



Gourmet Cocktail Hour and Dinner Reception

50 PEOPLE MINIMUM

Five Hour Wedding Package Includes the Following:

Five Hours of Premium Open Bar

*Including Manhattans, Martinis, Sours, Mixed Drinks, Cream Drinks
Soft Drinks, Red & White Wines, Beer & Cordials*

Cocktail Hour

Guest are Greeted with Champagne upon arrival

Pass Around Hors D'Oeuvres

White Gloved service in Silver Trays for the first 30 minutes of your cocktail hour

Fried Shrimp, Scallops Wrapped in Bacon, Stuffed Mushrooms,
Vegetable Frittata, Bruschetta, Mozzarella Carrozza

Seafood Bar

Accompanied by Cocktail Sauce and Lemon Wedges & Tabasco

A Seafood Bar of Gulf Coast Shrimp and Little Neck Clams and bountifully presented on large bed of crushed ice.

Seafood Salad of Calamari, Scungilli & Shrimp

Seafood Paella with saffron rice

Clam Oreganata

Clams Casino

Upgrade at additional cost with Blue Point Oysters

And Whole Split Steamed Maine Lobsters (Market Cost)

Tuscan Cold Stations

Served on a Display Table Decorated with Fresh Greens and Flowers

Elaborate Display of Italian Antipasti

Fresh Cut Seasonal Fruits and Berries

Fresh Vegetables Grilled and Brushed with Extra Virgin Olive Oil and Seasoning,

Seasonal Raw Vegetables Assorted Dressing

Freshly Roasted Sweet Red Peppers

Mozzarella and Sliced Tomatoes

Artichoke Hearts Vinaigrette

Seasoned Green and Black Olives

Assortment of Italian Salami and Prosciutto

Formaggio Display (Cheese Display)

A Beautiful Display of

Hand Carved Whole Cheeses to Include:

Asiago, Parmigiano Reggiano, Provolone, Brie, Cheddar

Bread Display

Accompanied by Assorted Italian and Specialty Breads

Asian Station

Assorted Sushi Rolls with Hoisin, Soy, Wasabi and Teriyaki Sauces

Carving Station (Choose One)

Roast Pork Tenderloin Rosemary Mushroom Sauce

Whole Turkey with Gravy Stuffing, Virginia Ham, Roast Beef)

Hot Buffet Stations (Choice of Six)

- Rice Balls • Cavatelli with Broccoli Oil and Garlic • Mussels Marinara
 - Fried Calamari • Broccoli with Garlic • Hot Peppers & Potatoes
 - Stuffed Artichokes Hearts • Fried Zucchini • Italian Beef Meatballs
- Penne Fresh Tomato & Basil • Penne Vodka Sauce • Eggplant Rollatini
 - Mini Chicken Francese • Mini Veal Marsala • Tortellini Bolognese
 - Sausage & Peppers • Tripe Fiorentina

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973.676.4300

Address 535 Central Avenue, Orange, NJ 07050

Website www.bellaitaliarestaurantnj.com

Dinner Reception

Champagne Toast

Red and White Wine Served at tables
In addition to the Open Bar.

Pre Course Individual (Choice of One)

Garden Salad
Arugula Salad
Caesar Salad
Sorbet Intermezzo

Entrée:

- **(GUEST WILL HAVE A CHOICE OF THREE)
(Tableside Entrée Selection)**

- Broiled NY Black Angus Steak
 - Chicken Francese
 - Chicken Sorrentino
 - Veal Marsala
 - Veal Saltimbocca
 - Broiled Flounder
 - Tilapia Livornese
 - Salmon Cognac
 - Grouper Florentina

Entrées Served with Potato & Vegetable

Vegetarian Option Available
Kids Menu Option Available
Gluten Free Option Available

**Package Includes Individual Direction Cards, Place Cards,
Valet Parking, Bridal Lounge**

Package Includes

~ UNLIMITED SODA~

Champagne Toast

Open Bar

(Mixed Drinks, Wine, Beer, Cordials)

Wedding Cake

(Choice of Selected Cake Design & Filling)

Viennese Table

(Assorted Mini Pastries, Cookies, Seasonal Fresh Fruit, Mini Cakes, Espresso & Cappuccino)

Freshly Brewed Coffee & Tea ~Vanilla Ice Cream~

~Hot Garlic Bread ~Italian Bread ~Butter ~

~Choice of Color Napkins~

Monday – Sunday Per. Person Pricing

Inquire with Banquet Department

PLUS STATE SALES TAX & 20% SERVICE