

# *Victoria'Z*

— ON THE LAKE —

## *Sapphire Wedding*

### **COCKTAIL HOUR**

#### ***White Glove Butler Service of Deluxe Passed Hors D'oeuvres***

*Franks in a Blanket with Spicy Mustard*  
*Stuffed Baby Portobello Mushroom*  
*Bruschetta*  
*Spinach & Feta in Phyllo*  
*Beef Empanada*  
*Potato Knish*  
*Tempura Shrimp*

#### ***Carving Station***

***(Choice of 1)***

*Traditional Rubbed Pastrami*  
*Glazed Virginia Ham*  
*Slow Roasted Pork*  
*Vermont Oven Roasted Turkey*

#### ***Vegetable Crudités***

*Fresh Sliced Vegetables Served with Homemade Dip*

#### ***Cheese Board***

*A Selection of Fine Imported and Domestic Cheeses*

#### ***Meat Board***

*Fresh Boars Head Sliced Turkey, Ham, and Salami*

# *Sapphire*

## **COCKTAIL HOUR (CONTINUED)**

### ***Hot Chaffing Dishes***

***(Choice of 4)***

*Steak Pizzaiola*  
*Eggplant Rollatini*  
*Chicken Scarpariello*  
*Chicken Teriyaki*  
*Oriental Beef Stir Fry*  
*Tortellini Alfredo*  
*Sesame Chicken*  
*Swedish Meatballs*  
*Meatballs Marinara*  
*Mussels Possillipo or Marinara*  
*Fried Calamari*  
*Baked Clams Oreganata*  
*Sautéed Broccoli Rabe*  
*Sesame Lo Mein*  
*Paella*  
*Penne alla Vodka*

### ***Salad Station***

*Cous Cous Salad*  
*Pasta Salad*

# *Sapphire*

## **Salad**

**(Choice of 1)**

### ***The Traditional***

*Mixed Greens, Arugula, Radicchio, Romaine, English Cucumber, Grape Tomato,  
Tossed with Our House Made Vinaigrette, and Bruschetta Crostini*

### ***The Caesar***

*Romaine, Garlic Croutons, Shaved Parmesan, Creamy Caesar Dressing*

## **Pasta**

**(Choice of 1)**

*Penne alla Vodka*

*Mezzi Rigatoni Filetto*

*Rigatoni Fresh Tomato and Basil*

# *Sapphire*

## **Entrée**

**(Choice of Beef, Chicken, Fish, and Vegetarian)**

### **Prime Rib**

*Au Jus*

### **Shell Roast**

*Oven Roasted, Mushroom, Port Wine Reduction*

### **Chicken alla Vittoria'Z**

*Hot and Sweet Peppers Balsamic Reduction*

### **Chicken Camila**

*Roasted Peppers, Provolone Cheese, Madeira Wine*

### **Chicken Sorrentina**

*Eggplant, Prosciutto, Mozzarella, Sherry Wine*

### **Tilapia Oreganata**

*Breadcrumbs Topping, White Wine*

### **Filet of Sole Francese**

*Battered, Lemon, White Wine, Butter*

### **Eggplant Parmigiana**

*Marinara, Mozzarella*

### **Eggplant Rollatine**

*Ricotta Stuffed, Marinara, Mozzarella*

*Sapphire*

**Dessert**

***Tiered Ceremonial Wedding Cake***

***Table Service of Coffee, Tea, Cappuccino and Espresso***

***5 Hour Unlimited Top Shelf Open Bar***

*Vittoria'Z*  
— ON THE LAKE —

*Emerald Wedding*

**COCKTAIL HOUR**

***White Glove Butler Service of Deluxe Passed Hors D'oeuvres***

*Franks in a Blanket with Spicy Mustard*  
*Stuffed Baby Portobello Mushroom*  
*Tempura Shrimp*  
*Bruschetta*  
*Spinach & Feta in Phyllo*  
*Chicken and Vegetable Dumplings*  
*Raspberry Brie Tartlet*  
*Beef Empanada*  
*Potato Knish*

***Carving Station***

***(Choice of 1)***

*Asian Marinated Steak*  
*Herb Rubbed London Broil*  
*Traditional Rubbed Pastrami*  
*Oven Roasted Suckling Pig*  
*Sliced Roast Beef Au Jus*  
*Slow Roasted Pork*  
*Vermont Oven Roasted Turkey*

