



SAN CARLO

BANQUET AND CATERED AFFAIRS



Wedding Packages





We thank you for considering the San Carlo for your Wedding. The San Carlo is a landmark establishment whose romantic story began on Valentine's Day 1948, when two Brothers Raymond and Rudy Melone opened the doors of a fine dining establishment they named after the oldest opera house in Europe, Teatro Di San Carlo of their hometown Napoli, Italy. With their faithful wives, Jane & Ruth by their sides, the two brothers's made The San Carlo a namesake in the community of Lyndhurst, NJ.

For over 60 Years the Melone family has been making dreams come true for couples all over the New Jersey area. That tradition continues on under the ownership of Joseph Melone and under the management of the third generation of Melone family, Jodi Guzzardo, Justine Melone, and Denise Tavares. While always keeping up with the ever-changing times the Melone family has maintained the values they have always held true, exceptional gourmet cuisine accompanied by service with exquisite personal attention. Here at the San Carlo we know that your wedding night is one of the most important days of your lives and we assure you that every step of the way, from the tasting to the tossing of the bouquet, our attentive staff of managers will be there by your side guiding you through.





All **San Carlo** Wedding Packages Include:

- ✦ Private Bridal Room
- ✦ Seating cards
- ✦ Fresh floral centerpieces for each table
- ✦ Premium open bar service
- ✦ Champagne toast
- ✦ Linen colors of your choice from a Wide Selection
- ✦ Gratuities but not Including Maître D' fees
- ✦ Wedding cake of your choice plus your choice of an additional item for the dessert course

The Deluxe Wedding Reception

A simple but elegant and traditional Wedding Reception to include a three course Reception preceded by our Hospitality Hour; a five hour reception in total with a five hour open bar.

The Grand Wedding Reception

Our premium Wedding Package to include a three course Reception preceded by an hour and a half Cocktail Hour; a five and a half hour reception in total with a five and a half hour open bar.

The Gourmet Cocktail Reception

Resembles our Cocktail Hour but extended and modified to suit a five hour Wedding Reception. Includes passed hors d'oeuvres for the first hour of the function leading into a four hour reception consisting of specialty food stations set up throughout the banquet room. A five hour reception in total, with a five hour open bar.

The Brunch Wedding Reception

A wedding reception for the earlier riser. A four hour Buffet Reception serving predominately breakfast items but some luncheon selections as well. Also included are hot action food stations set up in the room.



The San Carlo Deluxe Wedding Reception

Hospitality Hour for the first hour to include:

✿ A Cold Display of Crudité, assorted Artisanal Cheeses, Crackers and Fresh Seasonal Fruit

And

✿ Your choice of Two Premium Hors d'Oeuvres:

- Lobster or Shrimp Salad Stuffed Cream Puffs
- Mango and King Crab Ceviche
- Sambuca Marinated Rosemary Shrimp Skewers Wrapped in Prosciutto
- Tuna Tataki on Black Sesame Crisp with a Teriyaki Glaze
- Cornmeal Crusted Oysters with Siracha Remoulade
- Clams & Mussels Oreganata
- Baby Lamb Chops



✿ Chef's Selection of standard Hors d'Oeuvres to include some of the following:

Cocktail Franks, Mini Sliders, French Onion Soup En Croute, Baja Mini Fish Tacos, Antipasto on a Skewer, Chicken Chipotle Empanadas, Grilled Peaches with Prosciutto and Mascarpone, Coconut Fried Shrimp, Arancini, and many, many more

Served Three Course Dinner Service:

Choice of Appetizer

- ✿ Grilled Vegetable Napoleon with a White Cannellini Bean Puree and Garlic Polenta
- ✿ Seasonal Fresh Fruit served with Lemon Sorbet and Fresh Mint
- ✿ Classic Italian Wedding Soup (but may substitute any other soup)
- ✿ Fresh Mozzarella, Tomato and Prosciutto with Basil Infused Olive Oil and Aged Balsamic Vinegar Reduction
- ✿ Pasta Appetizer
 - Choice of Sauce: Vodka Sauce, Filetto di Pomodorri or Pesto
 - Your choice of Penne, Farfalle and Rigatoni
- ✿ Gnocchi with a Filetto di Pomodorri & Basil Sauce or Porcini Mushroom Cream Sauce
- ✿ Crispy Lump Crab Cake served over a bed of Celery Root and Apple Slaw topped with a Remoulade Sauce



