

Deluxe Wedding Package

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 and Basil Seafood Salad with Shrimp, Scungilli, Mussels, and Squid Grilled Marinated Vegetables to Include: Portobello Mushrooms, Zucchini, and Eggplant Toasted Bruschetta al Pomodoro (Seasonal) 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 One per 50 Guests)

Pasta

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

Italian Sausage

Chef Carved Sausage Display with Broccoli Rabe, Hot Peppers 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	Sliced Breast of Duck	Marinated Flank Steak
Roast Leg of Lamb	Roast Loin of Pork	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, 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

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

Banana Foster

Sautéed Bananas, Flambéed with Rum 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