



Reception Menu

At Verdi's, elegance is served.
Our menus are crafted to impress, our spaces designed to inspire, and our service devoted to making your celebration extraordinary.

Wedding Reception Menu

Your unforgettable celebration begins with an abundant Antipasto Display during cocktail hour — overflowing with seasonal vegetables, garden-fresh salads, artisanal breads, fine cheeses, and Mediterranean specialties.

From ocean to land, our entrées offer something for everyone — from premium cuts and fresh seafood to thoughtful vegan and gluten-free selections. End the evening on a sweet note with elegantly plated desserts, a custom wedding cake, or elevating the moment with our show-stopping Viennese Table, designed to dazzle both eyes and taste buds.

Raise a glass with our signature cocktails and champagne toast, hand-crafted by our bartenders to keep the celebration flowing all night long.



Hot Hors D' Oeuvres

Hot Homemade Hors D' Oeuvres Butler serviced throughout Your Cocktail Hour

All Includes

Mozzarella Sticks, Grilled Chicken Fajitas, Potato Croquettes, Regular Pizza, Vegetable Spring Rolls, Spanakopita, Cocktail Franks, Shrimp, Bruschetta, Broccoli Balls, Rice Balls.

Antipasto Station

Prepared by our Garde Manger Chefs

All Includes

Assorted Fresh Fruit, Roasted Red Peppers, Assorted Cheese Salami, (Imported and Domestic) Marinated Mushrooms Mozzarella & Tomatoes "Caprese", Grilled Zucchini, Eggplant & Portobello Mushrooms, Corn & Black Bean Salad, Marinated Artichoke, Sundried Tomatoes and a variety of Cured Imported Olives, Tomato Salad, Seafood Salad, Mixed Green Salad, Mixed Bean. Salad Orzo Salad w. Feta Cheese Sundried Tomatoes & Black Olive.



International Hot Specialties

Selection: _____

Pasta Selections:

Tortellini alla Panna

Cheese-filled tortellini tossed in a light cream sauce.

Tortellini alla Pesto

Spinach tortellini with basil pesto and parmesan.

Ravioli Napolitana

Classic ricotta ravioli finished with a rich tomato sauce.

Stuffed Shells

Pasta shells filled with ricotta and herbs, baked in marinara.

Baked Ziti

Ziti baked with tomato sauce, mozzarella, and parmesan.

Pasta Primavera

Seasonal vegetables tossed with pasta in garlic & olive oil sauce.

Rigatoni Bolognese

Pasta served with a traditional slow-simmered meat sauce.

Penne alla Vodka

Penne tossed in a creamy vodka tomato sauce.

Orecchiette con Rapini

Small ear-shaped pasta with sautéed broccoli rabe and garlic.

Linguini with Red or White Clam Sauce

Fresh clams prepared in your choice of light white wine or marinara sauce.



Chicken Specialties:

Chicken Marsala

Sautéed chicken breast in a mushroom and marsala wine sauce.

Chicken Parmigiana

Breaded chicken cutlet baked with marinara and mozzarella.

Chicken Francese

Egg-dipped chicken in a lemon-white wine butter sauce.

Chicken Scarpariello

Bone-in chicken sautéed with garlic, herbs, and peppers.

Pollo Asado

Latin-style roasted chicken with citrus and spices.

Pollo Guisado

Braised chicken in tomato and sofrito sauce.

Jerk Chicken

Caribbean-spiced chicken with a touch of heat.

Oriental Stir-Fried Chicken

Chicken sautéed with fresh vegetables in a savory sauce.

Chicken Fingers & Fries

A kid-friendly classic.



Meat Specialties:

Steak Pizzaiola

Sliced steak simmered with tomatoes, garlic, and herbs.

Pepper Steak

Strips of beef sautéed with bell peppers in a savory sauce.

Meatballs

Italian-style beef meatballs in marinara.

Trippa Provinciale

Traditional stewed tripe with tomato and herbs.

Sausage & Peppers

Sweet Italian sausage sautéed with peppers and onions.

Barbecued Ribs

Tender ribs glazed with barbecue sauce.

Oriental Beef & Broccoli

Beef with crisp broccoli in a soy-based glaze.

