



*Deluxe Wedding Package*

## *Cocktail Reception*

### *5 Hours of Premium Brand Cocktails*

INCLUDES: 5 Hour Open Bar, Premium Liquors, Imported Red And White Wines Per Table, Assorted Beer and Soda

As your guests enter our elegant facility, they will be greeted with Chilled Champagne & Strawberries  
During the Cocktail Reception, each station will be attended by a Service Staff member

## *Vegetarian's Delight*

Grilled Vegetables Marinated in Onion Vinaigrette ~ Eggplant Caponatina ~ Insalata di Fagioli  
Roasted Holland Red and Yellow Peppers with Garlic Dressing ~ Italian Sun-Dried Tomatoes  
Button Mushroom Salad with Wine Vinegar ~ Gaeta and Jumbo Sicilian Green Olives  
Assorted Vegetables in a Sweet and Sour Dressing ~ Broccoli Rabe with Garlic Oil and Lemon

## *Fresh Fruit Presentation*

Elegantly Displayed Assortment of Fresh Fruit and Berries

## *International Cheese Station*

Homemade Mozzarella with Sliced Tomatoes, Extra Virgin Olive Oil and Basil  
Boconccini Mozzarella Seasoned with Fresh Herbs ~ Imported Parmiggiano Reggiano Served  
in a Carved Wheel Imported Aged Provolone ~ Goat Cheese ~ Fontina ~  
Jarlsburg ~ Other Assorted Cheeses

## *Salumeria*

Prosciutto Di Parma Tower ~ Sweet and Hot Capocollo ~ Salami ~ Soppressata

## *A Touch of Japan*

An elaborate display that includes Tuna Rolls, California Rolls and Vegetarian Rolls  
accompanied by Wasabi, Pickled Ginger and Soy Sauce

## *Smoked & Fresh Fish Stations*

Norwegian Smoked Salmon ~ Seafood Salad ~ Anchovies

## *Seafood Station*

Sautéed Shrimp with Garlic, White Wine and Lemon Sauce

## *Pasta Station*

(PLEASE SELECT ONE)

Farfalle in Pink Vodka Sauce ~ Rigatoni Bolognese ~ Tortellini Alfredo

## *Carving Stations*

Loin of Pork with Applejack Brandy Sauce ~ Duck à la Orange ~ Roast Quail with Woodland Mushrooms and Red Wine Sauce ~ Roasted Boneless Turkey Breast with Pan Gravy

## *Shish ~ Kabob Station*

A selection of Chicken and Beef Kabobs

## *Chafing Stations*

Eggplant Rollatini ~ Clams Oreganato ~ Arancine "Rice Balls" ~ Homemade Sicilian Pizza  
Baked Stuffed Artichokes ~ Stuffed Mushrooms with Crabmeat ~ Fried Calamari in Marinara Sauce  
Chicken Piccata ~ Grilled Portobello Mushrooms topped with Grated Parmigiano Cheese

## *Chef's Casseroles*

Prince Edwards Mussels Marechiara ~ Seafood Risotto  
Steamed Clams in Champagne Broth

# *Entrée*

## **First Course**

(PLEASE SELECT ONE)

Penne al Filetto di Pomodoro

Fusilli Siciliano Served with Eggplant, Tomato and Basil, Topped with Parmiggiano Cheese

Orecchiette with Broccoli Rabe ~ Baked, Homemade Manicotti Served with Basil and Tomato Sauce

## **Second Course**

(PLEASE SELECT ONE)

Lemon Sorbet ~ Tri Color Salad with Balsamic Vinaigrette

## **Main Course**

(PLEASE SELECT THREE)

Char-Grilled New York Strip Steak

Chataubriand Served with Roasted Garlic Barolo Wine Reduction

Medallions of Filet Mignon with Shallots and Red Wine Glaze

Chicken Breast with Spinach and Fontina Cheese, Served with Truffle Madeira Sauce

Chicken Breast with Roasted Pepper, Prosciutto and Swiss Cheese, Served with a Chicken Demi-Glace

Chicken Breast, Pan-Seared and Served with a Champagne Vinaigrette and Finished with Tomato Concassé

Chicken Breast, Pan-Seared and Served with Fine Herbs and Fennel Sauce

Over Roasted Chicken Breast, Marinated and Served with a Lemon Nyme Butter Sauce

Grilled Chicken Breast Topped with Prosciutto and Fontina Cheese, Finished with a Balsamic Sage Sauce

Veal Scaloppine in a Marsala Demi-Glace

Swordfish with Pinot Grigio Lemon Sauce Served with Basil and Tomato Concassé

Mahi Mahi Grenobloise, Served with Capers, Lemon Pits and Croutons

Tilapia Oreganato

North Atlantic Salmon, Horseradish Crusted and Served with Buerre Blanc

*Entrées are Served with our Chef's Selection of Seasonal Vegetables and Potatoes.*

*Vegetarian or Special Dietary Entrées are Avaliable Upon Request.*

# *Viennese Dessert Tables*

## **Wedding Cake**

Your Choice from a Selection of 12 Traditional Cakes

## **Elegant Fresh Fruit Display**

Beautifully Presented Medley of Fresh Fruit Featuring the Season's Finest Selections

*Continued...*

*Miniature Italian & French Pastries*

Cannoli ~ Éclairs ~ French Cream Roulette ~ Nutella Tarts ~ Pasticciotti con Ricotta ~ Cream Puffs  
French Napoleons ~ Cassatine Pignoli Tarts ~ Nocciola Cream Puffs ~ Italian Napoleons  
Baba au Ruhm ~ Fruit Tarts ~ Assorted Italian Cookies

*Specialty Cake*

Tiramisu ~ Carrot Cake ~ Italian Cheese Cake ~ Triple Chocolate Fudge Cake

*Ice Cream Bar*

A selection of tempting flavors

*Coffee ~ Tea ~ Decaf ~ Espresso ~ Cappuccino*

**MACALUSO'S**

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