

Ravello

Elegant Weddings & Banquets

At Ravello's, you'll find it all! Our picturesque Tuscan villa, surrounded by beautiful gardens, offers an unparalleled setting for your wedding reception. You and your guests will delight in the splendid elegance of our Grand Ballroom, charming bridal suite and romantic outdoor fountains with gazebo perfect for garden weddings and ceremonies.

We cater to only one wedding at a time, ensuring a day that is uniquely yours. Our superb cuisine, artistic presentations and the gracious hospitality of our attentive, white gloved staff will enchant your friends and family. Each detail is flawlessly crafted to create the magical event every couple deserves.

****The Cocktail Hour***

Champagne Upon Arrival

Chilled Champagne with a Seasonal Berry
Still & Sparkling Water

Premium Open Bar

Selection of Fine Wines & Liquors, Domestic & Imported Beers,
Fresh Fruit Juices and Assorted Beverages

Butler Style Hot Hors D'Ouvres

An Excellent Selection of Hot and Cold Hors d'Oeuvres to be Passed Butler Style
Garnished with Fresh Flowers & Vegetable Flowers

Coconut Shrimp
Scallops Wrapped in Bacon
Mini Mozzarella Carrozza
Three Cheese Polenta Rounds
Fried Cheese Ravioli
Grilled Baby Lamb Chops
California Rolls
Cocktail Franks in Puff Pastry

Ravello Tuscan Table

Elaborate Display of Italian Cured Meats, Soppresata, Prosciutto di Parma, Salami,
Mortadella, Cappicola
Fresh Sliced Mozzarella with Fire Roasted Peppers
Hand Carved Parma Prosciutto Display
Seafood Salad with Shrimp, Scungilli, Mussels, and Squid
Grilled Marinated Vegetables
Marinated Portobello Mushrooms, Zucchini, and Eggplant
Toasted Bruschetta ala Pomodoro
Marinated Olive Display
Whole Poached Salmon Display
Sliced Nova with Capers
Gourmet Bread

Wine and Cheese

Seasonal Artisanal Domestic and Imported Cheese to Include:
Auricchio Provolone, Parmigiano Reggiano, Fontina, Gorgonzola,
Pepperjack, Ricotta Salata, and Cheddar

Garden Vegetables and Dips

Red Peppers, Celery Stalks, Carrots, Broccoli, and Cauliflower
with Various Dipping Sauces

Sliced Seasonal Fruits and Berries

Seafood Extravaganza

Presented in a Three Tier Basket Carved on Ice,
To Include a Selection of:
Fresh Jumbo Shrimp
Blue Point Oysters
Long Island Little Neck Clams
Served with Cocktail Sauce and Lemon Wedges

Sliver Chafing Dish Presentation

Eggplant Rollantini
Fried Calamari with a Spicy Red Sauce
Mussels Marinara
Arancini
Beef Spitzani
Baked Clams Oreganata
Braised Stuffed Mushroom Caps

Captain Stations

Please Select 4

Pasta

A Selection of Homemade Pasta Tossed Gently with a Selection of Sauces

Italian Sausage

Chef Carved Sausage Display with Broccoli Rabe, Hot Peppers, and Potatoes on the Side

Scampi

Succulent Fresh Shrimp Prepared in Garlic Lemon Butter and Wine Sauce, Served over Seasoned Rice

Seafood Grill

Shrimps, Mussels, and Tender Bay Scallops Marinated and Grilled

Wok Stir Fry

Please Select 2

Beef, Chicken, or Vegetarian Stir Fry
With a Vegetable Mix Gently Tossed In our Wok with Hoisin Sauce,
Fried Rice and Vegetable Spring Rolls

Sushi (\$5 Extra Per Person)

An Assorted Mix of Rolls, Sushi, and Sashimi

Risotto

A Mixture of Fresh Seafood or Porcini Mushrooms with our Creamy Risotto

Carving Station

Please Select 2

Select Prime Meats Sliced to Order:

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|-----------------------|-----------------------|
| Roast Suckling Pig | Baked Virginia Ham |
| Roast Leg of Lamb | Roast Loin of Pork |
| Hot Baked Pastrami | Marinated Flank Steak |
| Sliced Breast of Duck | Glazed Corn Beef |
| Maple Glazed Salmon | |

Mashed Potato

Spinach & Bacon, Wild Mushroom, and Oil & Butter.

Slider & Fajita Station

Mini Sirloin Burgers with Various Toppings
Sizzling Marinated Steak and Chicken with Onions and Peppers

Premium Vodka Martini Bar

Attractively Displayed on Ice with Martini Glass Ice Sculpture
Selection of Premium Flavored Vodkas and Mixers

****The Reception***

Champagne Toast

First Course

Please Select 1

Tri-Color Salad with Balsamic Dressing

Ravello Garden Salad with Balsamic Dressing
(A Delicate Variety of Freshly Picked Greens)

Classic Caesar Salad

(Crisp Romaine Tossed with our House Dressing, with Croutons and Grated Parmesan)

Main Course

A Chef's Selection of The Freshest Seasonal Vegetables and Starches will be Served with All Entrees.

Beef

Roast Prime Rib Au Jus

Chateaubriand with Barolo Wine Sauce

Filet Mignon with A Demi Glaze Sauce (\$5.00 extra Per Person)

Fish

Tilapia Livornese

with Fresh Tomato Sauce, White Wine, and Herbs

Salmon Ravello

Broiled with a White Wine and Lemon Sauce

Chilean Sea Bass (\$5 extra Per Person)

Baked in The Oven with Lemon, White Wine, and Fresh Herbs

Chicken

Chicken Principessa

Breast of Chicken with Portabella Mushrooms, Artichoke Hearts, and Sundried Tomatoes in a Brandy
Sauce

Chicken Marsala

Sauteed Sliced Chicken with Fresh Mushrooms in a Marsala Wine Sauce

Chicken Saltimbocca

Sauteed Sliced Chicken in Butter and Sage with White wine Sauce Topped with Prosciutto and
Mozzarella

Vegetarian Options are Always Available

Viennese Table

To Consist of:

Specialty Cakes and Pies

Mixed Pastries

A Delightful Assortment of French and Italian Pastries,
Including (but not limited to) Cannoli, Sfoyatella,
Eclairs, Cream Puffs, Napoleons, etc.

Ice Cream Sundae Bar

Vanilla or Chocolate Ice Cream
with Chocolate Syrup, Assorted Toppings, Whipped Cream and a Cherry

Chocolate Fruit Fondue

Sweet Sections of Cantaloupe, Honey Dew, Strawberries,
and Other Sliced Fruit to Dip in Warm Melted Chocolate

Banana Foster

Sauteed Bananas Flambeed with Rum and Banana Liqueur

International Coffees and Cordials

Cappuccino, Espresso, and Irish Coffees
Regular and Decaffeinated Coffee and Specialty Teas
Assorted Cognac, Dessert Wine, and Liqueurs

****Butler Passed Desserts (\$5 extra Per Person)**

Variety of Pastries, Milkshakes, and Cookies

Included Services:

Valet Parking

Floor Length Linens

Chair Covers and Sashes

Direction Cards

Place Cards

Coat Room (in season)

White Glove Service

One Server Per Table

Bridal Attendant

Private Bridal Salon

Fresh Flowers on Your Cocktail Table