

# Vincenzo's All Inclusive Wedding Package

Your banquet coordinators are here to assist you. Please ask for Christina, Brandi or Jessy to plan your next event.

- Arancine Siciliane (rice balls)
- Mozzarella Caprese Ball
- Sicilian Steak Skewer
- Spinach and Ricotta Puff Triangle
- Beets salad with goat cheese, craisons
- Fried Sacchettini Pasta in Vanilla Sauce
- Salmon tartar
- Tuna tartar
- Antipasto on a skewer
- Shrimp Ceviche and Guacamole
- Truffle Fries
- Mini Cobb Salad
- Crostini with Pears , honey and goat cheese
- Polenta toast with ricotta and bacon

# Cocktail 1 Hour Choice of 5 included

- Mini Crab cake
- Almond Crusted Chicken Bite with Frangelico Sauce
- Mini Prosciutto e Melone
- Smoked Salmon and Cream Cheese Tartlet (add \$2.00)
- Lobster with cucumber relish (add \$2.00)
- Crab and Avocado cocktail (add \$2.00)
- Lollipop Medori Lamb Chop (add
- Shrimp on a Skewer with Marinade Herb Sauce
- Smoked Salmon and Caviar (add \$2)
- Roasted baby Artichoke

- Grilled Cheese and Tomato Soup
- Caesar Salad Shot
- Parmigiano Chunk and Proscuitto
- Chicken Parm Hero
- Meatball Parm Hero
- Sausage and Broccoli Rabe Hero
- Escargot tartlets
- Kobe Beef Mini Slider (add \$2.00) with French fries
- Spaghetti and Meat Ball with Ricotta
- Mini Beef Fajita
- Mini Beef Wellington (add \$2.00)
- Sesame Tuna Sashimi (add \$3,00)
- Mac and Cheese with Lobster
- Cucumber and avocado roll

## 2 Working Stations Included

## Tuscan Table

Assorted cheeses, Olives, Italian carne curate (imported cold cuts) prosciutto di parma, salami, mortadella, soppressata and bresaola , Grilled vegetables, Giardinera, Tomato and mozzarella salad, Mixed bean salad, Carved prosciutto crudo, Roasted peppers, Artichoke hearts & Capunata

## Sicilian Station

Homemade Arancini (Sicilian with meat and peas, cheese and rice, prosciutto rice balls, Mozzarella and Carrozza Towers and Mussels Marinara)

# **Upgrade Cocktail Hour Stations**

Caviar & Crepes (market price) Working Chef Sushi station (market price) Raw bar seafood station Shrimps, Clams, Oysters, Whole lobster, Seafood Salad 1 Hour \$40pp \$3600 50 persons or less additional option Crab Legs MP Walking Raw Bar \$3.50 x Oyster \$5 x Shrimp \$75 x ounce Caviar \$3 x Clam

Working Chef Pasta Station \$15 pp Parmigiano Wheel cavatelli pasta, arugula, pine nuts, sundried tomato and truffle oil

Salad Station \$12 pp (includes 10 toppings, 3 dressings, 5 greens)

Focaccia Station \$8pp (5) assorted homemade focaccia breads

Pizza Station \$15 per person 100 person or less \$1500

Working Chef Carving Stations

Turkey breast or Virginia ham carving \$180 (max 50 persons)

Filet mignon carving \$ (market price)

Prime rib \$595 (max 50 persons)

Peter Luger carving \$1500 (max 50 persons) sides of cream spinach, loaded baked potato and onion rings

Rack of Lamb carving \$450 (max 50 person's) grilled in a red wine chocolate reduction)

Roasted Rosemary and Garlic Pork Loin \$200 (max 25 persons)

Roast Beef carving \$350 (max 50 persons)

Roast whole piglet \$700 (max 80 persons

<u>Antipasto (Appetizer)</u> **Individual** Burrata and Prosciutto on a bed of arugula

<u>Pasta Selections Choice of One</u> Penne alla siciliana Traditional house made tomato sauce with fried eggplant and ricotta salata Rigatoni veal ragù

Rigatoni served with a slow cooked veal raqú

**Tortellini** Fresh cheese tortellini served in a creamy mushroom sauce and parmigiano reggiano **Spirali** Spirali pasta served in a garlic and oil sauce with kalamata olives,sundried tomato and fresh parsley

#### Secondi Piatti (Entrée) Selections Guests choose from 3

Orange Salmon Salmon filet served with sicilian blood orange in a lemon sauce with broccolini and potatoes Pollo Arrosto French bone in chicken breast in house ajus sauce, served with potatoes and mushroom Pork chop Milanese Pounded breaded pork chop topped with arugula ,cherry tomato, capers and shaved parmesan in lemon oil dressing Filetto di Manzo