***Vegetable Crudités***

*Fresh Sliced Vegetables Served with Homemade Dip*

***Cheese Board***

*A Selection of Fine Imported and Domestic Cheeses*

***Arthur Avenue***

*An Array of Sliced Italian Imported Meats, Sausages, and Marinated Vegetables*

*Emerald*

**COCKTAIL HOUR (CONTINUED)**

***Hot Chaffing Dishes***

***(Choice of 6)***

*Steak Pizzaiola*  
*Eggplant Rollatini*  
*Chicken Scarpariello*  
*Sesame Chicken*  
*Chicken Teriyaki*  
*Oriental Beef Stir Fry*  
*Swedish Meatballs*  
*Meatballs Marinara*  
*Sesame Lo Mein*  
*Tortellini Alfredo*  
*Mussels Possillipo or Marinara*  
*Fried Calamari*  
*Baked Clams Oreganata*  
*Sautéed Broccoli Rabe*  
*Paella*  
*Penne alla Vodka*

***Deluxe Salad Station***

*Cous Cous Salad*  
*Pasta Salad*  
*Orzo with Tomato and Feta*

***Fresh Mozzarella***

*Homemade Fresh Mozzarella, Fresh Tomato, Basil, Olive Oil*

*Emerald*

**APPETIZER SALAD DUET**

**(Choice of 1)**

***The Mediterranean***

*Mixed Greens, Arugula, Radicchio, Romaine, English Cucumber, Wrapped in a Cucumber Ring, Served with Fresh Mozzarella, Beefsteak Tomato, and Homemade Pesto*

***The Toscana***

*Asparagus Wrapped with Prosciutto, Bruschetta Crostini, Fresh Mozzarella and Tomato Over a Mix of Greens, Arugula, Radicchio, Romaine, English Cucumber Topped with Shaved Parmesan*

***The Traditional***

*Mixed Greens, Arugula, Radicchio, Romaine, English Cucumber, Grape Tomato, Tossed with Our House Made Vinaigrette, and Bruschetta Crostini*

***The Caesar***

*Romaine, Garlic Croutons, Shaved Parmesan, Creamy Caesar Dressing*

**Pasta**

**(Choice of 1)**

*Penne alla Vodka*

*Mezzi Rigatoni Filetto*

*Cavatelli Fresh Tomato and Basil*



# *Emerald*

## **Entrée**

**(Choice of Beef, Chicken, Fish, and Vegetarian)**

### **Sirloin**

*NY Strip, Cabernet Reduction*

### **Prime Rib**

*Au Jus*

### **Chicken alla Vittoria'Z**

*Hot and Sweet Peppers Balsamic Reduction*

### **Stuffed Chicken Sofia**

*Spinach, Fontina Cheese, Sun Dried Tomato, Marsala Wine*

### **Chicken Camila**

*Roasted Peppers, Provolone Cheese, Madeira Wine Sauce*

### **Oven Roasted Atlantic Salmon**

*Encrusted Fresh Herbs, Beurre Blanc*

### **Stuffed Filet of Sole**

*Newburgh*

### **Stuffed Shrimp**

*Jumbo Shrimp, Lemon, White Wine*

### **Eggplant Parmigiana**

*Marinara, Mozzarella*

### **Eggplant Rollatine**

*Ricotta Stuffed, Marinara, Mozzarella*

### **Vegetarian Stack**

*Eggplant, Zucchini, Squash, Tomato, Balsamic Drizzle*

*Emerald*

**Dessert**

***Tiered Ceremonial Wedding Cake***

***Table Top Cookies, Pastries, Fruit, Zeppole***

***Cappuccino and Espresso Bar***

***After Dinner Cordials and Aperitivo***

***5 Hour Unlimited Premium Open Bar***

# *Victoria'Z*

— ON THE LAKE —

## *Diamond Wedding*

### **COCKTAIL HOUR**

#### ***White Glove Butler Service of Premium Passed Hors D'oeuvres***

*Tempura Shrimp  
Miniature Maryland Crab Cakes  
Tuna Tartar with Wasabi Mayo  
Miniature Arancini  
Raspberry and Brie Tartlet  
Franks in a Blanket with Spicy Mustard  
Sea Scallops Wrapped in Bacon  
Baby Lamb Chops with Mint Jelly  
French Onion Boule*

#### ***Carving Station***

***(Choice of 2)***

*Oven Roasted Suckling Pig  
Rosemary Garlic Rubbed Leg of Lamb  
Herb Rubbed London Broil  
Traditional Rubbed Pastrami  
Sliced Roast Beef Au Jus  
Beef Wellington  
Slow Roasted Pork  
Vermont Oven Roasted Turkey*

