

Wedding Package Menu Selections

COLD & HOT HORS D'OEUVRES (Choice of Seven)

Endless, Displayed and Butlered During Cocktail Hour

- International Cheese Board** - Assortment of Domestic and Imported Cheeses and Grapes
- Vegetable Crudit ** – Cherry Tomato, Cucumber, Carrot, Broccoli, Cauliflower, Celery, Ranch
- Chicken Mini Tostadas** – Chicken and Chorizo and Cheddar Cheese on a Corn Tortilla Chip
- Fresh Fruit Tray** - A Variety of Seasonal Fruit on Skewers
- Bruschetta** - Olive Oil, Garlic, Parmesan Cheese, and Basil on Italian Bread – **Choose Topping (One, Two or All Three):** Diced Tomatoes; Eggplant, Zucchini, and Squash; Broccoli Rabe
- Buffalina** – Roasted Peppers, Sliced Tomatoes, Bermuda Onions, and Mozzarella Cheese
- Cold Meats Antipasto** - Prosciutto, Salami, Capicola, and Coppa Served with Italian Bread
- Chicken Salad** – Homemade Chicken Salad Served in Flaky Mini Phyllo Cups
- Deviled Eggs** - Cut in Half and Filled with a Mayo, Mustard and Egg Yolk Filling
- Mini Beef Taco** - Ground Beef and Spices in a Mini Taco Shell topped with Cr me Fraiche
- Shrimp Lobster Bisque Shooter**-Rich, Creamy, and Smooth
- Gazpacho** – Cold Shot of Gazpacho Soup in Seasonal Flavors
- Beef Filet on Toast**– Slice of Filet Mignon on Toast with Green Pesto Salsa
- Vegetable Spring Roll** – Crispy Vegetable Spring Roll with Soy- Ginger Dipping Sauce
- Stuffed Potato** – Broccoli Rabe, Mushroom, Goat Cheese OR Bacon, Cabbage, Goat Cheese
- Tender Chicken Fingers** – Lightly Breaded and Served with Dipping Sauce
- Miniature Cocktail Franks** - Beef Franks Wrapped in a Flaky Pastry Served with Mustard
- Stuffed Mushrooms** - Snow Cap Mushrooms Stuffed with Spinach, Shrimp and Crabmeat
- Potato Wrapped in Bacon**-Mini Potato Wrapped with Crisped Applewood Smoked Bacon
- Petite Crab Cakes (Add \$2 pp)** – Bite-Sized and Served with Tartar Sauce
- Chicken Satay** – Skewered with Teriyaki, Honey, Soy Sauce, Sesame Seeds and Scallions
- Shrimp Dumplings** – Served bite-sized on a Spoon with Soy-Ginger Sauce
- Mozzarella Sticks** -Breaded Mozzarella Cheese Fried to Perfection, with Marinara Sauce

La Luna Banquet Hall Wedding Packages 2023-2024

Mini Meatballs - Home-Made Meatballs Served in Chunky Marinara Sauce

Clams Casino - In a Half Shell with Chopped Clams, Bacon, Bell Peppers, and Italian Spices

Mussels Marinara - Steamed Mussels in a Tangy Marinara Sauce

Portobello Ultimo - Grilled with Fresh Tomato and Mozzarella in a Shrimp and Crab Sauce

Polenta - Grilled Polenta (Cornmeal) with Crabmeat, Capers and White Wine

Coconut Shrimp- Shrimp Coated in Coconut Batter, Fried to Perfection, with Cocktail Sauce

Buffalo Shrimp-Fresh jumbo Shrimp breaded and covered in buffalo dressing.

