

Italian Themed Wedding Menu

Canapés Selection

1. Bruschetta al Pomodoro
 - Toasted baguette slices topped with diced tomatoes, basil, garlic, and olive oil.
2. Arancini
 - Crispy risotto balls filled with mozzarella cheese and served with marinara sauce.
3. Prosciutto-Wrapped Melon
 - Sweet cantaloupe wrapped in savory prosciutto.
4. Caprese Skewers
 - Mini skewers of cherry tomatoes, mozzarella balls, and fresh basil, drizzled with balsamic glaze.
5. Stuffed Mushrooms
 - Mushrooms stuffed with a mixture of ricotta, spinach, and Parmesan cheese.
6. Mini Eggplant Parmesan Bites
 - Breaded and fried eggplant slices topped with marinara sauce and melted mozzarella.
7. Polenta Rounds with Gorgonzola
 - Grilled polenta topped with creamy Gorgonzola cheese and a walnut.
8. Shrimp Scampi Crostini
 - Toasted crostini topped with garlic shrimp and a squeeze of lemon.

Starters

1. Antipasto Platter
 - An assortment of Italian cured meats, cheeses, olives, roasted peppers, and marinated vegetables.
2. Insalata Caprese
 - Slices of fresh tomatoes, mozzarella, and basil, drizzled with olive oil and balsamic reduction.
3. Minestrone Soup
 - A hearty vegetable soup with beans, pasta, and a rich tomato broth.
4. Calamari Fritti
 - Lightly breaded and fried calamari served with a side of marinara sauce.

Main Courses

1. Lasagna al Forno
 - Layers of pasta, rich meat sauce, béchamel, and a blend of Italian cheeses, baked to perfection.
2. Chicken Marsala
 - Sautéed chicken breasts in a Marsala wine and mushroom sauce, served with a side of garlic mashed potatoes.
3. Penne alla Vodka
 - Penne pasta in a creamy tomato vodka sauce with pancetta and a touch of chili flakes.
4. Grilled Sea Bass
 - Fresh sea bass grilled with a lemon-herb marinade, served with a side of roasted vegetables.

