
De Medici Menu

*Your reception will begin in our intimate lobby
where we greet gathering guests with:*

*Sparkling Champagne with Fresh Raspberries
&
California Chardonnay Wine*

Cocktail Reception

As guests stroll to the Atrium and Terrace Gardens for your Cocktail Hour, our white-gloved waitstaff welcomes them with Frozen Strawberry Daiquiris, Frozen Pina Coladas, Cosmopolitans, Appletinis, Melontinis and Hors D'Oeuvres.

Hors d'oeuvres

Continually served Butler-Style on decorative silver trays.

*Baby Lamb Chops
Steak Oscar Crostini
Coconut Shrimp
Empanadas
Bleu Cheese Rice Balls*

*Crab Wontons
Chicken Saté
Spanakopita
Grilled Shrimp Skewers
Goat Cheese and Apple Chutney Crostini*



Menu

Cold Buffet Tables

*All displays and ice sculptures are artistically designed
and hand carved by our Garde Manger*

Cold Seafood Salad
Tuscan Grilled Seasonal Vegetables
Homemade Buffalo Mozzarella & Ripe Plum Tomato
Cornucopia of Fresh Fruits & Berries
Marinated Mushrooms
Hearts of Artichokes
Antipasto Italiano
Thai Salad
Cold Poached Salmon
Country Style Greek Salad
Basket of Garden Crudités
Caviar & Vodka Station
Imported & Domestic Cheeses
Carved Watermelon with Fresh Strawberries
Miniatures Pizza
Homemade Stromboli
Freshly Baked Focaccia Bread
Fresh Baked Breads
Assorted Canapés

Menu

International Chafing Dishes

Steak Pizzaiola

Sliced Sirloin, Plum Tomato, Garlic, Mushrooms and Wine

Beef Braciola

Rolled with Mushrooms, Cheese, Bread Crumbs

Hawaiian Chicken

Boneless with Pineapple Chunks in a Tangy Sweet and Sour Sauce

Chicken Scampi

Boneless Chicken, Broccoli and Garlic in Lemon, Butter and White Wine

Veal Melanesia

*Melted Mozzarella Cheese on Top of Tender Veal Medallions
Delicate Wine and Tomato Sauce*

Zuppa di Pesce

Shrimp, Clams, Mussels and Calamari, Poached in a Fresh Tomato Wine Sauce

Melanzana Rollatini

Thin Sliced Eggplant Rolled and Stuffed with Ricotta Cheese

Pasta Primavera

Fusilli and Seasonal Vegetables Sautéed in Fresh Garlic and Extra Virgin Olive Oil



Menu

Chef's Specialty Stations

Chef's Carving Board

Pernil de Cerdo

Tender Sliced Steak Teriyaki

A Touch of the Orient

Stir-Fried in an Authentic Asian Wok Before your Guests

and Presented in Traditional Asian Take-Out Containers

with Chop Sticks and Fortune Cookies

Cashew Chicken with Broccoli and Beef Teriyaki with Chinese Vegetables

Mushrooms, Pea Pods, Bok Choy, Water Chestnuts, Bean Sprouts

Sautéed in Hoisin Sauce

Smashed Potato Martini Bar

Garlic Smashed Potatoes served in a Fancy Martini Glass with all the Toppings

Beef Bourguignon, Broccoli & Cheddar, Caviar & Sour Cream and Chili

Dinner Reception

Sparkling Champagne Toast

Bottles of Red & White Wine on all Tables

Customized Menus at Each Place Setting



Menu

Appetizer

Shrimp Cake

Shrimp, Breadcrumbs and Various Seasonings Drizzled with a Garlic Goat Cheese Sauce

Pasta Course

Gemelli Sorrentina

Short Twisted Pasta Strands, Sun-Dried Tomatoes and Toasted Pine Nuts in a Pesto Sauce

Specialty Salads

Insalata de Medici

*Arugula and Endive Salad with Poached Pears,
Tuscan Pecorino and Toasted Almonds*

Intermezzo

Cleanse the Palate Prior to the Main Entree

Refreshing Vodka-Infused Lemon Sorbetto



Menu

Main Entrées

Your Guests Will Be Asked to Select One

Grilled Porterhouse Steak

*Smothered with Shitake Mushroom Ragoût
and Crispy Fried Shoestring Onions*

Baked Sea Bass en Croûte

Blend of Vegetables in Layers of Puff Pastry, Creamy Seafood Sauce

Medallions of Chicken Maison

*Thin-Sliced Chicken Breast Rolled and Stuffed with Fontina Cheese
and Fresh Spinach, Served with a Light Chardonnay Cream Sauce*

Crispy Long Island Duck à l'Orange

Baked Stuffed Portobello Mushroom

Spinach, Mozzarella, Parmesan, Garlic, Roasted Pepper and Feta Cheese Stuffing

A Bouquetiere of Fresh Vegetables & Potato du Jour accompanies all Entrees

*Upon completion of dinner service, our staff will offer
Seconds of the Five Entrée Selections to your Guests!!*



Menu

Dessert

Viennese Trays and Fresh Fruit

Assortment of Miniature Italian and French Pastries

&

Fresh Sliced Fruit

Trays will be Placed at Each Guest Table

International Coffee & Cordial Bar

*Demitasse, Cappuccino, Irish, Mexican, French and Jamaican Coffees,
Accompanied by Annisette, Sambucca, Jameson Whiskey, Grand Marnier, Frangelico,
Remy Martin, Amaretto Di Saronno, Kaluha, B&B, Baileys Irish Cream,
Drambuie, Galliano, Dessert Wines and Grappa*

Buon Notte

*As your guests depart, we wish them a Good Night and Safe Journey Home
and invite them to enjoy Chocolate Dipped Strawberries*

Event Details:

Ceremony: *Indoor Chapel, Florist to Decorate*

Wedding Cake: *Four Tier Stacked with Scattered Dots*

White Chocolate Ganache (add'l)

Chocolate Cake with White Chocolate Mousse Filling

Bar: *Open Premium Bar*

Guest Tables: *House Linens*