Choice of Salad

- ✦ Mediterranean Spinach Salad-Spinach Salad with Red Onions, Feta, Olives and Tomato topped with a Dolma and Pita Chip and dressed with a Dijon and Red Vinaigrette Dressing
- ✦ Arugula & Mesculn Salad-A mix of Arugula and Mesculn Greens with Blistered Grapes, Strawberries, Pecans, Shaved Parmesan and dressed with a Lemon Balsamic Vinaigrette
- ✦ Beet and Goat Cheese Salad-Mixed Greens with Roasted Beets and Goat Cheese dressed with a Pomegranate Coriander Vinaigrette
- ✦ Classic Caesar-Romaine Lettuce Hearts, Shaved Parmesan, and Croutons dressed with Caesar Dressing
- ✦ San Carlo House Garden Salad-Mixed Greens, Carrot and Tomatoes dressed with our House Balsamic Vinaigrette

Choice of Entrées *We suggest choosing one from each category:*

✦ Chicken Entrées

- Stuffed Chicken Breast-Chicken Breast Stuffed with our Italian Stuffing of Focaccia and Vegetables topped with a Creamy Garlic Herb Sauce
- Chicken Sorrentino-Italian "Chicken Corden Bleu" a Breast of Chicken topped with Grilled Eggplant, Prosciutto and melted Fresh Mozzarella Cheese topped with a Mushroom Demi Glaze
- Roasted French Cut Chicken-French Cut Chicken Collete topped with a light Gravy Glaze.
- Roasted Chicken Breast-Chicken pan seared and then roasted with an Apple, Sherry and Mustard Sauce

✦ Fish Entrées

- Mahi Mahi-Grilled Filet of Mahi Mahi with a Soy Ginger Glaze
- Flounder-Filet of Flounder crusted with Panko, Parmesan and Dijon
- Chilean Sea Bass-Roasted Chilean Sea Bass with a Buerre Blanc Sauce
- Salmon-Poached Salmon with a Lemon Butter Sauce
- Halibut-Broiled Halibut with a Teriyaki infused Buerre Blanc Sauce and topped with Mango Salsa

✦ Meat Entrées

- Pork Chop-Slowly Roasted Double Cut Pork Chop with Rosemary Demi Glaze
- Chateaubriand-Topped with a Bordelaise Sauce
- 12 oz. Grilled NY Shell Strip Steak
- Slow Braised Short Ribs with a Rich Burgundy Au Jus

Dessert Selections:

In addition to the included Wedding Cake of your choice, choose one from the following:

- ✦ Individual Whoopee Pie Paired with Chocolate Covered Strawberry
- ✦ Individual Lavender, Espresso or Chocolate Panna Cotta with Biscotti
- ✦ Platters brought to each table of Assorted Pastries and Cannoli's Paired with a Selection of Seasonal Fruit
- ✦ Bananas Foster Flambé Station Paired with Vanilla Ice Cream
- ✦ Crepe Station accompanied with Nutella, Crème Anglaise, Berries, Bananas and Whip Cream
- ✦ Chocolate Fondue Station accompanied by Strawberries, Bananas, Marshmallows, Pretzels, and Assorted Cookies



The San Carlo Grand Wedding Reception

Cocktail Hour for the first hour and a half to include the following:

- ✦ A Cold Display of Crudit , assorted Artisanal Cheeses, Crackers and Fresh Seasonal Fruit
- ✦ Your choice of Two Premium Hors d'Oeuvres:
 - Lobster or Shrimp Salad Stuffed Cream Puffs
 - Mango and King Crab Ceviche
 - Sambuca Marinated Rosemary Shrimp Skewers Wrapped in Prosciutto
 - Tuna Tataki on Black Sesame Crisp with a Teriyaki Glaze
 - Cornmeal Crusted Oysters with Siracha Remoulade
 - Clams & Mussels Oreganata
 - Baby Lamb Chops
- ✦ Chef's Selection of standard Hors d'Oeuvres to include some of the following:

Cocktail Franks, Mini Sliders, French Onion Soup En Croute, Baja Mini Fish Tacos, Antipasto on a Skewer, Chicken Chipotle Empanadas, Grilled Peaches with Prosciutto and Mascarpone, Coconut Fried Shrimp, Arancini, and many, many more
- ✦ Choice of One Cold Display Area:
 - Italian Cold Antipasto Table
An Assortment of Italian Cured Meats, Artisanal Cheeses and Pickled Vegetables to Include: Fresh Mozzarella, Provolone, Sopressata, Prosciutto, Salami, Mortadella, Sun Dried Tomatoes, Assorted Olives, Roasted Peppers and Marinated Mushrooms
 - Medley of Fresh Assorted Seasonal Salads
A Seasonal Assortment of Salads to include: Fennel and Orange Salad, Grilled Vegetables, Artichoke and Lemon, Israeli Couscous Salad, Pasta Salads, Tomato and Fresh Mozzarella, Asparagus and Roasted Peppers
 - Smoked Salmon Display
Thinly Sliced Smoked Salmon, served with Hard Boiled Eggs, Red Onions, Capers, Sliced Black Olives and Rye & Pumpkin Bread
 - Seafood Raw Bar*
Served with Cocktail Sauce, Horseradish and Mignonette. Assortment of Raw Oysters, Clams, Crab Claws & Cocktail Shrimp
- ✦ Choice of Two Specialty Food Stations:
 - Carving Station - Choice of Two
Roast Pork Loin, Stuffed Pork Loin, Whole Turkey, Pepper Crusted Turkey Breast, Leg of Lamb, Virginia Ham, Beef Sirloin, Stuffed Veal Breast, Corned Beef, Pastrami, Tenderloin of Beef, Prime Rib, Rack of Lamb, Tuna Loin*
 - Pasta Station - Choice of Two
Penne Vodka, Farfalle Filetto di Pomodori, Tortellini alla Panna, Cavatelli with Broccoli, Linguine with Clam Sauce, Orecchiette with Pesto Sauce. Shrimp Scampi and Shrimp Fra Diavolo, cooked to order
 - Slider Station - Choice of Three
Traditional Beef Cheeseburger, Spicy Pulled Pork, Italian Meatball, Buffalo Chicken (with blue cheese dressing) Portabella Cap Stuffed with Mozzarella Cheese (and caramelized balsamic onions)

✿ Choice of Two Specialty Food Stations: *Continued*

- **Mashed Potato Bar**
Creamy Mashed Potatoes served in Martini Glasses with toppings including Crispy Pancetta, Sour Cream, Chives, Cheddar Cheese, Crispy Shallots, Bacon and Gravy
- **Southern Comfort Station***
Cajun Shrimp and Grits with Andouille Sausage, Po'boy Sliders or Mini Lobster Rolls
- **Asian Wok Station**
Comes with an Assortment of Vegetables, Steamed Rice and Asian Noodles.
Plus a Choice of Two Proteins and Two Stationaries:
 - Proteins: Garlic Shrimp and/or Chicken, Spicy Szechuan Beef and/or Shrimp
 - Stationary: Assortment of Pork and/or Vegetable Dumplings (steamed or fried), Spring Rolls, Sushi/Sashimi*
- **South of the Border Station**
Served with Tortilla Chips, Cheese, Sour Cream, Guacamole, Lettuce, Tomatoes, Onions, Olives, Jalapenos
 - Cooked to Order: Chicken, Beef, Shrimp, or Tofu Fajita Station (choose two proteins)
 - Black Bean & Corn Salad & Spanish Rice
- **Crepe Station**
To Include One Savory Station during Cocktail/Dinner Party and One Sweet Station during Dessert Hour:
 - Savory-Roasted Chicken and an assortment of Vegetables including Mushrooms, Spinach, Caramelized Onions, and Roasted Cherry Tomatoes cooked to order with a Brandy Cream Sauce
 - Sweet-Assorted Fresh Fruit, Fruit Coulis, Nutella, Crème Anglaise and Whip Cream
(Crepe Suzette available upon request)
- **Mediterranean Station**
An assortment of Cold Delicacies Including Gourmet Olives, Dolmas, Pita Flatbreads with Dips (Baba Ganoush & Hummus) Tabouli & Classic Greek Feta Salad. Plus The Following:
 - Your choice of Lamb or Chicken Kabobs with Vegetables & a Spiced Yogurt Dipping Sauce
 - Herbed Couscous Pilaf with Almonds and Dried Apricots

*These items are subject to an upcharge.

