

constantino's
CATERING & EVENTS

Wedding Stations



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 Monterey 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 Cheesesteak Spring Roll with 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

Bacon Wrapped Dates Stuffed with Cream Cheese and Almonds, GF

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, GF

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, PepperJack, 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

Brie Filled Phyllo Cup with Glazed Pecans and Raspberry Sauce



TUSCAN GARDEN STATION

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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



SERVED 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

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CARVING STATION

CHOOSE 3 PROTEINS, 1 STARCH AND 1 VEGETABLE

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 Francaise with Lemon Butter Sauce

Chicken Piccata with Capers

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 & PORK

Tenderloin of Beef with Demi Glace and Horseradish Cream, GF

Pork Tenderloin with Apple Raisin Chutney, GF

Roasted Turkey Breast with Cranberry Mayo and Orange Cranberry Chutney, GF

BBQ Beef Brisket

Baked Ham Off the Bone with Dijon and Honey Mustard or Pineapple Glaze, GF

Steamship Round of Beef with Demi Glace and Horseradish Cream, GF

Prime Rib with Demi Glace and Horseradish Cream, GF

SEAFOOD

Filet of Sole with Lemon Butter Sauce

Salmon with a Bourbon Sauce

Stuffed Flounder Florentine

Grilled Mahi Mahi with Mango Lime Sauce, GF

Grilled Salmon with Dill and Cucumber Sauce, GF

Crabmeat Stuffed Flounder

Lump Crab Cakes with a Roasted Red Pepper Remoulade

STARCH AND VEGETABLE

Broccoli Florets, GF

Fresh Squash and Zucchini Ratatouille with Diced Tomatoes and Romano Cheese, GF

Grilled Asparagus, GF

Italian Style Green Beans, GF

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

Mashtini Station: 2 Mashed Potato Choices with 6 Toppings, \$4 additional

Oven Roasted Baby Red Skinned Potatoes with Parsley Butter, GF

Bacon and Cheddar Polenta

Spinach and Feta Orzo with Lemon Oil

Grilled Vegetable Towers, GF

Glazed Baby Carrots, GF

Roasted Brussel Sprouts with Bacon, GF

Sautéed Red Beets with Goat Cheese, GF

Grilled Balsamic Zucchini and Yellow Squash, GF



PASTA AND VEGETARIAN STATION

CHOOSE 3

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

Shrimp Scampi over Linguini (Market Price)
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, Sautéed
Spinach, Roasted Red Peppers, and Lemon
Olive Oil
Spaghetti Squash with Roasted Tomato Sauce
and Burrata Cheese, 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