#### ***Crudités***

*Fresh Sliced Vegetables Served with Homemade Dip*

#### ***International Cheese Display***

*A Selection of Fine Imported and Domestic Cheeses with Parmigiano-Reggiano Wheel*

#### ***Panini***

*Fresh Homemade Pressed Italian Panini*

#### ***Arthur Avenue***

*An Array of Sliced Italian Imported Meats, Sausages, and Marinated Vegetables*

# *Diamond*

## **COCKTAIL HOUR (CONTINUED)**

### **Hot Chaffing Dishes**

**(Choice of 8)**

*Steak Pizzaiola*  
*Eggplant Rollatini*  
*Chicken Scarpariello*  
*Chicken Teriyaki*  
*Sesame Chicken*  
*Oriental Beef Stir Fry*  
*Sesame Lo Mein*  
*Tortellini Alfredo*  
*Prince Edward Island Mussels Possillipo or Marinara*  
*Fried Calamari*  
*Tripe alla Romana*  
*Baked Clams Oreganata*  
*Cavatelli Broccoli Rabe*  
*Roasted Quail Polenta*  
*Paella*  
*Truffle Meatballs*  
*Sautéed Broccoli di Rabe with Sausage*  
*Bacala con Patate*  
*Penne alla Vodka*

### **Grand Salad Station**

*Orecchiette Salad*  
*Cous Cous Salad*  
*Orzo with Tomato and Feta*  
*Three Bean Salad*  
*Crabmeat Salad*  
*Asparagus Salad*

### **Fresh Mozzarella**

*Homemade Fresh Mozzarella, Fresh Tomato, Basil, Olive Oil*

# *Diamond*

## **APPETIZER SALAD DUET**

**(Choice of 1)**

### **The Mediterranean**

*Mixed Greens, Arugula, Radicchio, Romaine, English Cucumber, Wrapped in a Cucumber Ring, Served with Fresh Mozzarella, Beefsteak Tomato, and Homemade Pesto*

### **The Tower**

*A Stack of Grilled - Portobello Mushroom, Zucchini, Yellow Squash, Eggplant, Tomato, Fresh Mozzarella, Drizzled with a Balsamic Glaze, Over Mescaline and Arugula*

### **The Toscana**

*Asparagus Wrapped with Prosciutto, Bruschetta Crostini, Fresh Mozzarella and Tomato Over a Mix of Greens, Arugula, Radicchio, Romaine, English Cucumber Topped with Shaved Parmesan*

### **The Traditional**

*Mixed Greens, Arugula, Radicchio, Romaine, English Cucumber, Grape Tomato, Tossed with Our House Made Vinaigrette, and Bruschetta Crostini*

### **The Caesar**

*Romaine, Garlic Croutons, Shaved Parmesan, Creamy Caesar Dressing*

## **Pasta**

**(Choice of 1)**

*Penne alla Vodka  
Mezzi Rigatoni Filetto  
Homemade Manicotti  
Cavatelli Fresh Tomato and Basil*

# *Diamond*

## **Entrée**

**(Choice of Beef, Chicken, Fish, and Vegetarian)**

### **Filet Mignon**

*Bordelaise*

### **Grilled Rib-Eye**

*Mushroom and Onion*

### **Sirloin**

*NY Strip, Cabernet Reduction*

### **Prime Rib**

*Au Jus*

### **Chicken alla Vittoria'Z**

*Hot and Sweet Peppers Balsamic Reduction*

### **Stuffed Chicken Sofia**

*Spinach, Fontina Cheese, Sun Dried Tomato, Marsala Wine*

### **Chicken Camila**

*Roasted Peppers, Provolone Cheese, Madeira Wine Sauce*

### **Crusted Chilean Sea-Bass**

*Mango, Pineapple, Mint Salsa*

### **Grilled Swordfish**

*Concasse*

### **Fish Duo**

*Colossal Shrimp, Sea Scallops Scampi*

### **Stuffed Shrimp**

*Jumbo Shrimp, Lemon, White Wine*

### **Eggplant Parmigiana**

*Marinara, Mozzarella*

### **Eggplant Rollatine**

*Ricotta Stuffed, Marinara, Mozzarella*

### **Vegetarian Stack**

*Eggplant, Zucchini, Squash, Tomato, Balsamic Drizzle*

*Diamond*

**Dessert**

***Tiered Ceremonial Wedding Cake***

***Cappuccino and Espresso Bar***

***Table Top Cookies, Pastries, Fruit***

***Departure Enhancement***

***After Dinner Cordials and Aperitivo***

***5 Hour Unlimited Premium Open Bar***