

Our European style hall is a beautiful setting for your wedding celebration.  
A cozy Locale in a country setting comfortably surrounds your guests.

For \$44.95 Per Person:  
Your Wedding Package Includes:

**BRIDAL SUITE WITH JACUZZI**

A Spacious Suite with Living Room and a King Size Bed  
At The Luxurious Inn At The Falls. (150 guest min.)

**PERSONAL MAITRE'D**

One Server Will Be Assigned To The Newlyweds For The Entire Reception

**CHOICE OF TABLE LINENS**

An Assortment of Colors to Choose From

**TABLE ARRANGEMENTS**

Fresh Flowers and Votive Candles on Every Table

**PRIVATE BRIDAL ROOM**

Your Entire Bridal Party Will Be Served Hors D'oeuvres and Cocktails  
In Your Own Private Bridal Room, with private Washroom.

**DIRECTIONAL MAPS**

We will provide directional maps for you to add to your invitations.

**WEDDING DINING PACKAGE**

A five-hour reception with:

Five-Hour Open Bar  
Champagne Toast

The Cocktail Reception  
15./per person

~HORS D'OEUVRES~  
(Please choose six)

**STATIONARY**

Baked Stuffed Clams

Homemade stuffing made with crabmeat, shrimp and chopped clams.

Baked Clams Oreganato

Littleneck clams filled with oregano & breaded stuffing.

Baked Clams Casino

Littleneck clams filled with chopped onions and roasted sweet peppers  
topped with a sliver of bacon.

BBQ Baby Back Ribs

Fall off the bone ribs with our tangy barbecue sauce.

Calamari Marinara

Tender calamari with our homemade marinara sauce.

Fried Calamari

Our classic served with homemade marinara.  
Chicken Wings  
Italian herb roasted or buffalo style.  
Eggplant Rolatini  
Sliced eggplant rolled with ricotta cheese and topped with marinara sauce.  
Homemade Meatballs  
Miniature homemade meatballs  
Prince Edward Island Mussels  
Steamed in a tomato/garlic broth  
Stuffed Mushrooms  
Mushroom caps stuffed with our homemade stuffing.  
Sausage & Peppers  
Roasted sweet Italian sausages sliced and tossed with peppers & onions.

#### BUTLERED

(Please choose four)  
Assorted Crostini  
Italian toast topped with different cheese spreads,  
salmon mousse and olive spread  
Crab Rangoon  
Stuffed with a delicious blend of cream cheese and crabmeat.  
Fried Ravioli  
Toasted cheese filled mini-ravioli.  
Fried Mozzarella in Carozzo  
Homemade triangle mozzarella sandwiches  
A Grand Assortment of Fillos, Puff Pastries and Quiches  
Ask to see our list.  
Scalloped wrapped in Proscuitto  
Fresh sea scallops wrapped in San Danielle Proscuitto and baked.

#### STATIONARY PASTA

\$3.00 per person  
(Please choose two)  
Mini Spinach Ravioli  
Small ravioli stuffed with spinach and ricotta cheese  
smothered in our famous vodka sauce.  
Orecchiette with Broccoli Rabe  
Little ears of pasta tossed with sautéed garlic, broccoli rabe and chilies.  
Pasta Primavera  
Pasta spirals with sautéed seasonal vegetables, in cream sauce.  
Penne Pasta with Vodka Sauce  
Imported Penne pasta tossed in our vodka sauce.  
Risotto Milanese

Truffle and Saffron laced rice  
Tortellini alla Panna  
Cheese or Meat filled Tortellini in a mushroom cream sauce.

#### FESTIVE DISPLAYS

(priced accordingly)

#### FRUIT AND CHEESE BAR

A magnificent assortment of fresh seasonal fruit and imported and domestic cheeses.

#### VEGETABLE DISPLAY

A magnificent assortment of fresh vegetables with dipping sauces.

#### ANTIPASTO DISPLAY

A variety of Italian favorites including prosciutto, soppressata, hot and sweet coppacola, mortadella, dried cured sausages, olives and marinated vegetables with assorted rustic breads.

#### SEAFOOD BAR

A display of jumbo shrimp cocktail, smoked salmon mixed seafood salad, shucked raw little neck clams.

#### THE DINNER RECEPTION

##### APPETIZER

(Please choose one)

Prosciutto with melon

Imported Prosciutto wrapped around honeydew melon.

Fresh Fruit Cocktail

Assorted seasonal fruit cocktail.

Homemade Fresh Mozzarella with Vine Ripe Tomatoes

(\$4.00 per person)

Ripe delectable sliced tomatoes topped with fresh mozzarella and fresh basil

Topped with extra virgin olive oil and a dab of balsamic reduction.