✿ Choice of Four Items for a Buffet Display:

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| • Individual Vegetarian Lasagna | • Swedish Meatballs |
| • Penne Vodka | • Seafood Paella |
| • Farfalle Filetto di Pomodoro | • Fried Calamari |
| • Stuffed Shells | • Mussels Fra Diavolo |
| • Manicotti | • Zuppa di Clams & Mussels over Shell Pasta |
| • Cavatelli with Broccoli Rabe | • Eggplant Rollatini |
| • Orecchiette with Pesto | • Assorted Grilled Vegetables |
| • Chicken Vino Bianco or Marsala | • Stuffed Cabbage |
| • Lollypop Chicken | • Sautéed Broccoli Rabe |
| • Chicken Savoy | • Green Beans Almondine |
| • Rosemary Roasted Chicken on the Bone | • Roasted Winter Squash |
| • Veal Marsala | • Yellow Squash with Balsamic Glazed Mushrooms |
| • Braised Short Ribs over Parmesan Creamed Spinach or Orzo | • Maple Mustard Glazed Root Vegetables |
| • Beef Stroganoff over Buttered Noodles | • Roasted Red Bliss Potatoes with Caramelized Onions and Bacon or Rosemary and Garlic |
| • Sausage with Broccoli Rabe | • Wild Mushroom Risotto |
| • Kielbasa with Sauerkraut | • Vegetable Risotto |



The San Carlo Grand Wedding Reception *continued*

Served Three Course Dinner Service:

Choice of Appetizer

- ✦ Grilled Vegetable Napoleon with a White Cannellini Bean Puree and Garlic Polenta
- ✦ Seasonal Fresh Fruit served with Lemon Sorbet and Fresh Mint
- ✦ Classic Italian Wedding Soup (but may substitute any other soup)
- ✦ Fresh Mozzarella, Tomato and Prosciutto with Basil Infused Olive Oil and Aged Balsamic Vinegar Reduction
- ✦ Pasta Appetizer
 - Choice of Sauce: Vodka Sauce, Filetto di Pomodorri or Pesto
 - Your choice of Penne, Farfalle and Rigatoni
- ✦ Gnocchi with a Filetto di Pomodorri & Basil Sauce or Porcini Mushroom Cream Sauce

Choice of Salad

- ✦ Mediterranean Spinach Salad-Spinach Salad with Red Onions, Feta, Olives and Tomato topped with a Dolma and Pita Chip and dressed with a Dijon and Red Vinaigrette Dressing
- ✦ Arugula & Mesculn Salad-A mix of Arugula and Mesculn Greens with Blistered Grapes, Strawberries, Pecans, Shaved Parmesan and dressed with a Lemon Balsamic Vinaigrette
- ✦ Beet and Goat Cheese Salad-Mixed Greens with Roasted Beets and Goat Cheese dressed with a Pomegranate Coriander Vinaigrette
- ✦ Classic Caesar-Romaine Lettuce Hearts, Shaved Parmesan, and Croutons dressed with Caesar Dressing
- ✦ San Carlo House Garden Salad-Mixed Greens, Carrot and Tomatoes dressed with our House Balsamic Vinaigrette

Choice of Entrées *We suggest choosing one from each category:*

✦ Chicken Entrées

- Stuffed Chicken Breast-Chicken Breast Stuffed with our Italian Stuffing of Focaccia and Vegetables topped with a Creamy Garlic Herb Sauce
- Chicken Sorrentino-Italian "Chicken Corden Bleu" a Breast of Chicken topped with Grilled Eggplant, Prosciutto and melted Fresh Mozzarella Cheese topped with a Mushroom Demi Glaze
- Roasted French Cut Chicken-French Cut Chicken Collete topped with a light Gravy Glaze.
- Roasted Chicken Breast-Chicken pan seared and then roasted with an Apple, Sherry and Mustard Sauce

✦ Fish Entrées

- Mahi Mahi-Grilled Filet of Mahi Mahi with a Soy Ginger Glaze
- Flounder-Filet of Flounder crusted with Panko, Parmesan and Dijon
- Chilean Sea Bass-Roasted Chilean Sea Bass with a Buerre Blanc Sauce
- Salmon-Poached Salmon with a Lemon Butter Sauce
- Halibut-Broiled Halibut with a Teriyaki infused Buerre Blanc Sauce and topped with Mango Salsa

✦ Meat Entrées

- Pork Chop-Slowly Roasted Double Cut Pork Chop with Rosemary Demi Glaze
- Chateaubriand-Topped with a Bordelaise Sauce
- 12 oz. Grilled NY Shell Strip Steak
- Slow Braised Short Ribs with a Rich Burgundy Au Jus