Shrimp Scallop Mousse - Seasoned Delicate Shrimp/Scallop Mousse Served on Italian Bread

Stuffed Mussels OR Oysters – Mussels or Oysters on Half Shell Stuffed with Spinach, Shrimp and Crabmeat

Jalapeño Poppers – Breaded Jalapeno Peppers Stuffed with Cheddar and Cream Cheese and Fried to Perfection

Lobster Risotto – Grilled Rice Topped with Lobster Sauce Nestled on a Spoon

Risotto Puffs – Lightly Crisped Puffed Balls of Risotto and Smoked Gruyere Cheese

Salmon Carpaccio (Add \$2pp) - Thin Slices of Norwegian Salmon Marinated in Lemon and Lime Juice and Italian Spices

Poached Salmon (Add \$3pp) - Whole Salmon Fillet Marinated with Olive Oil, Garlic, and White Wine then Poached and Dressed with – Chopped Eggs, Bermuda Onions, Roasted Peppers – Served with Homemade Dijon Dipping Sauce

Seafood Ceviche (Add \$2pp) - Combination of Scallops, Calamari, Shrimp and Olives Marinated in Olive Oil and Lemon Juice

Tuna Tartar (Add \$3pp) –Fresh Tuna with Jalapeño, Ginger, Chives and Sesame on Toast

Smoked Salmon (Add \$3 pp) -Yukon Gold Potato Chip, Topped with Smoked Salmon Mousse and Crème Fraiche

Scallops Wrapped in Bacon (Add \$2pp)–Wrapped in Crispy Applewood Smoked Bacon

BYO Martini Mashed Potato Bar (Add \$5pp)- 2 types of mashed potatoes; top with bacon bits, scallions, cheddar cheese, sour cream, broccoli, mushroom, chives, butter.

Jumbo Shrimp Cocktail (Market Price) – Served with Shrimp Cocktail Sauce & Lemon

Baby Lamb Chops (Market Price) - Marinated in Lemon and Lime Juice, Olive Oil, and Herbs

Can't Decide? Add any Six Additional Regular-priced Hors d'Oeuvres (Add \$8 pp)

La Luna Banquet Hall Wedding Packages 2023-2024

SALAD (Choice of One)

Served with Gourmet Dinner Rolls and Butter

Caesar Salad - Crisp Romaine Lettuce Dressed with Home-Made Caesar Dressing Topped with Parmesan Cheese and Home-Baked Croutons

Spring Mix Salad - A Combination of Spring Lettuces with Fresh Tomatoes Dressed with Balsamic Vinegar and Olive Oil or Champagne Vinaigrette Dressing

Spinach Salad - Fresh Spinach Topped with Mushrooms, Hard-Boiled Egg and Bacon Bits

Arugula Salad - Italian Lettuce with Bermuda Onions, Fresh Tomatoes and Goat Cheese Dressed with Italian Dressing

Caprese Salad – Tomatoes with Fresh Mozzarella, Red Bermuda Onion and Fresh Basil, with Balsamic Vinaigrette Dressing

Tri-Color Salad – A Combination of Arugula, Radicchio and Endive Dressed with Balsamic Vinegar and Olive Oil

PASTA (Choice of Two)

For A Buffet, Served in Separate Chafing Dishes

For A Sit-Down, Served as Pasta Station During Cocktail Hour

Penne With Fresh Tomato and Basil - Pencil Point Pasta in Fresh Tomato-And-Basil Sauce with a Touch of White Wine

Penne in Pink Sauce (Alla Vodka) – Pencil Point Pasta in a Light Tomato-Cream Sauce

Penne With Broccoli Rabe and Mushrooms - Tossed in an Olive Oil and Garlic Sauce

Penne With Salmon - Penne Pasta Tossed with Salmon in a White Cream Sauce

Cheese Ravioli in White Sauce - Home-Made Cheese Ravioli in a Four-Cheese Sauce

Cheese Ravioli in Red Sauce - Home-Made Cheese Ravioli in a Fresh Tomato-Basil Sauce

Spinach Cheese Ravioli - In A White Salmon Cream Sauce OR In a Spinach Cream Sauce

Farfalle Boscaiola - Bow-Tie Pasta with Wild Mushrooms and Sausage in Light Beef Gravy

Rigatoni & Mushrooms- Rigatoni in a Wild Mushroom Sauce

Rigatoni Puttanesca – Black & Green Olives and Capers in a Fresh Plum-Tomato Sauce

