

Wedding Menu

Tier 1: \$80/person

Tier 2: \$90/person

Tier 3: \$100/person

Passed Hors D'oeuvres

Tier 1: Select 2

Tier 2: Select 3

Tier 3: Select 4

\$6/ person for each additional selection

Seasonal Arancini

Fried Green Olives, Marinara

Caprese Skewers, Mozzarella, Tomato,
Basil

Salumi Skewers, Sopressata, Fontina,
Green Olive

Shrimp and Grits Skewers

Mimi's Famous Meatballs

Assorted Seasonal Bruschetta

Prosciutto Wrapped Tender
Asparagus

Italian Deviled Eggs, Artichoke &
Caper Filling

Seasonal Fried Ravioli, Pesto

Mini Pizzettes (choice of):

- *Bianca: Fontina, Ricotta, Mozzarella*
- *Margherita: Tomato, Basil, Mozzarella*
- *Asparagus & Pancetta*
- *Wild Mushrooms*

Wedding Menu

Tier 1: \$75/person

Tier 2: \$85/person

Tier 3: \$95/person

Stationed Hors D'oeuvres

Tier 1: Select 2

Tier 2: Select 3

Tier 3: Select 4

\$6/ person for each additional selection

Dips with accompaniments

Artichoke and Spinach

Spicy Chicken

Golden Beet and Tahini

Hot Crab **\$2/person additional**

Avocado Hummus

Pimento Cheese

Platters

Grilled Vegetables

Salumi Display

Seasonal Crudite

Assorted Mini Wraps

Cheese Display

Vegetable and Rice Rolls

Wedding Menu

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Tier 2: \$90/person

Tier 3: \$100/person

Family Style Dinner

Tier 1: Select 2

Tier 2: Select 3

Tier 3: Select 4

Antipasti

Salads

Classic Caesar with anchovy

Mixed Baby Greens

Arugula Salad with parmigano and lemon

Beet and Goat Cheese Salad with
Hazelnuts

Casolare Caprese with stracciatella

Hot Appetizers

Crispy Calamari with lemon aioli

Mama Zecca's Eggplant with parmigano
Grilled Octopus with crispy potatoes

Shrimp Scampi with lemon, garlic and
fresno chilies

Cauliflower and Truffle Soup
(served in individual portions)



Wedding Menu

Tier 1: \$80/person

Tier 2: \$90/person

Tier 3: \$100/person

Entrees

Tier 1: Select 2

Tier 2: Select 3

Tier 3: Select 4

*Plated Entrees Available
\$10/ person additional*

Slow Roasted Salmon with lemon

Swordfish Steak

Airline Chicken Breast

Chicken Parmesan with marinara

Linguine with vegetarian Bolognese
and watercress

Penne with tomato and fresh
basil OR pesto
(please indicate which is preferred)

Pork Tenderloin

Grilled New York Strip
Filet Mignon \$2/person additional

Sides

Select 3

\$4/ person for each additional selection

Roasted Cauliflower

Crispy Brussels Sprouts

Fingerling Potatoes

Creamy Polenta with fontina

Honey Glazed Carrots

Grilled Asparagus

Roasted Wild Mushrooms

Broccoli Rabe with Garlic

Wedding Menu

Tier 1: \$80/person

Tier 2: \$90/person

Tier 3: \$100/person

Bite Size Desserts

Tier 1: Select 2

Tier 2: Select 3

Tier 3: Select 4

\$6/ person for each additional selection

Housemade Cannolis

Tiramisu

Assorted cupcakes

Brownies and Cookies

Assorted Cake Pops

Chocolate Covered Strawberries

Assorted Fruit and Chocolate
Fondue

Beverage

Open bar for 3 hours including: extended open bar- \$15/person per hour)

Domestic and imported bottled beer

Sommelier selected sparkling, white and red wine

Premium liquor rail

Sodas and mixers

Bottled still and sparkling water

Coffee and Tea Service during dessert

CASOLARE
RISTORANTE + BAR