

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

SILVER PLATED PACKAGE \$71.23 PER PERSON
(**\$90.00 INCLUSIVE PER PERSON**)

BAR Service

3 HOUR PREMIUM BAR & CHAMPAGNE TOAST

HOT & COLD HORS D'OEUVRES

ARTISAN CHEESE BOARD

FRESH FRUIT PLATTER

CHOICE OF THREE BUTLER PASSED HOT HOR D'OEUVRES

Salad Course SELECT 1

GARDEN SALAD WITH FIELD GREENS & BALSAMIC VINAIGRETTE

CAESAR SALAD

FEATURED SEASONAL SALAD

SERVED WITH VITO'S SIGNATURE HERBED FOCACCIA, ROLLS & AIOLI

ENTRÉE SELECTIONS

PRE- ORDER 3 ENTREES FROM THESE SELECTIONS + 1 VEGETARIAN OPTION- GLUTEN FREE MAY BE AVAILABLE. SERVED WITH THE CHEFS SELECTION OF ACCOMPANIMENTS

FREE-RANGE CHICKEN MARSALA – CHICKEN BREAST, CHEFS VEGETABLE, GARLIC MASHED POTATOES, MARSALA SAUCE

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

CHICKEN & ARTICHOKE- LEMON, CAPERS, PROCUITTO, 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, SUNDRIED TOMATOES, SPINACH, CAPERS.

EGGPLANT PARMESAN

SEASONAL PASTA PRIMAVERA

DESSERT

CUSTOM WEDDING CAKE

FRESHLY BREWED COFFEE & HERBAL TEA

4 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 BRIDES DREAM!