Grilled filet mignon topped with mushrooms and onions, served with potatoes broccolini

Additional Entree Options

**Vitello alla Griglia** Grilled veal chop in a peppercorn sauce served with potatoes and broccolini \$20pp **Chillean Sea Bass** Pistachio crusted in a lemonciello sauce \$20pp

## Dessert Station (Choice of 1 ncluded)

Donut Station Fresh fried donuts served with toppings and assorted creams Fried Sweet Station Fresh fried zeppoli, oreo and churros served with nutella, cannoli cream, and pastry cream, dipped in cinnamon and sugar Smores Station Open flame with graham cracker, chocolate, marshmallows Chocolate Fountain Dark, white, milk, or colored chocolate, fresh fruit and assorted treats Gelato Bar Create your own Sundae 8 gelato flavors served with 15 toppings Cannoli Stuffing Station traditional Sicilian toppings

**Choice of One included** Assorted Italian Cookies, Seasonal Fruit, Platter Assorted Mini Pastries, Tarts, Mousses & Cannoli

#### Kids Menu \$65

<u>Appetizer</u> Mozzarella in Carozza **Pasta Selections** Penne with Tomato Sauce -or- Butter <u>Entrée</u> Chicken Fingers and French Fries or Chicken Parmigiano

Late Night Brick Oven Pizza station additional \$15pp

<u>Late Night Munchie Truck</u>, Additional \$3,300 assorted candy, cookies, popcorn, chips and warm pretzels, Soda, water, Gatorade, iced tea, coffee, tea and Starbucks iced frappuccino's <u>Choice of 2 Fast foods items (select 1)</u> Wendy's, McDonalds, White Castle, Bagels, Homemade Empanadas (select 1) Bacon egg and cheese, Mini Bagels or BLT (Energy Drinks and additional fast food options available \$pa)

# *\$215Per Person (2025 \$220) Plus New York state tax and 22% administration fee*

# \*Included 5 hours OPEN BAR \*

Package Includes

Bridal suite and bridal assistant. Valet parking 5 hours open bar with 2 bar stations Champagne toast. Unlimited soda, coffee, espresso, cappuccino and gourmet tea Cocktail hour with 2working stations Viennese hour with 1 working stations and 1 platters on each table

> <u>Additional fees</u> Maitre Dee fee \$250 Vendor Meals \$65

Ceremony fee \$10.00 per person (includes champagne and cucumber water) Early guest accommodations 15 or more guests \$350 (included refreshments)

Wedding Limo Sprinter \$150 per hr (5hr min) Sprinter Security Deposit \$30

### Party Upgrades

- 0 Up lighting in Tent: \$900
- Up lighting  $2^{nd}$  or  $3^{rd}$  floor: \$450
- Customized Menu \$2pp
- 0 Cocktail waitress: \$20 6hrmin
- Bartender \$150
- 0 Valet: \$150
- Ceremony: \$10 per person
- 0 1st Fl Back Balcony \$1,000
- D.J. bookings and Floral arrangements available upon request

#### <u>Rentals</u>

- 0 Linen: Table cloths alla carte
- 0 Napkins \$2 x piece
- Ribbon Napkins \$3.50
- Table Votives \$2.00 each
- Candles on premises \$450
- Customized menu \$2p
- 0 Furniture Rental : pa
- Ice sculptures :\$250
   (\$150 per bottle)
   Photo Frame ;4ft x 6ft: \$250
   Photo Booth : pa

#### <u>Bar Additions</u>

- Champagne Toast \$3.50
- Champagne Bar: \$10.00 p.p.
- Other shots frozen: \$6
- Margarita in mini patron bottle with straw: \$10
- Patron shots frozen: \$10
- Champagne Vending Machine \$350
- 0 Mini Champagne Bottles \$6
- 0 Mini Moet/Rose Bottles

#### Dessert

- Fruit: \$35 per platter
- Cookies: \$35 per platter
- 0 Pastries \$35 per platter
- 0 Wedding Tiered cake \$8per person

#### Desserts Stations

- Smores station \$650
- 0 Gelato station: \$650 (50-80 guests)
- Gelato station \$850 (90-225 guests)
- 0 Waffle Add On \$100
- 0 Waffle cone add on \$100
- Cookie add on \$100
- $\circ$  Brioche ad on \$100
- DeepFried Sweet Station\$800 Zeppoli,
   Deep Fried Oreo and Churro
- Chocolate Fountain:
  60 people \$700
  100 people \$850
- Cannoli Stuffing Station \$900
- 0 Late Night Pizza station \$15pp
- Pop Corn Machine \$400
- Cotton Candy Machine \$400