

*constantino's*  
CATERING & EVENTS

*Wedding Sit Down*



HAND PASSED HORS D'OEUVRES

CHOOSE 5

Buffalo Chicken Kebobs with Bleu Cheese  
Dipping Sauce

Thai Chicken Kebobs with a Coconut  
Peanut Dipping Sauce, GF

Mini Chicken and Monetary Jack Quesadilla  
with Sour Cream and Pico de Gallo

Fried Chicken and Waffles

Mini Filet Mignon Sandwiches with a  
Horseradish Cream

Steak Crostini with Gorgonzola and  
Caramelized Onions

Philly Steak and Cheese Spring Roll  
with a Sweet Chili Glaze

Mini Reuben Sliders

Mini Pulled Pork Sandwiches with  
Cheddar Cheese

Cocktail Wieners with Honey Mustard Sauce

Assorted Stromboli

Asparagus Wrapped in Bacon with a Teriyaki  
Drizzle, GF

Bacon Wrapped Dates Stuffed with  
Cream Cheese and Almonds

Prosciutto Wrapped Asparagus with  
Boursin Cheese, GF

Stuffed Mushrooms, Sausage and Crabmeat

Mini Crab Cakes with Dijon Dipping Sauce

Fried Crab Rangoon with Duck Sauce

Shrimp Cocktail

Coconut Shrimp with Plum Sauce

BBQ Shrimp Wrapped in Bacon, GF

Scallops Wrapped in Bacon, GF

Seared Scallop over Bacon Cheddar Polenta  
with Carolina BBQ Sauce

Smoked Salmon on a Cucumber Crostini with  
Chive Cream Cheese and Caper Garnish, GF

Seared Ahi Tuna, Ponzu Sauce, and  
Wasabi Mayo, GF

Assorted Old Forge Style Pizza: Red, White,  
and Fresh Tomato

Spiedini Pomodoro

Pecorino Romano Fried Rice Balls with  
Stuffed Provolone

Fried Butternut Squash Gnocchi Skewers with  
Apricot Horseradish Sauce

Antipasto Skewers with Pepperoni, Provolone,  
Roasted Red Peppers, Artichoke Hearts,  
and Kalamata Olives, GF

Fresh Mozzarella Crostini with Tomato and  
Pepper Bruschetta

Personal Mac and Cheese Bowls

Loaded Baby Redskins, GF

Spinach and Artichoke Dip Crostini

Grilled Vegetable and Feta Wontons  
with Balsamic Glaze



## TUSCAN GARDEN STATION

---

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

Assorted Cheese Wheel: Fontina, Manchego, or Brie

Stuffed Pepper Shooters, Provolone Cheese and Prosciutto

Fresh Mozzarella, Tomato and Basil Caprese Shooters

Strawberries, Grapes, and Dried Apricots

Cashews and Pistachios

Fresh Baked Pretzel Sticks

An Assortment of Marinated Roasted Peppers, Olives, Artichoke Hearts, and Sundried Tomatoes

Fresh Vegetable Crudités, Dips and Spreads

Fresh Pita with Roasted Red Pepper Hummus



## FIRST COURSE

---

CHOOSE 1

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

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, GF

Classic Caesar Salad with Shaved Parmesan, Homemade Croutons

Fresh Mozzarella and Tomato Caprese Salad over Bibb Lettuce with Balsamic Drizzle, GF

Butter Bibb and Radicchio with Mandarin Oranges, Heirloom Cherry Tomatoes, English Cucumbers, Candied Pecans, Shaved Cranberry Stilton with White Balsamic Vinaigrette, GF

Baby Kale and Arugala 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

Penne Pasta with Vodka Marinara

Rigatoni with Sausage Bolognese

Campanelle with Sausage, Broccoli Rabe and Shaved Parmesan

Eggplant Rollantini

Shrimp Scampi over Risotto

Italian Wedding Soup

Cream of Butternut Squash

Seafood Bisque

Roasted Red Pumpkin Bisque

*constantino's*  
CATERING & EVENTS



## SIT DOWN DINNER ENTRÉE SELECTIONS

CHOOSE 4

### POULTRY

---

Balsamic Herbed Chicken Breast with Sundried Tomato Cream Sauce

Chicken Saltimbocca with Prosciutto and Asparagus

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

Stuffed Chicken Breast with Pear and Brie with an Apricot Glaze

Bruschetta Chicken with Balsamic Glaze

Chicken Marsala with Fresh Mushrooms

Chicken Piccata with Capers

Chicken Francaise with Lemon Butter Sauce

Chicken Cordon Bleu

Parmesan and Herb Encrusted Chicken Breast with Basil Cream Sauce

Herb Marinated and Roasted French Breast Chicken with Balsamic Glaze, GF

Blackened Chicken with Avocado Corn Salsa, GF

Sausage and Swiss Chard Chicken Roulade with Jarlsberg Cheese and a Red Wine Reduction