Dessert Selections:

In addition to the included Wedding Cake of your choice, choose one from the following:

- ✦ Individual Whoopee Pie Paired with Chocolate Covered Strawberry
- ✦ Individual Lavender, Espresso or Chocolate Panna Cotta with Biscotti
- ✦ Platters brought to each table of Assorted Pastries and Cannoli's Paired with a Selection of Seasonal Fruit
- ✦ Bananas Foster Flambé Station Paired with Vanilla Ice Cream
- ✦ Crepe Station accompanied with Nutella, Crème Anglaise, Berries, Bananas and Whip Cream
- ✦ Chocolate Fondue Station accompanied by Strawberries, Bananas, Marshmallows, Pretzels, and Assorted Cookies





The San Carlo Gourmet Cocktail Reception

The First Hour of the Reception to Include:

- ✦ A Cold Display of Crudit , assorted Artisanal Cheeses, Crackers and Fresh Seasonal Fruit
- ✦ Your choice of Two Premium Hors d'Oeuvres:
 - Lobster or Shrimp Salad Stuffed Cream Puffs
 - Mango and King Crab Ceviche
 - Sambuca Marinated Rosemary Shrimp Skewers Wrapped in Prosciutto
 - Tuna Tataki on Black Sesame Crisp with a Teriyaki Glaze
 - Cornmeal Crusted Oysters with Siracha Remoulade
 - Clams & Mussels Oreganata
 - Baby Lamb Chops
- ✦ Chef's Selection of standard Hors d'Oeuvres to include some of the following:
Cocktail Franks, Mini Sliders, French Onion Soup En Croute, Baja Mini Fish Tacos, Antipasto on a Skewer, Chicken Chipotle Empanadas, Grilled Peaches with Prosciutto and Mascarpone, Coconut Fried Shrimp, Arancini, and many, many more

Choose from the following for the remainder of the Four Hour Reception:

- ✦ Choice of One Cold Display Area:
 - Italian Cold Antipasto Table
An Assortment of Italian Cured Meats, Artisanal Cheeses and Pickled Vegetables to Include: Fresh Mozzarella, Provolone, Sopressata, Prosciutto, Salami, Mortadella, Sun Dried Tomatoes, Assorted Olives, Roasted Peppers and Marinated Mushrooms
 - Medley of Fresh Assorted Seasonal Salads
A Seasonal Assortment of Salads to include: Fennel and Orange Salad, Grilled Vegetables, Artichoke and Lemon, Israeli Couscous Salad, Pasta Salads, Tomato and Fresh Mozzarella, Asparagus and Roasted Peppers
 - Smoked Salmon Display
Thinly Sliced Smoked Salmon, served with Hard Boiled Eggs, Red Onions, Capers, Sliced Black Olives and Rye & Pumpernickel Bread
 - Seafood Raw Bar*
Served with Cocktail Sauce, Horseradish and Mignonette. Assortment of Raw Oysters, Clams, Crab Claws & Cocktail Shrimp

✿ Choice of One Salad to be Displayed:

- Mediterranean Spinach Salad-Spinach Salad with Red Onions, Feta, Olives and Tomato topped with a Dolma and Pita Chip and dressed with a Dijon and Red Vinaigrette Dressing
- Arugula & Mesculin Salad-A mix of Arugula and Mesculin Greens with Blistered Grapes, Strawberries, Pecans, Shaved Parmesan and dressed with a Lemon Balsamic Vinaigrette
- Beet and Goat Cheese Salad-Mixed Greens with Roasted Beets and Goat Cheese dressed with a Pomegranate Coriander Vinaigrette
- Classic Caesar-Romaine Lettuce Hearts, Shaved Parmesan, and Croutons dressed with Caesar Dressing
- San Carlo House Garden Salad-Mixed Greens, Carrot and Tomatoes dressed with our House Balsamic Vinaigrette

✿ Choice of Two Specialty Food Stations:

- **Carving Station - Choice of Two**
Roast Pork Loin, Stuffed Pork Loin, Whole Turkey, Pepper Crusted Turkey Breast, Leg of Lamb, Virginia Ham, Beef Sirloin, Stuffed Veal Breast, Corned Beef, Pastrami, Tenderloin of Beef, Prime Rib, Rack of Lamb, Tuna Loin*
- **Pasta Station - Choice of Two**
Penne Vodka, Farfalle Filetto di Pomodori, Tortellini alla Panna, Cavatelli with Broccoli, Linguine with Clam Sauce, Orecchiette with Pesto Sauce. Shrimp Scampi and Shrimp Fra Diavolo, cooked to order
- **Shrimp Sauté Station***
Shrimp Scampi and Shrimp Fra Diavolo, cooked to order
- **Slider Station - Choice of Three**
Traditional Beef Cheeseburger, Spicy Pulled Pork, Italian Meatball, Buffalo Chicken (with blue cheese dressing) Portabella Cap Stuffed with Mozzarella Cheese (and caramelized balsamic onions)
- **Mashed Potato Bar**
Creamy Mashed Potatoes served in Martini Glasses with toppings including Crispy Pancetta, Sour Cream, Chives, Cheddar Cheese, Crispy Shallots, Bacon and Gravy
- **Southern Comfort Station***
Cajun Shrimp and Grits with Andouille Sausage, Po'boy Sliders or Mini Lobster Rolls
- **Asian Wok Station**
Comes with an Assortment of Vegetables, Steamed Rice and Asian Noodles.
Plus a Choice of Two Proteins and Two Stationaries:
 - Proteins: Garlic Shrimp and/or Chicken, Spicy Szechuan Beef and/or Shrimp
 - Stationary: Assortment of Pork and/or Vegetable Dumplings (steamed or fried), Spring Rolls, Sushi/Sashimi*
- **South of the Border Station**
Served with Tortilla Chips, Cheese, Sour Cream, Guacamole, Lettuce, Tomatoes, Onions, Olives, Jalapenos
 - Cooked to Order: Chicken, Beef, Shrimp, or Tofu Fajita Station (choose two proteins)
 - Black Bean & Corn Salad & Spanish Rice
- **Crepe Station**
To Include One Savory Station during Cocktail/Dinner Party and One Sweet Station during Dessert Hour:
 - Savory-Roasted Chicken and an assortment of Vegetables including Mushrooms, Spinach, Caramelized Onions, and Roasted Cherry Tomatoes cooked to order with a Brandy Cream Sauce
 - Sweet-Assorted Fresh Fruit, Fruit Coulis, Nutella, Crème Anglaise and Whip Cream
(Crepe Suzette available upon request)
- **Mediterranean Station**
An assortment of Cold Delicacies Including Gourmet Olives, Dolmas, Pita Flatbreads with Dips (Baba Ganoush & Hummus) Tabouli & Classic Greek Feta Salad. Plus The Following:
 - Your choice of Lamb or Chicken Kabobs with Vegetables & a Spiced Yogurt Dipping Sauce
 - Herbed Couscous Pilaf with Almonds and Dried Apricots

*These items are subject to an upcharge.



The San Carlo Gourmet Cocktail Reception *continued*

✦ Choice of Six Items for a Buffet Display:

- Penne with Ricotta and Tomato Sauce
Individual Vegetarian Lasagna
- Penne Vodka
- Farfalle Filetto di Pomodorri
- Stuffed Shells
- Manicotti
- Cavatelli with Broccoli Rabe
- Orecchiette with Pesto
- Fusilli Carbonara
- Tortellini alla Panna
- Chicken Vino Bianco, Francese or Marsala
- Lollipop Chicken
- Chicken Savoy
- Rosemary Roasted Chicken on the Bone
- Chicken Cacciatore
- Chicken Stir-Fry with Asian Vegetables
- Chicken San Carlo (Breaded Boneless Chicken Thighs)
- Veal Marsala
- Meatballs in Tomato Sauce
- Braised Short Ribs over Parmesan Creamed Spinach or Orzo
- Beef Stroganoff over Buttered Noodles
- Italian Sausage with Peppers and Onions
- Italian Sausage with Broccoli Rabe
- Kielbasa with Sauerkraut
- Swedish Meatballs
- Braised Brisket with Root Vegetables
- Seafood Paella
- Fried Calamari
- Mussels Fra Diavolo
- Zuppa di Clams & Mussels over Shell Pasta
- Grilled Salmon with Herb Butter
- Spinach Stuffed Tilapia with Dill Cream Sauce
- Rolled Flounder Oreganata over Escarole
- Tilapia Francese
- Scrod Casino
- Southern Cheddar Grits with Creole Shrimp and Andouille Sausage
- Eggplant Rollatini
- Assorted Grilled Vegetables
- Stuffed Cabbage
- Sautéed Broccoli Rabe
- Green Beans Almondine
- Roasted Winter Squash
- Yellow Squash with Balsamic Glazed Mushrooms
- Maple Mustard Glazed Root Vegetables
- Roasted Red Bliss Potatoes with Caramelized Onions and Bacon or Rosemary and Garlic
- Wild Mushroom Risotto
- Vegetable Risotto

