



# RENAISSANCE I PREMIUM SIX HOUR RECEPTION

## 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, Giardinere, 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*