



Wedding Package

MENU TERRA

PASSED HORS D'OEUVRES PLEASE SELECT 6

Petite Classic Arancino di Riso

Mini Angus Beef en Croute with Pesto Drizzle

Rice Crostino with Angus Beef Tartare and Burrata

Petite Vitello Tonnato served on Crostino

Skewers of Prosciutto di Parma, Cantaloupe Melon, Mint

Duck Tagliata with Raspberry served on Sardine Container

Salmon Tartare, Fennel, Green Apple on a Savory Crispy Cone

Vol Au Vent with Classic Shrimp Cocktail

Petite Mediterranean Octopus Salad served in Seashell

Cherry Tomato Stuffed with Shrimp Tartare and Basil

Tuna Tataki served on Asian spoon

Caprese Skewers

Marinated Zucchini Carpaccio, Goat cheese and Mint

Petite Cucumber Cup with Goat Cheese and Sliced Almonds

Vol Au Vent with Goat Cheese & Truffle Mousse

Parmesan Mousse with Balsamic Pearls Served in Shot Glass

Selection of Savory Bigné with Vegetarian Mousse

Mini Goat Cheese Bon Bon with Pistachio Crust





STARTER SELECT 1

Beef Tartare with Caper Berry and Toasted Bread

Classic Vitello Tonnato with Fried Capers

Beef Carpaccio with Carassau Bread, Parmesan Tulip and Mango Coulis

*Assortment of Italian Cold Cuts and European Cheese served with
toasted Bread, Grapes and Truffle Honey*

Classic Octopus Salad with Potatoes, Celery and Olives

Smoked Swordfish Carpaccio with Baby Arugula, Lemon Vianigrette

*Local Burratina Cheese served with roasted Tomatoes, Baby Arugula and
Balsamic Reduction*

*Spring Salad with Watermelon, Kalamata Olives, Greek Feta, Fresh Mint
and Roasted Pistachio*

FIRST COURSE SELECT 1

Rigatoni with White Bolognese Ragu'

Short Rib Ravioli with Butter and Sage

Rigatoni with Guanciale, Pecorino Cheese and Valpolicella

Classic Lasagna Bolognese

Risottino Prawn and Lime

Lobster Ravioli with Pachino Tomato and Basil Emulsion

Risottino Porcini Mushrooms and Truffle

Pennette Cacio and Pepe served in Parmesan Wheel





MAIN COURSE SELECT 1

Rack of Lamb with Roasted Fingerling Potatoes, Baby Spinach

Chicken Tagliata with Baby Arugula and Shaved Parmesan

Pork Loin at Low Temperature with Potato Flan

Grilled 8once Filet Minon with Grilled Asparagus

Duck Breast with Raspberry, Wine Reduction and Duchess Potato

Pan Seared Mediterranean Branzino, Spinach, Tomatoes, Olives

Salmon Filet with Walnut and Pistachio Panur, Potato Cream

and Kale Chips

Classic Tofu Eggplant

Fagottino with Puff Pastry and Vegetable

DESSERT SELECT 1

Coffee Pannacotta & White Chocolate Chips

Sorbet with Lemon with Mint and Lime

Classic Tiramisu' in Glass Jar

Mille-Feuille with Berries and Pastry Cream



MENU MARE

PASSED HORS D'OEUVRES PLEASE SELECT 6

Skewers of Prosciutto di Parma, Cantaloupe Melon, Mint

Savory Bigné with Prosciutto di Parma Mousse

Mini Angus Beef en Croute with Pesto Drizzle

Italian Meatballs Served on Asian Spoon

Scallops served with Brandy and Crispy Guanciale

Salmon Tartare, Fennel, Green Apple on a Savory Crispy Cone

Polenta Bite with Octopus & Olive Tapenade

Mini Hard-Shell Tacos with Lobster

Shrimp Toast with Turmeric Mayo

Tuna Tataki served on Asian spoon

Shrimp Tempura served on bamboo cone

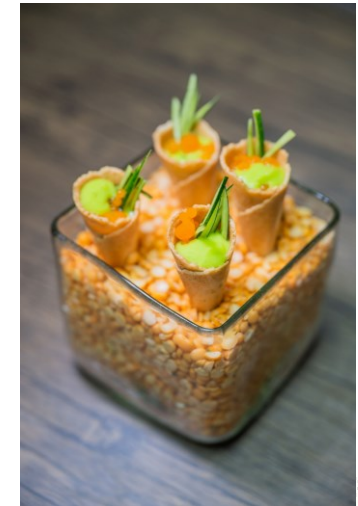
Stracciatella Cheese with Genova Pesto & Roasted Tomatoes in Shot Glass

Pea and Basil Pulp and Citrus Caviar Served on Crispy Cone

Watermelon, Feta Cheese and Kalamata Olive on Skewer

Endivia or Celery Boat with Creamy Gorgonzola and Walnuts

Marinated Zucchini Carpaccio, Goat cheese and Mint





STARTER SELECT 1

Grilled Mediterranean Octopus with Pumpkin Cream and Pesto

Catalana Lobster with Seashell Bisque

Tuna Carpaccio with Burrata and Caper Berry

Sea Scallop on Green Salad, Green Apple and Red Beet

Atlantic Salmon Carpaccio, Fennel, Pomegranate and Citrus Caviar

Classic Vitello Tonnato

Prosciutto Di Parma and Cantaloupe Melon

Mozzarella di Bufala, Cherry Tomatoes and Mint

Farro with Beet, Olives and Citrus Zest

FIRST COURSE SELECT 1

Risottino with Lobster and Lime

Mussel Rigatoni with Grape Tomato and Parsely

Lobster Ravioli with Pachino Tomatoes and Basil Emulsion

Fregola with Tuna, Ginger, Lemon and Asparagus

Black Rice with Prawns, Thyme and Lime

Risottino Carbonara

Gnocchi with Lamb Ragu'

