



RENAISSANCE I P R E M I U M S I X H O U R R E C E P T I O N

BEVERAGES

Full Premium Open Bar Along With
Champagne Toast
Unlimited Red and White Table Wine

All Non Alcoholic Beverages
Assorted Sodas & Juices

COCKTAIL HOUR

Cold Hors d'Oeuvres Display:

International Cheese Display With Assorted Flatbreads and Crackers
Tropical and Seasonal Fresh Fruits
Vegetable Crudités with Assorted Dips
Tuscan Bruschetta Station

25 Signature Hot Passed Hors d'Oeuvres

Raw Bar (Clams & Oysters on the Half Shell)

Choice of Two Hot Stationary Hors d'Oeuvres

DESSERT

Personalized Wedding Cake

Venetian Dessert Table with Cordial Service
Served with Coffee Tea and Espresso

LATE NIGHT SNACK

Your Choice of any (1) Late Night Snack

Woodwinds Reserves the right to substitute menu items based on availability.

FIVE - COURSE FORMAL RECEPTION

FIRST COURSE: APPETIZER OR SOUP

Appetizer: Cold Antipasto, Fresh Mozzarella and Tomato with Basil Oil, Roasted Portobello with Gorgonzola, Jumbo Lump Crab Cake with Roasted Garlic Aioli, Melon and Prosciutto di Parma, Eggplant Rollatini, Shrimp Cocktail, Seafood Salad

OR

Soup: New England Clam Chowder, Lentil Vegetable, Tortellini in Brodo, Cream of Wild Mushroom, Minestrone Escarole & Bean, Pasta Fagioli, Lobster Bisque

SECOND COURSE: PASTA OR RISSOTTO

Pasta: Cavatelli, Penne, Farfalle, Rigatoni, Fusilli, Manicotti, Gemelli, Ravioli, Tortellini

Sauce: Pomodoro, Vodka, Sunday, Alfredo, Marinara Carbonara, Bolognese

OR

Risotto: Wild Mushroom, Giardiniere, Pescatore

THIRD COURSE: SALAD (ONE)

Caesar, Garden, Arugula

FOURTH COURSE: INTERMEZZO

Lemon Sorbet

ENTREE COURSE: (THREE + ONE VEGGIE)

Beef: (1) Prime Rib of Beef with Au Jus, Filet Mignon with Wild Mushroom Demi-Glace, Filet Mignon with Pancetta and Sweet Red Onion Wine Sauce, Grilled Filet Wrapped in Apple Smoked Bacon with Bourbon Demi-Glace, Filet Mignon with Worcestershire Chive Butter, Filet Mignon Gorgonzola, Filet au Poivre, Surf and Turf- Filet with Baked Stuffed Shrimp, Rack of Lamb Provencal

Poultry: (1) Chicken Marsala, Chicken Picatta, Chicken Allegre, Chicken Florentine, Chicken Parmigiana, Chicken San-Marzano Stuffed Chicken Breast Supreme, Chicken Sorrentino, Chicken Cordon Bleu, Chicken Casanova, Duck Confit

Seafood: (1) Filet of Sole Florentine, Stuffed Filet of Sole, Tilapia Francese, Tilapia Aqua Pazza, Salmon Champagne, Roasted Salmon with Dill Cream Sauce, Dill and Horse Radish Encrusted Salmon, Salmon Sophia, Swordfish Portofino, Swordfish with Lemon Basil Butter, Baked Stuffed Shrimp, Sea Bass with Roasted Pepper Puree, Sea Bass with Dill Cream Sauce, Pepper Encrusted Ahi Tuna, Baked Stuffed Lobster Tail

Vegetarian: (1) Vegetarian Lasagna, Eggplant Parmigiana, Honey Roasted Portobello Mushroom, Vegetarian Risotto
Fusilli Rustica (V), Grilled Vegetables with Balsamic Drizzle (V)

(V): Vegan Entrees