



RENAISSANCE II

FIVE 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

20 Signature Hot Passed Hors d'Oeuvres

DESSERT

Personalized Wedding Cake

Venetian Dessert Table with Cordial Service

Served with Coffee Tea and Espresso

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

THREE - COURSE FORMAL RECEPTION

FIRST COURSE: SALAD (ONE)

Caesar, Garden, Arugula

SECOND COURSE: (ONE)

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

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

OR

Appetizers: 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

OR

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

ENTREE COURSE: (THREE + ONE VEGGIE)

Beef: (1) Prime Rib of Beef with Au Jus, Filet Mignon with Wild
Mushroom Demi- Glace, Filet Mignon with Worcestershire Chive
Butter, Filet Mignon with Pancetta and Sweet Red Onion Wine
Sauce, Grilled Filet Wrapped in Apple Smoked Bacon with Bourbon
Demi-Glace

Poultry: (1) Chicken Marsala, Chicken Picatta, Chicken Florentine,
Chicken Parmigiana, Chicken San-Marzano, Chicken Allegre,
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, Salmon Sophia,
Roasted Salmon with Dill Cream Sauce, Dill and Horse Radish
Encrusted Salmon, Swordfish Portofino, Swordfish with Lemon Basil
Butter, Baked Stuffed Shrimp

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

(V): Vegan Entrees

INCLUDES STATE OF THE ART COLORED UPLIGHTING & COLOR COORDINATED NAPKINS