Kielbasa & Pierogis

Polish sausage served with potato-filled pierogis.



Seafood Specialties:

Seafood Paella

Spanish saffron rice with shrimp, mussels, clams, and calamari.

Risotto ai Frutti di Mare

Creamy Italian rice with fresh seafood.

Fried Calamari

Crispy golden calamari with marinara.

Calamari Marinara

Tender calamari simmered in tomato sauce.

Mussels Marinara

Fresh mussels in a savory marinara.

Salmon Filet

Oven-roasted salmon finished with lemon and herbs.

Vegetarian Specialties:

Eggplant Rollatini

Rolled eggplant with ricotta, baked in marinara and mozzarella.

Eggplant Parmigiana

Breaded eggplant layered with cheese and sauce.

Escarole & Beans

A rustic Italian favorite of escarole with cannellini beans.

Mixed Vegetables

Seasonal roasted or sautéed vegetables.

Moussaka

Greek casserole layered with eggplant, meat sauce, and béchamel.

Pastitsio

Greek baked pasta with ground meat and creamy sauce.



International Flavors:

Oriental Rice

Seasoned rice with vegetables and soy flavors.

Arroz con Pollo

Spanish rice with chicken and sofrito.

Arroz con Gandules

Puerto Rican rice with pigeon peas.

Arroz con Frijoles

Rice with savory beans.

Sweet Plantains

Fried ripe plantains, a Caribbean favorite.



Carving Station

Oven-Roasted Turkey

Classic holiday-style turkey breast carved to order, served with cranberry relish and herb gravy.

Roast Beef

Traditional slow-roasted beef, sliced to perfection and served with natural au jus.

Corned Beef

Tender corned beef brisket, thinly sliced and served with mustard sauce.

Pastrami

Classic New York-style pastrami, hand-carved and served with spicy mustard.

Roast Pork

Juicy pork loin roasted with herbs, served with apple compote.

Filet Mignon

(Extra Charge) – Premium center-cut tenderloin carved to order, finished with a rich red wine demi-glace

Leg of Lamb *(Extra Charge)*

Slow-roasted leg of lamb, carved with rosemary and garlic jus

Whole Salmon *(Extra Charge)*

Fresh Atlantic salmon roasted whole, delicately carved and served with lemon-dill butter sauce

Suckling Pig *(Extra Charge)*

Whole slow-roasted pig, presented with crispy skin and tender meat, a dramatic centerpiece for your event.

Rack of Lamb *(Extra Charge)*

Herb-crusted rack of lamb carved to order, paired with mint demi-glace.



Sit-Down Dinner Menu

Champagne Toast – Begin your celebration with a sparkling toast to honor the occasion.

Appetizers:

Select One

Seasonal Melon

Freshly sliced melon, served chilled (available when in season)

Fruit Plate Medley

A colorful arrangement of assorted fresh fruits, beautifully presented.

Mozzarella & Tomato Caprese

Fresh mozzarella layered with vine-ripened tomatoes, basil, and a drizzle of extra virgin olive oil.

Premium Starters (*Extra Charge*)

Melon with Prosciutto

Sweet seasonal melon paired with imported prosciutto for a classic Italian favorite.

Shrimp Cocktail

Jumbo shrimp served chilled with cocktail sauce and lemon.

Hot Antipasto

A warm combination of Italian specialties such as baked clams, eggplant rollatini, shrimp oreganata, and stuffed mushrooms.

Cold Antipasto

A traditional antipasto plate featuring imported cured meats, assorted cheeses, olives, and marinated vegetables.



Pasta Course

Select One

Rigatoni alla Filetto di Pomodoro

Rigatoni pasta served with a light tomato sauce, onions, and fresh herbs.

Penne alla Vodka

Penne pasta tossed in a creamy vodka tomato sauce with a hint of parmesan.

Cavatelli

Traditional pasta shells served with a light tomato or garlic & oil sauce.

Homemade Soup

Chef's selection of seasonal soup prepared fresh daily.

Premium Pasta Selections (*Extra Charge*)

Stuffed Shells

Pasta shells filled with ricotta and herbs, baked in marinara and mozzarella.

Manicotti

Delicate pasta tubes filled with ricotta, baked with tomato sauce and cheese.