Linguine Pesto- Linguine Pasta in a Pesto Sauce

Tortellini 3P - Tortellini with Prosciutto and Peas in Alfredo Sauce

Seashells - Mini Seashell Pasta with Spinach and Cannellini Beans in an Oil-Garlic Sauce

Shrimp Crab Ravioli (Add \$2pp) - Home-Made Shrimp Ravioli Served with Lobster Sauce

La Luna Banquet Hall Wedding Packages 2023-2024

MAIN ENTREES (Choice of Two)

- Chicken Fingers and French Fries (Children 10 and under)** – Served with Ketchup
- Chicken in White Wine** - Pan-Sautéed with Asparagus and Mushrooms in a White Wine Sauce
- Chicken Marsala** - Pan-Sautéed with Wild Mushrooms in a Marsala Wine
- Chicken Piccata** - Pan-Sautéed in a White Wine and Finished in a Lemon Butter Sauce
- Stuffed Chicken** – Stuffed with Ham, Provolone Cheese, & Pesto in a White Wine Reduction
- Chicken Florentine** - Spinach and Cheese in a Wild Mushroom Sauce
- Chicken Francaise** – Dipped in Egg and Sautéed in a White Wine Sauce
- Grilled Chicken** - Marinated in Olive Oil, Garlic and Pesto in a Lemon Sauce
- Chicken Cordon Bleu (Add \$4 pp) Sit-down Dinner Service Only** - Wrapped in Swiss Cheese and Prosciutto Topped with a White Wine Sauce
- Steamship Beef (Buffet Service Only)** - Hand Carved Top Round of Beef with Au Jus
- Beef Burgundy** - Pan-Seared in Burgundy Wine and Brandy with Wild Mushroom Sauce
- Flame Grilled Fillet of Tilapia** - Italian Herbs and Garlic in a Capers, Crabmeat & White Wine Sauce
- Shredded Roast Pork** - Juicy Pork Shoulder Seasoned with Garlic, Saffron, and Cumin
- Grilled Eggplant*** - Served with Shitake Mushrooms and Spinach
- Pasta Primavera*** - Zucchini, Squash, Carrots, Broccoli and Peppers
- Eggplant Parmesan*** - Grilled and Breaded with Marinara and Mozzarella Cheese
- Vegetable Lasagna*** - Freshly baked with Spinach, Carrots, Peppers, Zucchini and Onion
- Veal Marinara (Add \$3 pp)** - Sautéed with Mushrooms, Onions, and Peppers in Marinara Sauce
- Grilled Salmon (Add \$5 pp)** - Marinated with Italian Herbs and an Olive Oil and Lemon Sauce
- Shrimp Scampi (Add \$8 pp)** – Pan-Sautéed Shrimp with Brandy in a White Wine Sauce over Rice Pilaf
- NY Strip Steak (Market Price)** –Short Loin of Beef Seared and Served with Red Wine Sauce
- Sirloin Steak Filet (Market Price)** – Tender Filet Seared and Served with Béarnaise Sauce
- Prime Rib (Market Price)** - Choice Prime Rib of Beef Slow Roasted in its Own Juices
- Filet Mignon (Market Price)** – Seared to Perfection Served with Brandy Wild Mushroom Sauce

La Luna Banquet Hall Wedding Packages 2023-2024

ACCOMPANIMENTS (Choice of Two)

Roasted Potatoes - Roasted Potatoes Seasoned with Rosemary and Italian Spices

Mashed Potatoes – Homemade Mashed Potatoes

Potatoes Au Gratin - Scalloped Potatoes with Parmesan Cheese in a Light Cream Sauce

Rice Pilaf - Seasoned White Rice, Finely Chopped Celery, Carrots, and Onions

Mushroom Risotto - with Portobello and Shitake Mushrooms

Arroz Con Gandules y Chorizo - Spanish Rice, Peas, Chorizo Sausage, & Goya Seasoning

