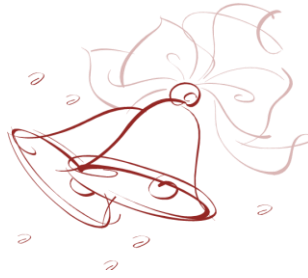


Sorella Rose



Wedding Reception

One Hour Cocktail Reception

Featuring a Beautiful Selection of Hot and Cold Hors D'oeuvres served Butler style and displayed on silver trays with fresh flowers

The Sorella Rose Crudités Display

An attractive display of assorted cheese, accompanied by fresh fruit, seasonal vegetables and assorted dips

Champagne toast garnished with fresh strawberries

Elegant Sit down Dinner Menu

First Course Selection

Salad Selection

A wonderfully prepared and presented Dinner Entree

Dinner rolls with butter

Coffee and Tea service with cream and sweeteners

or

Silver Buffet Service Dinner Menu

Salad Selection

Innovative and attractively displayed Entree selections

Freshly prepared accompaniment selections

Dinner rolls with butter

Coffee and Tea service with cream and sweeteners

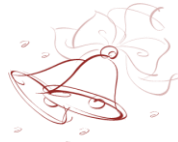


Sorella Rose Tiered Wedding Cake

Custom appointed to your specifications

Prices subject to change

Sorella Rose



Elegant Traditional Sit Down Wedding Reception

First Course

Our Chef's selection of Soup or Fresh Fruit Medley

Second Course

*Field Greens with Balsamic Vinaigrette
Crisp Caesar Salad with garlic croutons and shaved asiago
Goat Cheese Salad with fresh berries and raspberry vinaigrette*

Dinner Selections

*Stuffed Breast of Capon with wild rice or traditional bread stuffing
Stuffed Breast of Chicken with ricotta cheese, spinach and mushrooms
Breast of Chicken Marsala sautéed with fresh mushrooms
Stuffed Chicken with prosciutto, spinach and sundried tomatoes over a rosa sauce
Panko Crusted Boursin Chicken with spinach and pinenuts
Chicken Milano layered with smoke mozzarella and spinach
Chicken Napoleon layered with grilled eggplant, prosciutto and fresh mozzarella
Roast Pork Tenderloin with a savory pecan, walnut and apple stuffing
Peppercorn crusted Roast Beef sliced with mushroom demi-glace
Filet of Flounder with fresh herb butter
\$65.00 per person plus 6% tax and 20% gratuity*

*Slow Roasted Prime Rib au jus, prepared to medium temperature
Veal Oscar topped with crabmeat, fresh asparagus tips and sauce hollandaise
Grilled Filet Mignon with mushroom cap garnish and sauce béarnaise
Sliced Tenderloin of Beef with sauce béarnaise
Baked Filet of Salmon on a bed of grilled vegetables with creamy dill
Petite Filet Mignon and Maryland Crab cake with spicy remoulade
Mixed Grill of Chicken and Filet of Salmon with a refreshing mango salsa
\$72.00 per person plus 6% tax and 20% gratuity*

Accompaniments

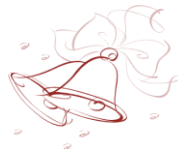
Oven Roasted Red Bliss Potatoes and Seasonal Julienne Vegetables

Fresh Bread Basket with Dinner Rolls and Butter

Coffee and Tea Service with Cream and Sweeteners

Sorella Rose Tiered Wedding Cake
Plated and served as dessert

Sorella Rose



Silver Service Buffet Selections

Pre-set First Course

(Choice of One)

Field Green Salad with Balsamic Vinaigrette or Caesar Salad

Entree Selections

Stuffed Shells with Ricotta Cheese and fresh Marinara sauce

Pasta Primavera with medley of fresh mixed vegetables in an alfredo sauce

Romano Crusted Chicken over penne with a fresh tomato bruchetta sauce

Sundried Tomato Pesto Marinated Chicken over Penne pasta with a roasted garlic sauce

Breast of Chicken Marsala sautéed with fresh mushrooms

Stuffed Breast of Capon with wild rice or traditional bread stuffing

Stuffed Breast of Chicken with ricotta cheese, spinach and mushrooms

Fresh Mahogany Roast Turkey Breast served with pan gravy

Maple Glazed Country Ham served with a pineapple raisin sauce

Peppercorn crusted Roast Beef sliced and served with a mushroom demi-glace

Baked Salmon with citrus glaze

Stuffed Flounder with a wonderful lump crab imperial

Choice of two entrees \$65.00 per person plus 6% tax and 20% gratuity

Choice of three entrees \$67.00 per person plus 6% tax and 20% gratuity

Accompaniments

(Choice of Two)

Fresh Medley of Seasonal Vegetables

Oven Roasted Red Bliss Potatoes

Fresh Squash Medley

Wild Rice Pilaf

Fresh glazed Carrots

Fettuccini Alfredo

Grilled Seasonal vegetable platter

Duchess Potato

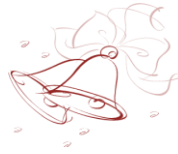
Fresh Bread Basket with Dinner Rolls and Butter

Coffee and Tea Service with Cream and Sweeteners

Sorella Rose Tiered Wedding Cake

Plated and served as dessert

Sorella Rose



Hors d'oeuvres

*Featuring a Beautiful Selection of Hot and Cold Hors d'oeuvres served Butler style
and displayed on silver trays with fresh flowers*

Hot Selections

*Chicken or Beef Oriental Skewers
Sesame Chicken with thai peanut sauce
Thinly sliced Beef Tenderloin with sauce béarnaise
Bacon wrapped Scallops with creamy horseradish
Clams Casino topped with crisp bacon and colorful peppers
Mini Cocktail Hot Dogs wrapped in Puff pastry
Fresh Baked Mini Quiche
Sausage stuffed mushroom caps*

Cold Selections

*Chicken Salad Canapés
Smoked Salmon on black bread with dill mustard sauce
Baked Brie with raspberry sauce encroute
Herb cheese stuffed cherry tomatoes
Marinated Roma tomato, basil and onion bruchetta
Roasted red pepper bruchetta
Tomato and basil canapé provencal
Sliced Cucumber with baby shrimp and dill
Italian Ham and Melon skewers
Marinated mushroom caps
Grilled Eggplant Bruchetta*

The Sorella Rose Crudité Display

*An attractive display of assorted cheese, accompanied by fresh fruit, seasonal
vegetables and assorted dips*