Gorgonzola stuffed Potato Gnocchi with Mushroom Sauce

Risottino with Porcini Mushrooms and Truffle





MAIN COURSE SELECT 1

Sockeye Salmon, Lentil Puree and Tomato Confit

Sesame Tuna Tataki with Pistachio Crumble and Mixed Greens

Pan Seared Mediterranean Branzino, Spinach, Tomato, Olives

Stuffed Squid with creamy polenta

Pan Seared Sea Bream with Cauliflower Cream

Beef Wellington with Red Wine Reduction

Skirt Steak Tagliata with Potato and Baby Carrots

Asparagus Flan with Parmesan Fondue

Red Beet Tartare, Pea Cream, Balsamic Baby Onions

DESSERT SELECT 1

Vanilla Pannacotta with Mixed Berries

Lemon Sorbet with Mint and Lime

Coffee Mousse with White Chocolate Chips in Glass Jar

Chocolate Basket with Chantilly Cream and Mixed Berries



MENU ORTO

PASSED HORS D'OEUVRES SELECT 6

Mini Angus Beef en Croute with Pesto Drizzle

Bresaola and Goat Cheese Rolls

Petite Gnocco alla Romana with Crispy Prosciutto

Bao Buns with Pulled Pork, Cucumber, Carrots and Hoisin Sauce

Vol au Vent with Fois Gras and Blackberry

Mini Crab Cake with Avocado Drizzle

Patagonia Shrimps with Chickpea and Ginger Mousse Served in Shot Glass

Polenta Bite with Octopus & Olive Tapenade

Mini Hard-Shell Tacos with Lobster

Stracciatella Cheese with Genova Pesto & Roasted Tomatoes in Shot Glass

Classic Caprese Skewer and Basil

Zucchini Pulp and Citrus Caviar Served on Crispy Cone

Petite Quinoa Bites with Turmeric Mousse

Petite Cucumber Cup with Mint, Quinoa and Asparagus

Marinated Zucchini Carpaccio, Goat cheese and Mint

Vol Au Vent with Goat Cheese & Truffle Mousse





STARTER SELECT 1

Tri Color Quinoa Salad, Roasted Vegetables, Herb Goat Cheese

Caramelized Endive, Lentils and Burrata Cheese

Barley Salad with Pesto and Burrata Cream

Asparagus Flan with Parmesan Fondue

Spuntino Caesar Salad

Tuna Bresaola with Mixed Greens, Pistachio and Orange Slice

Octopus Carpaccio with Pink Peppercorn and Parsely

Prosciutto di Parma, Mozzarella di Buffala, Toasted Crostino

Smoked Duck Breast Carpaccio with Mixed Greens

FIRST COURSE SELECT 1

Risottino with Saffron

Spinach and Parmesan Crespelle

Spinach and Ricotta Cannelloni

Gnocchi alla Parigina

Pennette Cacio e Pepe served in Parmesan Wheel

Risottino with Prawn and Lime

Paccheri with Red Prawns, Pesto and Burrata

Gnocchi alla Romana with Crispy Prosciutto

Rigatoni Amatriciana





MAIN COURSE SELECT 1

Boiled Green and White Asparagus with Grated Eggs
and Parmesan Cream

Fagottino with Puff Pastry and Vegetables

Porcini Mushrooms and Potato Flan

Classic Eggplant Parmesan

Vegetable Ratatouille

Pan Seared Cod Steak Cherry Tomatoes and Saffron Cream

Pan Seared Mahi Mahi

Sou Vide Chicken Rotolini with Zucchini, Carrots, Pea Cream

Veal Cheek with Sweet Potato Cream, Bread Crostino

DESSERT SELECT 1

White Chocolate Pannacotta with Mango Puree

Crema Catalana

Three Chocolate Mousse in Glass Jar

Petite Italian Pasticceria



CUSTOM WEDDING CAKE

Spuntino specializes in fully customizable Wedding Cakes. Select your Size, Flavor, Design and Color to match your special day to perfection.

Flavors: Vanilla, Chocolate, Lemon, Coconut, Red Velvet

Fillings: Dulce de Leche, Lemon, Raspberry, Strawberry, Coconut, Cream Cheese, Nutella



BEVERAGES/ BAR SERVICE

WELCOME COCKTAILS

Prosecco or Champagne

Aperol Spritz

His & Hers Custom Cocktail

Non-Alcoholic Beverages:

Rosemary lemonade

Mint Green Iced Tea

Infused Waters



OPEN BAR PACKAGES



WINE & BEER PACKAGE

Flat water, sparkling water, soft drinks, red wine, white wine, beer. Ice included

BASIC OPEN BAR PACKAGE

Flat water, sparkling water, soft drinks, red wine, white wine, beer, prosecco, titos vodka, Tanqueray gin, johnnie walker black scotch, jack daniel's, whiskey, bacardi silver rum, tequila. Garnish and ice included

PREMIUM OPEN BAR PACKAGE

Flat water, sparkling water, soft drinks, red wine, white wine, beer, prosecco, grey goose vodka, Bombay sapphire gin, johnnie walker double black scotch, crown royal whiskey, Bacardi silver rum, patron silver tequila. Garnish and ice included

OTHER SERVICES WE PROVIDE

Florals and Décor

Furniture, Linens, Tabletops

Event Planning and Staffing



Contacts

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