

Vito's by the Water & Vito's by the Park Wedding Packages

GOLDEN PLATED PACKAGE \$83.10 PER PERSON
(**\$105.00 INCLUSIVE PER PERSON**)

Bar Service

4 HOUR PREMIUM BAR & CHAMPAGNE TOAST

HOT & COLD HORS D'OEUVRES

SEASONAL VEGETABLE AND HUMMUS
FRESH FRUIT AND ARTISAN CHEESE BOARD
CHOICE OF FOUR BUTLER PASSED HOT HOR D'OEUVRES

Salad Course SELECT 1

WALDORF SALAD- WITH RIESLING POACHED PEARS & A BALSAMIC VINAIGRETTE
CAPRESE SALAD- FRESH BUFFALO MOZZARELLA, BASIL, TOMATO, FIELD GREENS, DRESSED
WITH A BALSAMIC GLAZE & LEMON PESTO
CAESAR SALAD
FEATURED SEASONAL SALAD
SERVED WITH VITO'S SIGNATURE HERBED FOCCACIA, ROLLS & AIOLI

ENTRÉE SELECTIONS

**PRE- ORDER 3 ENTREES FROM THESE SELECTIONS + 1 VEGETARIAN OPTION- GLUTEN FREE IS AVAILABLE
FOR AN ADDITIONAL \$5.00PP**

SERVED WITH THE CHEFS SELECTION OF ACCOMPANIMENTS

FREE- RANGE CHICKEN MARSALA

STUFFED CHICKEN BREAST – PANCETTA, SPINACH, AND BREADCRUMB STUFFING.
MORNAY CHEESE SAUCE OR A SAGE DEMI GLAZE

CHICKEN & ARTICHOKE- LEMON, CAPERS, PROSCUITTO, WHITE WINE

PAN SEARED SALMON -WITH A LEMON BURR BLANC OR SWEET CHILE GLAZE

6oz FILET MIGNON -WITH A COGNAC PEPPERCORN CREAM SAUCE OR MUSHROOM DEMI
GLAZE

FLANK STEAK WITH A LOCAL HONEY, & MERLOT DEMI GLAZE WITH WILD MUSHROOMS

SHRIMP SCAMPI- SCAMPI BUTTER, CAPERS, TOMATOES

STUFFED SOLE WITH A SAFFRON CREAM SAUCE

ROAST PORK LOIN- APPLE BRANDY SAUCE

VEGETARIAN OPTION

PASTA ALA ROBERTO- GORGONZOLA TOMATO CREAM SAUCE, SUN-DRIED TOMATOES,
SPINACH, CAPERS.

EGGPLANT PARMESAN

SEASONAL PASTA PRIMAVERA

DESSERT

CUSTOM WEDDING CAKE

FRESHLY BREWED COFFEE & HERBAL TEA

5 HOUR RECEPTION

**BASED UPON A MINIMUM OF 40 GUESTS. DATE RESERVATION IS SUBJECT TO CUSTOMERS ACCEPTANCE OF THE
WEDDING CONTRACT. PRICES SUBJECT TO CHANGE WITH MARKET FLUCTUATION.**

ALL MENUS MAY BE CUSTOMIZED TO SUIT ANY BRIDE'S DREAM!