Dessert Selections:

In addition to the included Wedding Cake of your choice, choose one from the following:

- ✦ Individual Whoopee Pie Paired with Chocolate Covered Strawberry
- ✦ Individual Lavender, Espresso or Chocolate Panna Cotta with Biscotti
- ✦ Platters brought to each table of Assorted Pastries and Cannoli's Paired with a Selection of Seasonal Fruit
- ✦ Bananas Foster Flambé Station Paired with Vanilla Ice Cream
- ✦ Crepe Station accompanied with Nutella, Crème Anglaise, Berries, Bananas and Whip Cream

The San Carlo Brunch Wedding Reception

Four Hour Reception to Include the Following:

✿ A Champagne or Mimosa Toast

✿ A Display of Crudit  with Assorted Cheese, Fresh Fruit and Cracker Display

✿ Carving Station-Choice of Two Items:

- Roasted Turkey Breast, Virginia Ham, Roast Pork Loin, Stuffed Veal Breast, Leg of Lamb, Sliced Steak, Pepper Crusted Smoked Turkey Breast, Fresh Loin of Tuna

✿ Bakery Display Table

Assortment of Danish, Muffins, Bagels and Croissants served with Jams, Jellies and Cream Cheese

✿ Breakfast Station-Choice of One Station:

- Waffle Station
Waffles Hot from the Iron and topped with your choice of Maple Syrup, Whipped Cream, Chocolate Syrup, Raspberry Sauce
- Omelet Station
Prepared to Order with a Combination of Fillings: Ham, Cheddar Cheese, Broccoli, Mozzarella Cheese, Saut ed Onions, Diced Bell Peppers, Mushrooms or Tomatoes
- Eggs Benedict Station
Poached Eggs served on Toasted English Muffins with Country Ham or Saut ed Spinach and our Creamy Hollandaise Sauce
- Crepe Station
To Include One Savory Station during Cocktail/Dinner Party and One Sweet Station during Dessert Hour:
 - Savory-Roasted Chicken and an assortment of Vegetables including Mushrooms, Spinach, Caramelized Onions, and Roasted Cherry Tomatoes cooked to order with a Brandy Cream Sauce
 - Sweet-Assorted Fresh Fruit, Fruit Coulis, Nutella, Cr me Anglaise and Whip Cream (Crepe Suzette available upon request)

✿ Jumbo Cocktail Shrimp Display

✿ Choice of One Salad to be Displayed:

- Mediterranean Spinach Salad-Spinach Salad with Red Onions, Feta, Olives and Tomato topped with a Dolma and Pita Chip and dressed with a Dijon and Red Vinaigrette Dressing
- Arugula & Mesculn Salad-A mix of Arugula and Mesculn Greens with Blistered Grapes, Strawberries, Pecans, Shaved Parmesan and dressed with a Lemon Balsamic Vinaigrette
- Beet and Goat Cheese Salad-Mixed Greens with Roasted Beets and Goat Cheese dressed with a Pomegranate Coriander Vinaigrette
- Classic Caesar-Romaine Lettuce Hearts, Shaved Parmesan, and Croutons dressed with Caesar Dressing
- San Carlo House Garden Salad-Mixed Greens, Carrot and Tomatoes dressed with our House Balsamic Vinaigrette



