & Crackers, Fresh Fruits & Vegetables Served With Dipping Sauce

Butler Style Hor D'oeuvres (Choice of Four)

Tenderloin Teriyaki Tips with Pineapple, Seafood Stuffed Mushrooms, Three Cheese Filled Mushrooms, Hand Cut Chicken Tenders, Chicken Wings, Tomato Basil Bruschetta, Fried Ravioli (*Cheese or Buffalo Chicken*), Baby Fried Shrimp, Spanakopita *Puff Pastry Filled With Spinach & Feta*, Pigs in a Blanket, Swedish Meatballs, Crispy Fried Mozzarella, Scallops Wrapped in Bacon, Mini Chicken Quesadillas

Optional Pasta Course (Choice of One) (Additional \$3 Per Person)

Penne Pasta with your choice of one Homemade Signature Sauce Marinara, Pomadoro, Romano, Pesto, Alfredo, Ala Vodka

Second Course (Choice of One)

Fresh Garden Salad Choice of Creamy Italian or Balsamic Vinaigrette Dressing
Caesar Salad Topped with Homemade Garlic Croutons
Baby Field Greens Topped with Dried Cranberries & Mandarin Oranges
Choice of Balsamic or Raspberry Vinaigrette Dressing
Served with An Assortment of Dinner Rolls

Entrées (Choice of Three)

Select from our Extensive Main Course Menu

Vegetable (Choice of One)

Honey Glazed Carrots, Green Bean Almondine, Vegetable Medley

Starch (Choice of One)

Roasted Red Bliss Potatoes, Rice Pilaf, Baked Potato Served with Butter & Sour Cream

Delectable Dessert Dipping Station

Chocolate Dipping Station including dipping items such as Pretzels, Pineapples, Strawberries, Assorted Cookies, & Marshmallows

Unlimited Coffee, Decaf Coffee, & Tea Station

Children, Vegetarian, Gluten Free, and other specific dietary needs can be accommodated by request

Your Choice of Meal Service: Formal Sit-Down OR Stationed with Carver

\$99

All prices are subject to 7.35% Sales Tax and 20% Banquet charge