

# constantino's

## CATERING & EVENTS

# Wedding Buffet Package



### TUSCAN GARDEN STATION & APPETIZERS

#### COCKTAIL HOUR

A Selection of Domestic Cheeses, Grapes, Dried Sausage, Sopressata, Honey Mustard, and Crackers

Stuffed Pepper Shooters, Provolone Cheese, and Prosciutto

Mini Filet Mignon Sliders with Horseradish Cream, and Cheddar Cheese

Fresh Mozzarella Crostini with Tomato Pepper Bruschetta Salad

Brie and Manchego Platter with Strawberries, Dried Apricots, Fig Preserve, Cashews, and Pistachios

Fresh Vegetable Crudités, Dips, and Spreads

Fresh Pita with Roasted Red Pepper Hummus



#### DINNER BUFFET

#### SALAD

#### CHOOSE 1

Spring Mix Salad with White Balsamic Vinaigrette, Glazed Walnuts, Craisins, and Crumbled Goat Cheese

Spinach Salad with Strawberry Balsamic Vinaigrette, Mandarin Oranges, Almond Slices, and Crumbled Feta Cheese, GF

Romaine Lettuce with Craisins, Glazed Walnuts, and Crumbled Bleu Cheese, topped with Creamy Poppy Seed Dressing

Classic Caesar Salad with Shaved Parmesan, Homemade Croutons

Baby Kale and Arugula with Strawberries, Edamame, Carrots, and Cashews with Caper Red Wine Vinaigrette, GF

Romaine Lettuce with Shredded Carrots, Cherry Tomatoes, Cucumbers, Croutons, and Shredded White Cheddar Cheese with Parmesan Peppercorn Dressing, GF

#### POULTRY

#### CHOOSE 1

Balsamic Herbed Chicken Breast with Sundried Tomato Cream Sauce

Stuffed Chicken Breast with Spinach, Roasted Red Peppers, and Ricotta Cheese

Stuffed Chicken Breast with Pear and Brie with an Apricot Glaze

Grilled Teriyaki Chicken with Stir Fried Veggies

Bruschetta Chicken with Balsamic Glaze

Chicken Marsala with Fresh Mushrooms

Chicken Cordon Bleu

Chicken Piccata with Capers

Chicken Strips in Wine Sauce

Chicken Franchise with Lemon Butter Sauce

BBQ Chicken Halves

## WEDDING DINNER BUFFET

CONTINUED...

### BEEF & PORK

CHOOSE 1

Roast Top Sirloin of Beef	Sliced Baked Ham with Pineapple Glaze
BBQ Pulled Pork	Beef Brisket with Carolina BBQ Sauce
Meatballs Marinara	Italian Sausage and Peppers
Sliced Pork Loin with Garlic Dill Sauce	BBQ Baby Back Ribs

### PASTA

CHOOSE 1

Penne Pasta with Vodka Marinara	Gnocchi with Tomato Alfredo Sauce, Spinach, Artichoke Hearts, and Roasted Red Peppers
Bow Tie Pasta with Roasted Red Pepper, Pesto Cream Sauce	Campanelle with Sausage, Broccoli Rabe, and Shaved Parmesan
Rigatoni with Sausage Bolognese	Baked Macaroni and Cheese
Penne Pasta with Basil Pesto Sauce, Roasted Red Peppers, and Fresh Mozzarella	

### STARCH AND VEGETABLE

CHOOSE 2

Oven Roasted Baby Red Skinned Potatoes with Parsley Butter	Fresh Squash and Zucchini Ratatouille with Diced Tomatoes, and Romano Cheese
Mashed Potato Towers: Roasted Garlic, Butternut Squash, Sweet Potato, Cheddar, or Butter and Chive	Grilled Asparagus
Spinach and Feta Orzo with Lemon Oil	Italian Style Green Beans
Bacon and Cheddar Polenta	Grilled Vegetable Towers
Broccoli Florets	Glazed Baby Carrots
Eggplant Rollantini	Roasted Brussels Sprout
	Sautéed Red Beets with Goat Cheese

### ALSO INCLUDED

Iced Spring Water with Lemon or Cucumber Garnish	Linen Napkins, Basic Colors
Fresh Baked Dinner Rolls with Butter	Bright White Dinner, Salad, Appetizer Plates
Coffee and Tea Station	Bastia Hammered Finished Silverware
Floor Length White or Ivory Linens	Complete Set-Up and Breakdown
	Wait Staff and Gratuity

### DESSERT STATIONS

\$4 PER PERSON

3 Tiered Wedding Cake with Buttercream Icing (assorted flavors and fillings available) with Ice Cream and Assorted Berries	Sundae Bar with 2 Ice Creams and 20 toppings
	Homemade Pie Sampler with Mannings Ice Cream

Price per person \_\_\_\_\_ Gratuity Included 6% PA sales tax not included.