

constantino's
CATERING & EVENTS

Wedding Sit Down



HAND PASSED HORS D'OEUVRES

CHOOSE 5

Buffalo Chicken Kebobs with Bleu Cheese Dipping Sauce

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

Fried Chicken and Waffles

Nashville Hot Chicken Slider with Overnight Pickles and Ranch Slaw

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 Meatballs Marinara

Sausage Bolognese and Ricotta Spring Rolls

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, 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

Smoked Salmon Mousse in Puff Pastry with Chive Caper Crema

Seared Ahi Tuna, Ponzu Sauce and Wasabi Mayo, GF

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

Pecorino Romano Fried Rice Balls with Stuffed Provolone

Fried Butternut Squash Gnocchi Skewers with Apricot Horseradish Sauce

Fresh Mozzarella Crostini with Tomato and Pepper Bruschetta

Burrata, Prosciutto, and Roasted Red Pepper Crostini with Balsamic Glaze

Whipped Ricotta Focaccia with Hot Honey

Panko Encrusted Mac and Cheese Bites with Jalapeno Ranch Dipping Sauce

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

A Selection Of Domestic and Imported Cheeses, Grapes, Cured Meats, Assorted Mustards and Crackers

Brie And Manchego with Fig Preserve, Dried Apricots, Dates, Prunes, Cashews and Pistachios

Fresh Mozzarella and Tomato Caprese Skewers with Balsamic Glaze

Fresh Baked Pretzel Sticks

Fresh Vegetable Crudit  with Assorted Dips

Seasonal Hummus Selection with Naan Dippers

Greek Kalamata, Sicilian Castelvetro and Cerignola Olives with Feta Cheese



FIRST COURSE

CHOOSE 1

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

Mixed Greens and Baby Spinach Salad with Fresh Strawberries, Mandarin Oranges, Almond Slices, Crumbled Feta Cheese and Dijon Vinaigrette, GF

Romaine Lettuce with Dried Cranberries, 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 Reduction and Basil Pesto Drizzle, GF

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

Iceberg Wedge Salad with Homemade Bleu Cheese Dressing, Bacon Bits, Fresh Chives and Diced Tomatoes, GF

Baby Romaine Wedge Salad, Lemony Caesar, Tri Color Cheese Tortellini, Fresh Mozzarella and Crouton Crunchies

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

Penne Pasta with Vodka Marinara

Rigatoni with Sausage Bolognese

Campanelle with Sausage, Broccoli Rabe and Shaved Parmesan

Eggplant Rollatini

Shrimp Scampi over Risotto

Italian Wedding Soup

Cream of Butternut Squash

Seafood Bisque

Roasted Pumpkin Bisque





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 Frenched Chicken Breast with Balsamic Glaze, GF
Chicken Milanese with Baby Arugala, Cherry Tomatoes and Red Wine Vinaigrette
Pan Fried Chicken Breast with Dijon Beurre Blanc, GF
Chicken Cutlet with Burrata, Roasted Red Pepper, and Basil Pesto Sauce
Thyme Chili Glazed Chicken Breast

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
Grilled Flank Steak with Fire Roasted Peppers, Onions and Chimichurri Sauce, GF

Grilled New York Strip Steak Au Poivre
Braised Short Ribs with a Cabernet Horseradish Reduction, GF
Sliced Pork Tenderloin with Apple Raisin Chutney, GF

SEAFOOD

Salmon with a Bourbon Sauce
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

Crabmeat Stuffed Orange Roughy
Lobster and Crab Stuffed Cannelloni with Tomato Basil Cream Sauce
Grilled Salmon over Greek Farro Salad with Cucumber Tzatziki Sauce, GF
Dijon Encrusted Salmon
Lump Crab Stuffed Butterfly Shrimp with Lemon Butter Sauce

VEGETARIAN/VEGAN ENTREES

Eggplant Rollatini with Ricotta and Marinara
Orzo Stuffed Bell Pepper with Feta, Kalamata Olives, Cucumber and Sauteed Spinach
Vegan Black Bean, Kale and Quinoa Stuffed Bell Peppers, GF
Cacio e Pepe

Creamy Polenta with Grilled Wild Mushrooms and Cipollini Onions, GF
Roasted Butternut Risotto with Fresh Sage and Spinach, GF
Roasted Spaghetti Squash Parmesan, GF or Vegan Chickpea Lentil, GF



MARKET PRICE ENTREES

9-10 oz Filet Mignon with Béarnaise, Demi-Glace, or Horseradish Cream, GF

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



SIDES

CHOOSE 2

Oven Roasted Baby Red Skinned Potatoes with Parsley Butter, GF

Grilled Asparagus, GF

Mashed Potato Towers: Choice of Roasted Garlic, Butter & Chive, Cheddar or Sweet Potato, GF (Choose 1)

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

Rosemary Roasted Fingerling Potatoes, GF

Italian Style Green Beans, GF

Parmesan Herb Risotto, GF

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

Broccoli Florets with Shaved Parmesan, 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)

Miniature Brownies, Cheesecakes, Cannolis, Cream Puffs and Eclairs

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

Assorted Macarons

Fresh Baked Chocolate Chip Cookies

Coffee and Tea Station



LATE NIGHT FOOD

CHOOSE 1

Red and White Old Forge Style Pizza with Fried Mozzarella Sticks and Homemade Marinara Sauce

Mac And Cheese Bar With Pulled Pork, Bacon Bits, Crispy Onions, Sriracha and Sour Cream

Chicken Finger Station with Assorted Dips and Waffle Fries



ALSO INCLUDED

Iced Spring Water with Lemon or Cucumber

Decorative Plate Chargers, Silver or Gold

Fresh Baked Dinner Rolls with Cinnamon or Herb Whipped Butter

Bright White China and Bastia Hammered Silverware

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

Complete Set-Up and Breakdown

Solid Colored Linen Napkins

Wait Staff and Kitchen Staff

All Gratuities and Service Charges