

*constantino's*  
CATERING & EVENTS

*Wedding Stations*



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

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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

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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





## CARVING STATION

CHOOSE 3 PROTEINS, 1 STARCH AND 1 VEGETABLE

### POULTRY

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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...

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Tenderloin of Beef with Demi Glace, GF

Prime Rib Au Jus, GF

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

Grilled New York Strip Steak Au Poivre

Sliced Pork Tenderloin with Apple Raisin Chutney, GF

### SEAFOOD

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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, 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

### STARCH AND VEGETABLE

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Oven Roasted Baby Red Skinned Potatoes with Parsley Butter, GF

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

Rosemary Roasted Fingerling Potatoes, GF

Parmesan Herb Risotto, GF

Broccoli Florets with Shaved Parmesan, GF

Grilled Asparagus, GF

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



## 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  
Eggplant Rollatini with Ricotta and  
Marinara Sauce  
Cacio e Pepe  
Creamy Polenta with Grilled Wild Mushrooms  
and Cipollini Onions, GF  
Roasted Butternut Risotto with Fresh Sage  
and Spinach, 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

CHOOSE 1

Red and White Old Forge Style Pizza with Fried  
Mozzarella Sticks and Homemade Marinara Sauce  
Chicken Finger Station with Assorted Dips  
and Waffle Fries

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



## 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