



WEEK DAY SIT - DOWN 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

15 Signature Hot Passed Hors d'Oeuvres

DESSERT

Personalized Wedding Cake

Cannoli and Chocolate Covered Strawberries

or Cookies and Milk Station

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

SECOND COURSE: PASTA (ONE)

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

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

ENTREE COURSE: (THREE + ONE VEG)

Beef: (1) Prime Rib of Beef with Au Jus, Filet Mignon with Demi-Glace

Poultry: (1) Chicken Marsala, Chicken Picatta, Chicken Florentine, Chicken Parmigiana, Chicken San-Marzano, Chicken Allegre, Stuffed Chicken Breast Supreme

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

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

(V): Vegan Entrees

LATE NIGHT SNACK (ONE)

Assorted Cookie Bar, Breakfast Sandwiches, Soft Pretzels, Hot Dog Station, Cheese Quesadillas, Empanadas, Fries or Tater Tots, Fried Mozzarella Sticks, Churros, Grilled Cheese, Waffles & French Toast, Chicken Tenders

INCLUDES STATE OF THE ART COLORED UPLIGHTING & COLOR COORDINATED NAPKINS