Orecchiette con Rapini

Little ear" pasta sautéed with broccoli rabe and garlic-infused olive oil.

Linguini with Clam Sauce

Linguini served with fresh clams in your choice of red or white wine sauce.



Salad Course

Select One

Mixed Green Salad

A crisp blend of garden greens with seasonal vegetables, served with house vinaigrette.

Tri-Color Salad

Fresh arugula, endive, and radicchio with extra virgin olive oil and lemon.

Caesar Salad

Classic romaine hearts tossed with Caesar dressing, croutons, and parmesan.

Greek Salad *(Extra Charge)*

Romaine lettuce, cucumbers, tomatoes, red onions, olives, and feta cheese in a light Greek dressing.



Main Entrée Course

Choose One – All entrées are accompanied by the chef's weekly selection of seasonal vegetables.

Classic Entrées

New York Ribeye Steak

Grilled ribeye cooked to perfection with natural juices

Stuffed Portobello Mushroom

Large portobello mushroom filled with spinach, herbs, and seasoned breadcrumbs

Roasted Prime Rib

Slow-roasted prime rib served with au jus and horseradish

Pork Chop Pizzaiola

Center-cut pork chop simmered with tomatoes, peppers, and garlic

Eggplant Rollatini

Thinly sliced eggplant rolled with ricotta and baked in marinara

Chicken Francese

Egg-battered chicken breast in a lemon-white wine butter sauce

Chicken Marsala

(Chicken breast in a rich Marsala wine mushroom sauce)

Chicken Parmigiana

Breaded chicken breast baked with marinara and mozzarella

Salmon (Broiled)

Fresh salmon fillet, lightly seasoned and broiled with lemon and herbs

Filet of Sole (Broiled or Stuffed)

A classic white fish served either simply broiled or stuffed with seasoned breadcrumbs and herbs



Bronzino (Broiled)

Whole Mediterranean Sea bass, broiled and served with lemon and olive oil.

- **Broiled Chicken**

- Lightly seasoned chicken breast, simply broiled for a healthier option.
- **Shrimp Scampi** – Jumbo shrimp sautéed with garlic, butter, and white wine over linguini.

Premium Entrées (*Extra Charge*)

Veal Marsala

Veal medallions sautéed with mushrooms in a Marsala wine sauce.

Veal Piccata

Veal cutlets are finished in white wine, lemon, and caper sauce.

Filet Mignon

Center-cut tenderloin, grilled and served with a red wine demi-glace.

Surf & Turf

A pairing of filet mignon with a fresh lobster tail.

Lobster Tail

Broiled lobster tail served with drawn butter.

Chilean Sea Bass

Pan-roasted Chilean sea bass with a delicate citrus-herb sauce.

Rack of Lamb

Herb-crusted rack of lamb carved to order, served with mint demi-glace.

Veal Chop alla Griglia

Grilled veal chop finished with rosemary jus.



Dessert

Custom Wedding Cake

Elegant, tiered cake prepared by our pastry chef.

Coffee & Tea Service

Freshly brewed regular and decaf coffee, assorted teas, espresso, and milk.

Most Popular Additions (*Available Upon Request*)

Wok Station

Stir-fry specialties prepared fresh to order.

Chocolate Fountain

Flowing chocolate with marshmallows, fruit, and sweets for dipping.

Cotton Candy Machine

Freshly spun cotton candy, a whimsical favorite.

Intermezzo (Sorbet)

A refreshing palate cleanser served between courses.

Fresh Fruit Display

An elegant arrangement of seasonal fresh fruit.

Popcorn Machine

Theater-style popcorn, served hot and fresh.

Ice Cream Bar

Assorted flavors with toppings, prepared to your guests' liking.

Pastries & Cookies

An assortment of Italian and European sweets.



Ice Carvings

Hand-crafted ice sculptures to enhance your display.

Caviar Display with Frozen Vodka Bar

Premium caviar paired with vodka served from an ice bar.

Viennese Hour

A lavish spread of pastries, cakes, sweets, and desserts to end your evening in style.

Continental Viennese

A lighter version of the Viennese hour with sweets and desserts.

Special Requests... Please Don't Hesitate To Ask!