Chicken Milanese with Baby Arugala, Cherry Tomatoes and Red Wine Vinaigrette

### BEEF, ETC...

---

Sliced Beef Tenderloin with a Demi Glace, GF

Prime Rib Au Jus, GF

Black and Bleu Tenderloin with Brown Sugar Soy and Gorgonzola Cheese, GF

8 oz. Center Cut Filet Mignon with Béarnaise, Demi-Glace, GF or Horseradish Cream\*

Braised Short Ribs with a Cabernet Horseradish Reduction, GF

Stuffed Pork Tenderloin with Apple Stuffing, Rosemary Sage Red Wine Sauce

Sliced Pork Tenderloin with Apple Raisin Chutney, GF

Dijon Crusted Rack of Lamb with Mint Jelly\*

### SEAFOOD

---

Salmon with a Bourbon Sauce, GF

Stuffed Flounder Florentine

Filet of Sole with Lemon Butter Sauce

Grilled Mahi Mahi with Mango Lime Sauce, GF

Lump Crab Cakes with a Roasted Red Pepper Remoulade

Sesame Encrusted Ahi Tuna with Wasabi Drizzle, GF

Lobster and Crab Stuffed Cannelloni with Tomato Basil Cream Sauce

Dijon Encrusted Salmon, GF

Crabmeat Stuffed Orange Roughey

8 oz. Lobster Tail with Vanilla Beurre Blanc Sauce, GF\*

Lump Crab Stuffed Butterfly Shrimp with Lemon Butter Sauce\*

### VEGETARIAN/VEGAN ENTREES

---

Eggplant Rollantini with Ricotta and Marinara Sauce

Grilled Portabella Mushroom over Black Bean, Cilantro Quinoa with Marinated Roasted Red Peppers and Pesto Drizzle, GF

Stuffed Bell Pepper with Orzo Pasta, Sauteed Spinach, Roasted Red Peppers and Lemon Olive Oil

Spaghetti Squash with Roasted Tomato Sauce and Burrata Cheese, GF

*\*Market Price*



**SIDES**

CHOOSE 2

Oven Roasted Baby Red Skinned Potatoes with Parsley Butter, GF

Mashed Potato Towers: Choice of Roasted Garlic, Butternut Squash, Sweet Potato, Cheddar, Butter and Chive, or Horseradish, GF (Choose 1)

Rosemary Roasted Fingerling Potatoes, GF

Parmesan Herb Risotto

Broccoli Florets with Shaved Parmesan, GF

Grilled Asparagus, GF

Julienne Zucchini, Yellow Squash, and Carrot Medley with Parsley Butter, GF

Sesame Snap Pea, Carrot and Bell Pepper Sauté, GF

Italian Style Green Beans, GF

Grilled Zucchini and Yellow Squash Stacks with Roasted Grape Tomatoes, GF

Glazed Baby Carrots, GF

Roasted Brussel Sprouts with Bacon, GF



**CAKE, SUNDAE & PASTRY TABLE**

3 Tiered Wedding Cake with Buttercream Icing (Flavor and Filling Available)

Vanilla Bean Ice Cream, Assorted Berries, Raspberry Sauce, Chocolate Sauce, and Whipped Cream

Miniature Brownies, Cheesecakes, Cannolis, Cream Puffs, and Eclairs

Assorted Macarons

Fresh Baked Chocolate Chip Cookies

Coffee and Tea Station



**LATE NIGHT FOOD**

Old Forge Style Pizza – Red, White, Fresh Tomato, and Buffalo Chicken



**ALSO INCLUDED**

Iced Spring Water with Lemon or Cucumber Garnish

Fresh Baked Dinner Rolls with Cinnamon or Herb Whipped Butter

A Variety of Floor Length Specialty Linens, Overlays, and Table Runners

Solid Colored Linen Napkins

Decorative Plate Chargers, Silver or Gold

Bright White China and Bastia Hammered Silverware

Complete Set-Up and Breakdown

Wait Staff and Kitchen Staff

All Gratuities and Service Charges