

TUSCANY WEDDING PACKAGE

ANTIPASTO BAR

Shaved, Cured and Dried Meats and Artisan Crafted Cheeses: Molinari
Coppa, Prosciutto, Peppered Salametti, Pepperoni,
Parmesan-Regiano, Imported Feta, Pecorino, Soft mozzarella.
Grilled and Tuscan Marinated Vegetables: Mushrooms, Green Beans,
Carrots, Artichokes Broccoli, Yellow Squash, Zucchini, Red Onions,
Roasted Fennel, Radicchio, Roasted Tri-Color Peppers and Eggplant,
Green Olives and Kalamata Olives Ripe Melon and Figs
with Thinly-Shaved Prosciutto Marinated Mussels, Grilled Garlic Shrimp
Accompanied by Spilling Baskets of Italian Breads
Assorted Focaccia and Breadsticks

SOUPS & SALADS

(choice of one)

CARROT GINGER SOUP

Chefs Award winning soup.

ITALIAN WEDDING SOUP (Stratacella)

Roasted Chicken Broth, Egg Drop served With Parmesan Wafer

LOBSTER BISQUE SOUP

Roasted New Brunswick Lobster with crème fresh ,chive oil.

THE WATERFRONT CENTRE SALAD

Boston Bib Lettuce topped with Orange Segments, candied almond slices and our Homemade Garlic Cream Dressing.

CLASSIC CAESAR SALAD

Tender Romaine Spears, Herb Focaccia Croutons, Parmesan Wafer topped with a Roasted Garlic Dressing.

CALIFORNIA MIXED GREENS

Fresh Mixed Greens, English Cucumbers, Julienne Carrots, & Roma Tomatoes topped with choice of Dressing

Premium Pasta Entrée

(choice of one)

BAKED MANICOTTI

Fresh Tubes of Pasta Stuffed with Ricotta and Baked in a Red Pepper sauce.

7 LAYER LASAGNA

Layered with Veal Bolognese Sauce, Ricotta Cheese and Baked in 3 Cheeses

STUFFED PASTA SHELLS

A Mixture of Italian Soft Cheese, twice Baked in a Red Sauce.

LOBSTER RAVIOLI

Maine Lobster Meat stuffed and served with a Sage Brown Butter Sauce

PROSCIUTTO AND TOMATO TORTELINNI

Roasted Roma Tomato sauce With Prosciutto Ragù

GNOCHI WITH FENNEL SAUSAGE RAGU

Prepared the Roman Way.

ROASTED FIELD MUSHROOMS WITH VEAL TORTOLLINI

A Mixture of Mushrooms tossed in a Veal Bolognaise Sauce.

PASTA CLASSICS

(Served Family Style)

PASTA

Penne
Bow Tie
Vegetable Fusili
Rigatoni
Rotini

SAUCES

Alfredo
Roasted Garlic & Basil Cream
Classic Red Sauce
Red Pepper Sauce



TUSCANY WEDDING PACKAGE

PREMIUM ENTRÉE

(choice of one)

Roasted Aged Tenderloin of Beef and Portobello Mushroom
Garlic Mashed and Sautéed Asparagus

Roast Breast of Grain Fed Chicken with Spinach and Herbed Goat Cheese,
Champagne sauce, Wild Mushroom Risotto

Aged New York Steak with Garlic Shrimp
Duchess Whipped Potato, Grilled Vegetables

Tuscany Chicken and Roasted Veal with Oven roasted lemon potatoes
and seasonal vegetables

DESSERT

(Choice of one)

Roasted Pears and Carmel Sauce with Crepes & Vanilla Bean Ice Cream
Citrus Sorbet

Lemon Cake with Raspberries, Blueberries & fresh whipped cream
Waterfront Banana's Foster



TUSCANY SWEET TABLE

Fresh Flowers, Votive Candles, Skirted tables, Cannoli towers with assorted Fillings.
Assorted Signature Cakes, Fresh Fruit Platter, Mini Pastries, Coffee and Teas

GELATO STATION

Assorted candy, fruit sauces, chocolate shavings,
assorted nuts, and many more

CREPE STATION

French crepes prepared with cherries jubilee, Suzette sauce,
roasted fig & blue cheese sauce. Mixed berries and fresh whipped cream.

SPECIALTY COFFEE STATION

Sugar Rimmed Coffee glasses with a Choice of Liqueurs with Fresh Whipped Cream and
assorted Toppings. Includes Attended Station - Minimum 125 Guests



TUSCANY WEDDING PACKAGE

COMPLETE BAR PACKAGE

8 Hours (5:00pm to 1:00am) Open Bar
Imported & Domestic Beers
Premium brands of Rye, Rum, Vodka, Gin, Scotch
Bar Mixes, Clamato Juice, Cranberry, Iced Tea, Orange Juice
Receiving Line Liqueurs
Unlimited Imported Red & White Wine
Includes Full bartender service



PREMIUM WEDDING SET-UP

Full use of the entire facility and only wedding booked that day Saturdays only)
A Host is assigned to you from start to end of evening.
Background music will played during your cocktail hour & dinner
Premium linens and tableware
Direction cards for your invitations
Printed Menu Cards
Professionally decorated Head Table, Receiving Line, Cake Table
Complete set-up of facility.
Red Carpet entrance and full doorman services.
Elegant Chair Covers (White or Ivory)
Decorative candelabras for Head Table
Complete menu tasting for up to 6 guests.
Coordination of your wedding reception
Centerpieces for all guest tables
Gold & Silver charger plate for Head table & parents table

\$92.50 PER PERSON

Price does not include all applicable taxes
and 15% service charge.
Based on a min. of 135 guests.
Friday minimum is 100 guests and 15% less.
Price may change without notice.