The San Carlo Brunch Wedding Reception *continued*

✦ Hot Buffet Items-Choice of Five

- Scrambled Eggs
- Bacon & Sausage
- Home Fries with Sautéed Onions and Peppers
- French Toast
- Quiche Lorraine
- Quiche with Broccoli and Onions
- Vegetable Frittata
- Andouille Sausage and Roasted Potatoes
- Penne with Ricotta and Tomato Sauce
- Individual Vegetarian Lasagna
- Penne Vodka
- Farfalle Filetto di Pomodoro
- Stuffed Shells
- Manicotti
- Cavatelli with Broccoli Rabe
- Orecchiette with Pesto
- Fusilli Carbonara
- Tortellini alla Panna
- Chicken Vino Bianco, Francese or Marsala
- Lollypop Chicken
- Chicken Savoy
- Rosemary Roasted Chicken on the Bone
- Chicken Cacciatore
- Chicken Stir-Fry with Asian Vegetables
- Chicken San Carlo (Breaded Boneless Chicken Thighs)
- Veal Marsala
- Meatballs in Tomato Sauce
- Braised Short Ribs over Parmesan Creamed Spinach or Orzo
- Beef Stroganoff over Buttered Noodles
- Italian Sausage with Peppers and Onions
- Italian Sausage with Broccoli Rabe
- Kielbasa with Sauerkraut
- Swedish Meatballs
- Braised Brisket with Root Vegetables
- Seafood Paella
- Fried Calamari
- Mussels Fra Diavolo
- Zuppa di Clams & Mussels over Shell Pasta
- Grilled Salmon with Herb Butter
- Spinach Stuffed Tilapia with Dill Cream Sauce
- Rolled Flounder Oreganata over Escarole
- Tilapia Francese
- Scrod Casino
- Southern Cheddar Grits with Creole Shrimp and Andouille Sausage
- Eggplant Rollatini
- Assorted Grilled Vegetables
- Stuffed Cabbage
- Sautéed Broccoli Rabe
- Green Beans Almondine
- Roasted Winter Squash
- Yellow Squash with Balsamic Glazed Mushrooms
- Maple Mustard Glazed Root Vegetables
- Roasted Red Bliss Potatoes with Caramelized Onions and Bacon or Rosemary and Garlic
- Wild Mushroom Risotto
- Vegetable Risotto

Dessert Selections:

In addition to the included Wedding Cake of your choice, choose one from the following:

- ✦ Individual Whoopie Pie Paired with Chocolate Covered Strawberry
- ✦ Individual Lavender, Espresso or Chocolate Panna Cotta with Biscotti
- ✦ Platters brought to each table of Assorted Pastries and Cannoli's Paired with a Selection of Seasonal Fruit
- ✦ Bananas Foster Flambé Station Paired with Vanilla Ice Cream
- ✦ Crepe Station accompanied with Nutella, Crème Anglaise, Berries, Bananas and Whip Cream

Additions to make your Wedding Truly Unforgettable

✦ Raw Seafood Bar

An assortment of Raw Oysters, Clams, & Cocktail Shrimp served with Cocktail Sauce Horseradish and Mignonette. Also accompanied by a stunning ice sculpture.

✦ The International Coffee Table

Espressos and Cappuccinos made to order and served alongside with Cordials, Pastries and Fresh Seasonal Fruit

Your Selection of Delicacies Includes:

Fresh Brewed Espresso & Cappuccino

Dark Roasted Espresso Served with Lemon Twist

Cookie Tray

A Varied Assortment of Italian Pastries, Cookies and Cannoli's

Imported Cordials

Amaretto, Sambuca, Kahlua, Gran Marnier, Tia Maria, Frangelico, Baily's, Galliano, Crème de Menthe & Courvoisier served in Chocolate Cordial Cups

Fresh Fruit Basket

Overflowing Array of Fresh Seasonal Fruit & Berries

✦ The Viennese Hour

A Wonderful way to close your Wedding Night, an hour filled with all kinds of delectable sweets and treats!

Your Selection of Delicacies Includes:

The International Coffee Cart

Fancy Cakes and Pastries

Cheese Cakes, Assorted Fruit Tarts, Carrot Cake, Decadent Chocolate Cakes, Mousse Cakes and Tiramisus.

Also, assorted Panna Cottas, Mousses, Miniature Pastries, Cookies and Cannoli's

Choice of One:

• Cherries Jubilee

A Flaming Treat of Dark Bing Cherries & Cherry Liquors served over Vanilla Ice Cream

• Bananas Foster

Sliced Bananas Sautéed with Brown Sugar, Butter, Rum and Banana Liquor served over Vanilla Ice Cream and topped with Sliced Toasted Almonds

• Zeppole Station

Our own House Recipe of the Traditional Italian Fried Dough, served hot and with your choice of Powdered Sugar or Honey

• Chocolate Fondue with Fresh Fruit

A selection of Fresh Fruits; Bananas, Strawberries and Pineapple to accompany Chocolate Fondue Fountain. Also served Whip Cream.

• Crepe Station

Buttery Crepes made to order and served with assorted Fresh Fruit, Fruit Coulis, Nutella, Crème Anglaise and Whip Cream as well as Crepe Suzette

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