

TRE PIANI



Tre Piani Classic Wedding Package

Cocktail Reception

1 Hour Open Bar to Feature Premium Brand Liquors, Imported and Domestic Beer, House Wines and Soft-Drinks.

Display Items

*Display of Local Cheeses garnished with Fresh Fruit
& Served with Homemade Breads*

*Italian Antipasto; An array of Italian Prosciutto, Salami, Cheeses, Olives,
Grilled and Marinated Italian style Vegetables, served with Olive Oil,
Balsamic Vinegar and Homemade Breads*

Butler Passed Hors d'oeuvres

(Select Five)

*Bruschetta; Italian Toasts Topped with a Choice of Different Items.
Grilled Spiedini of Chicken & Portabello Mushroom with Balsamic Vinegar
Grilled Chorizo Sausage and Pepper Spiedini
Vegetable and Phyllo Baskets
Mini Crab Cakes
Roulades of Smoked Salmon and Mascarpone Cheese
Cremini Mushrooms Stuffed with Sausage and Fontina Cheese
Mini Mozzarella with Prosciutto fried in Parmigiano Batter
Mini Vegetable and Cheese Frittata
Prosciutto and Melon
Mini Beef Carpaccio with Arugula and Parmigiano
Sesame Crusted Tuna Bites with Soy Glaze
Fried Baby Raviolis
Tempura Vegetables with Dipping Sauce
Mediterranean Satays of Chicken or Beef
Shrimp Baked en Croute
Pignolia Nut Crusted Sea Scallops*

Classic Dinner Menu

Includes 3 hours Wine and Beer services during dinner

Salad Course

(Select Two)

Mixed Baby Greens with a Sherry and Herb Vinaigrette

Classic Caesar Salad

*Baby Leaf Spinach Salad with Horseradish Dressing
& Toasted Pignolia Nuts*

Entrees

(Select Two)

*Breast of Chicken alla Saltimbocca, topped with Prosciutto, Fontina Cheese and
Fresh Sage served with sautéed Spinach and Oven Roasted Potatoes*

*Scaloppine of Veal Marsala with Wild Mushrooms,
Baby Vegetables and Oven Roast Potatoes*

Breast of Chicken Picatta with Sautéed Spinach and Oven Roasted Potatoes

*Grilled Salmon Fillet with Roasted Red Pepper Risotto
And Balsamic Syrup*

All the above entrees served with Bread and Butter

Please Note - Vegetarian and Pasta Options are Available

Dessert

*1 hour Open Bar to Feature Premium Brand Liquors, Imported and Domestic Beer,
House Wines and Soft-Drinks.*

*Custom Wedding Cake
Coffee, Tea and Brewed Decaffeinated Coffee*

\$132.00 Per Person
Please Add 20% Service Charge and 7% Sales Tax