



Royal Wedding Celebration

Cocktail Reception

5 Hours of Premium Brand Cocktails

INCLUDES: 5 Hour Open Bar, Premium Liquors, Imported Red and White Wines Per Table, Assorted Beer and Soda

As your guests enter our elegant facility, they will be greeted with Chilled Champagne & Strawberries
During the Cocktail Reception, each station will be attended by a Service Staff member

Vegetarian's Delight

Grilled Vegetables Marinated in Onion Vinaigrette ~ Eggplant Caponatina ~ Insalata di Fagioli
Roasted Holland Red and Yellow Peppers with Garlic Dressing ~ Italian Sun-Dried Tomatoes
Button Mushroom Salad with Wine Vinegar ~ Gaeta and Jumbo Sicilian Green Olives
Assorted Vegetables in a Sweet and Sour Dressing ~ Broccoli Rabe with Garlic Oil and Lemon

Fresh Fruit Presentation

Elegantly Displayed Assortment of Fresh Fruit and Berries

International Cheese Station

Homemade Mozzarella with Sliced Tomatoes, Extra Virgin Olive Oil and Basil
Boconccini Mozzarella Seasoned with Fresh Herbs ~ Imported Parmiggiano Reggiano Served
in a Carved Wheel Imported Aged Provolone ~ Goat Cheese ~ Fontina ~
Jarlsburg ~ Other Assorted Cheeses

Salumeria

Prosciutto Di Parma Tower ~ Sweet and Hot Capocollo ~ Salami ~ Soppressata

A Touch of Japan

An elaborate display that includes Tuna Rolls, California Rolls and Vegetarian Rolls
accompanied by Wasabi, Pickled Ginger and Soy Sauce

Caviar & Champagne Display

Red and Black Caviar Served over Toast Points and Topped with Chopped Onions and Capers

Chilled Seafood Boat

Display of Jumbo Shrimp and Little Neck Clams on the Half Shell ~ Blue Point Oysters
Crab Claws Served on a Bed of Crushed Ice with Cocktail Sauce and Lemon Wedges

Smoked & Fresh Fish Stations

Norwegian Smoked Salmon ~ Seafood Salad ~ Anchovies
Blackened Tuna Carpaccio with Wasabi

Seafood Station

Sautéed Shrimp with Garlic, White Wine and Lemon Sauce
Whole Seasonal Fish, Sea Salt Encrusted and Served with Garlic and
Lemon Infused Extra Virgin Olive Oil

Pasta Station

(PLEASE SELECT ONE)

Farfalle in Pink Vodka Sauce ~ Rigatoni Bolognese ~ Tortellini Alfredo

Carving Stations

Loin of Pork with Applejack Brandy Sauce ~ Rack of Lamb ~ Duck à la Orange
Roast Quail with Woodland Mushrooms and Red Wine Sauce ~ Roasted Boneless Turkey Breast
with Pan Gravy

Shish ~ Kabob Station

A selection of Chicken and Beef Kabobs

Chafing Stations

Eggplant Rollatini ~ Clams Oreganato ~ Arancine "Rice Balls" ~ Homemade Sicilian Pizza
Baked Stuffed Artichokes ~ Stuffed Mushrooms with Crabmeat ~ Fried Calamari in Marinara Sauce
Chicken Piccata ~ Grilled Portobello Mushrooms topped with Grated Parmigiano Cheese

Chef's Casseroles

Sea Scallops with Brandy Cream Sauce ~ Prince Edwards Mussels Marechiara ~ Seafood Risotto
Steamed Clams in Champagne Broth

Entrée

First Course

(PLEASE SELECT ONE)

Penne al Filetto di Pomodoro

Fusilli Siciliano Served with Eggplant, Tomato and Basil, Topped with Parmigiano Cheese
Orecchiette with Broccoli Rabe ~ Baked, Homemade Manicotti Served with Basil and Tomato Sauce

Second Course

Lemon Sorbet

Main Course

(PLEASE SELECT THREE)

Char-Grilled New York Strip Steak

Chateaubriand Served with Roasted Garlic Barolo Wine Reduction

Medallions of Filet Mignon with Shallots and Red Wine Glaze

Sautéed Chicken with Spinach and Fontina Cheese, Served with Truffle Madeira Sauce

Grilled Chicken with Roasted Pepper, Prosciutto and Swiss Cheese, Served with a Chicken Demi-Glace
Chicken Breast, Pan-Seared and Served with a Champagne Vinaigrette and Finished with Tomato Concassé

Chicken Breast, Pan-Seared and Served with Fine Herbs and Fennel Sauce

Veal Scaloppine in a Marsala Demi-Glace

Veal Saltimbocca a la Romana

Swordfish with Pinot Grigio Lemon Sauce Served with Basil and Tomato Concassé

Mahi Mahi Grenobloise, Served with Capers, Lemon Pits and Croutons

Tilapia Provinciale

North Atlantic Salmon, Horseradish Crusted and Served with Buerre Blanc

Entrées are Served with our Chef's Selection of Seasonal Vegetables and Potatoes.

Vegetarian or Special Dietary Entrées are Available Upon Request.

Viennese Dessert Tables

Wedding Cake

Your Choice from a Selection of 12 Traditional Cakes

Elegant Fresh Fruit Display

Beautifully Presented Medley of Fresh Fruit Featuring the Season's Finest Selections

Miniature Italian & French Pastries

Cannoli ~ Éclairs ~ French Cream Roulette ~ Nutella Tarts ~ Pasticciotti con Ricotta ~ Cream Puffs
French Napoleons ~ Cassatine Sfogliatelle ~ Pignoli Tarts ~ Nocciola Cream Puffs ~ Italian Napoleons
Baba au Ruhm ~ Fruit Tarts ~ Lobster Tails ~ Assorted Italian Cookies

Specialty Cake

Pannacotta ~ Tiramisu ~ Carrot Cake ~ Italian Cheese Cake ~ Chocolate Mousse Triangle
California Napoleon Fruit Bar ~ Triple Chocolate Fudge Cake ~ Cream Puff Cake

Ice Cream Bar

A selection of tempting flavors

Chocolate Fountain

Served with Fresh Strawberries and Tropical Fruit

Flambe Station

(PLEASE SELECT ONE)

Crepes Suzette with Brandied Seasonal Fruit ~ Cherries Jubilee ~ Bananas Foster

International Coffees with Cordials

MACALUSO'S

55 Fourth Avenue, Hawthorne, NJ 07506
info@macaluso.com, Fax - (973) 238-9546

(973) 427-7320