

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.



# **Cocktail Hour**

# **Champagne Upon Arrival**

Chilled Champagne with a Seasonal Berry Still & Sparkling Water

# Butler Style Hot Hors d'œuvres

A Selection of Hot Hors d'œuvres Garnished with Vegetable Flowers

Coconut Shrimp Scallops Wrapped in Bacon Mozzarella in Carrozza Fried Cheese Ravioli Spring Rolls Franks in Puff Pastry

# **Ravello Tuscan Table**

Elaborate Display of Italian Cured Meats, Soppresata, Prosciutto di Parma, Salami, Mortadella, Capicola

Fresh Sliced Mozzarella with Fire Roasted Peppers

Seafood Salad with Shrimp, Scungilli, Mussels, and Squid

Grilled Marinated Vegetables to Include: Portobello Mushrooms, Zucchini, and Eggplant

Toasted Bruschetta al Pomodoro

Marinated Olive Display

Whole Poached Salmon Display

Sliced Smoked Nova with Capers

Gourmet Bread



### **International Cheese**

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

### **Garden Vegetables and Dips**

Red Peppers, Celery Stalks, Carrots, Broccoli, and Cauliflower With Various Dips

### **Sliced Seasonal Fruits and Berries**

# Seafood Extravaganza

Fresh Jumbo Shrimp Blue Point Oysters Long Island Little Neck Clams Served with Cocktail Sauce and Lemon Wedges

# **Silver Chafing Dish Presentation**

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

# **Premium Open Bar**

Selection of Fine Wines & Spirits, Domestic & Imported Beer Fresh Fruit Juices and Assorted Soft Drinks



#### Captain Stations (Please Select Three)

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 Two)

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

### Risotto

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

#### Carving Station (Please Select Two)

Select Prime Meats Sliced to Order:

Baked Virginia Ham Roast Leg of Lamb Sliced Breast of Duck Glazed Corn Beef Roast Loin of Pork Marinated Flank Steak Hot Baked Pastrami

# 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



# **The Reception**

# **Champagne Toast**

#### First Course (Please Select One)

Tri-Color Salad with Balsamic Dressing

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

**Classic Caesar Salad** 

# Main Course

(Please Select One from Each Group)

### Beef

Roast Prime Rib Au Jus

### Chateaubriand with Barolo Wine Sauce

Filet Mignon with a Demi-glace Sauce (\$10.00 extra Per Person)

# Fish

**Tilapia Livornese** with Fresh Tomato Sauce, White Wine, and Herbs

Salmon Ravello Broiled with a White Wine and Lemon Sauce

**Baked Sea Bass (Market Price)** 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 Sautéed Sliced Chicken with Fresh Mushrooms in a Marsala Wine Sauce

Chicken Saltimbocca Sautéed Sliced Chicken in Butter and Sage with White Wine Sauce Topped with Prosciutto and Mozzarella

# Vegetarian or Gluten Free Options are Available

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



# **Viennese Table**

# **Specialty Cakes and Pies**

### **Mixed Pastries**

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

### Ice Cream Sundae Bar

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

# **Chocolate Fountain**

Sweet Sections of Fresh Fruit, Oreos, Golden Oreos, Pretzel Rods and Marshmallows Dip in Warm Melted Chocolate

### **Banana Foster**

Sautéed Bananas, Flambéed with Run and Banana Liquor

### **International Coffees and Cordials**

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

### Custom Made Wedding Cake Please Call to set up your Cake Tasting with: Palermo's or Calandra's

# **Included Services**

Floor Length Linens Place Cards Coat Room (In Season) White Glove Service Private Bridal Salon