String Beans Almondine - Sautéed with Almonds, Olive Oil, Garlic and Italian Spices

Mixed Grilled Vegetables (Seasonal) - Broccoli, Squash and Carrots with Olive Oil and Spices

Asparagus (\$1 pp Extra) - Sautéed in Olive Oil, Garlic, and Parmesan Cheese

Dessert: Customized Multi-Tiered Wedding Cake

3 Wedding Cake Stands to choose from to display your fabulous cake

Cake Flavors

Plain or Vanilla Poundcake

Vanilla Poundcake

Chocolate Chip Poundcake

Marble Poundcake

Lemon Poundcake

Raspberry Swirl Poundcake

Icing Flavors

Vanilla Icing

Buttercream Icing

Customized Cake Designs

Freshly Brewed Coffee, Decaf and Hot Tea Station

Centerpieces:

Fresh Floral Arrangements with Tapered Candles – Customized by you and our Florist w/Choice of Roses, Carnations, Poms, Daisies and Greens and more

OR

Glass Hurricane Pillar Candle Centerpieces on Mirror, Color-Coordinated Fresh Rose Petals

Add-Ons

Grand Viennese Sweet Table

**Decadent Assortment Of Miniature Treats, Cakes, Tortes And Pastries (Choice of 12)
\$8.00/Person – Served For 1 ½ Hours After Dinner**

Mini Brownies * Mini Cheesecakes * Mini Petit Fours * Mini Tiramisu * Mini Cream Puffs *
Mini Eclairs * Mini Fruit Tarts * Mini Cannolis * Mini Lemon Bars * Mini High Hats (Fondant
Or Chocolate)* Mini Cupcakes (Butter Cream Or Chocolate Icing) * Mini Raspberry Horns *
Mini Walnut Horns * Rugalach (Cinnamon Nut, Chocolate, Or Raisin) * Mini Chocolate Chip
Cookies * Macaroons (Chocolate Or Raspberry) * New York Cheesecake * German
Chocolate Cake * Chocolate Bavarian Cream * Carrot Cake * Lemon Mousse Cake *
Chocolate Chip Cookie Cake * Swiss Mint * Oreo Cookie Cake * Strawberry Short Cake *
Flan * Tres Leche Cake * Pastry Tray * Fresh Seasonal Berries & Fruit

Chocolate Fountain

\$695.00 – Served For 1 ½ Hours After Dinner

A 3-Tiered Fountain Overflowing with Premium Belgian Chocolate (Choice of Dark, Milk or
White) Presented with A Variety of Dipping Treats – Including Fresh Strawberries, Bananas,
Honeydews, Cantaloupes, Pineapple, Marshmallows, Pretzels, & Rice Crispy Squares

Exotic Ice Cream Pie Station (Choice of Four Flavors)

\$4.50/Person – Served For 1 Hour After Dinner

Chocolate Peanut Butter Cup – OREO® Pie Crust, Chocolate Ice Cream, crushed
Reese's® Cups, Fudge, and Peanut Butter with Fudge Ganache and Peanut Butter Frosting

Caramel Turtle Treat – Sweet Cream Ice Cream with Pecans, Caramel and Fudge in a
Graham Cracker Pie Crust topped with fluffy White Frosting

Mint Chocolicious - Mint Ice Cream with Chocolate Shavings and Fudge in an OREO® Pie
Crust topped with fluffy White and Green Frosting

Cookie Dough Goodness - Cake Batter Ice Cream® with Cookie Dough, Caramel and
Fudge on a layer of Ganache in a Graham Cracker Pie Crust topped with fluffy White
Frosting

Sweet As Apple Pie - Sweet Cream Ice Cream with Apple Pie Filling, Cinnamon and
Caramel on a layer of Caramel in a Graham Cracker Pie Crust topped with fluffy Cinnamon
Frosting

It's Pumpkin Time (seasonal) - Pumpkin Bread Batter Ice Cream in a Graham Cracker Pie
Crust topped with White Frosting, Cinnamon & Chocolate Leaves