Shrimp Cocktail

(\$4.50 per person)

Tender peeled shrimp served with tangy cocktail sauce..

Italian Antipasto

(\$4.00 per person)

(\$4.00 per person)

A combination of regional Italian cured meats, cheeses and olives.

### SALAD

House Salad

Mixed Greens and Baby Tomatoes

Tossed in our Homemade Italian Vinaigrette.

### SOUP

(\$3.00 per person)

#### ITALIAN WEDDING SOUP

Tiny Meatballs, Chopped Spinach and Pastina in chicken broth.

#### MINESTRONE

A Medley of Vegetables in a Light Tomato Broth.

#### PASTA FAGOLI

A Trinity of Vegetables, Beans and Ditellini Pasta  
in a Chicken and Tomato Broth.

### PASTA

Penne Bolognese

Penne pasta topped with our homemade bolognese sauce.

Penne alla Vodka

Penne pasta tossed in our famous vodka sauce.

Manicotti (\$2.00 per person)

Manicotti crepes filled with 5 different cheeses,  
baked with homemade tomato sauce

Ravioli (p/a)

A large variety of raviolis to choose from

Homemade Lasagna (\$3.00 per person)

Your choice of meat or vegetable lasagna.

### MAIN COURSE

(please choose one from each list)

#### CHICKEN:

Roasted Cornish Game Hen,

Free range Cornish Hen marinated with fresh garlic, thyme & rosemary.

Chicken Marsala

Tender chicken breast sautéed with fresh mushrooms  
in a Marsala wine sauce

Chicken Francese

Egg-dipped Chicken tenders sautéed in a white wine  
and butter/lemon sauce.

Stuffed Chicken Breast (+2)

Tender chicken breast rolled in your choice of:

~Proscuitto & Provolone (cordon blue)

~Contadina (seafood stuffing)

~Risotto Milanese

All topped with a sherry reduction sauce.

BEEF

Prime Rib

Prime rib of beef seared and slow cooked, carved and served in its own natural juices.

New York Sirloin Steak (p/a)

Seasoned sirloin steak seared to hold in all it's juices, and finished off on the grill.

Filet Mignon (p/a)

Filet Mignon seared to hold in all it's juices, grilled and topped with béarnaise sauce.

Veal Scaloppini Marsala (p/a)

Tender veal sautéed with fresh mushrooms in a Marsala wine sauce.

Veal Scaloppini Piccata (p/a)

Tender veal sautéed with sherry wine, capers and fresh squeezed lemons.

Osso Buco alla Milanese (p/a)

Veal Shank Braised with a trinity of vegetables and mushrooms.

Tuscan Pork Tenderloin

Rosemary & sage crusted pork tenderloin roasted, carved and topped with mushroom gravy.

FISH

Stuffed Filet

Filet of flounder stuffed with our homemade shrimp and crabmeat stuffing with lobster sauce.

Pan-Seared Salmon

Fresh salmon, filleted on premise, pan-seared and finished in our oven with fresh garlic, extra virgin olive oil, and a touch of white wine.

Stuffed Lobster Tail (p/a)

6oz. Lobster tail topped with our homemade shrimp & crabmeat stuffing with lobster sauce.

POLICIES

Deposit-Payment

~We require a deposit of \$1,000 to reserve your space and is due at time of confirmation.

~Full payment of the event is due 10 days prior to the wedding day.

~The deposit is non-refundable in the event of a cancellation, unless your date is resold

~We require a credit card # on file for any additional charges.

Guarantee

~You are to please call us with the number of guest no later then two weeks in advance  
of your wedding

of your wedding.

~Please confirm menu selections with us at least two weeks prior to the wedding. Should your menu include multiple choice entrees a specified number of each entrée is required at this time.

#### Additional Vendors

~Please notify us of deliveries or special services that have been subcontracted for your event.

Deliveries should be clearly labeled with the name and date of the event.

~The cost of outside vendors (tents, additional flowers, transportation, photographers, music and

etc.) will be the responsibility of the client.

~Casa Milanese will not be responsible if outside vendors fail to satisfy the customers' wishes and demands.

~The wedding cake must be set up by the supplier.

#### Miscellaneous Information

~Please coordinate all entertainment with management and any equipment should be in place at least one hour prior to the function.

~Early access to Casa Milanese for decorations is available upon appointment. The removal of fixtures or alterations or destruction of property is not permitted and subject to additional charges.

~Should your reception continue after the five hour limit, an additional \$150/hour charge will be added to cover staffing and other cost.

~When you book your wedding reception, we will automatically hold 15 rooms in your name at a local hotel at a discounted price. If your guests have not confirmed reservations 90 days prior to your wedding date, we will no longer guarantee room availability.