



piccolo *Weddings*

FIRST TIER

Hors D'oeuvres Displays

Assorted Gourmet Cheeses with Fresh Fruit and Crackers
Assorted Aglio e olio & Old World Pizza bites

Pre-set Salad Course with Rolls and Butter: Select One

Mixed Greens with strawberries, toasted almonds, feta cheese and a honey-orange vinaigrette
Mixed greens, tomatoes, ceci beans, carrots, with balsamic vinaigrette

Dinner Buffet: Select Two

Chicken Marsala sautéed with mushrooms in an Italian Marsala wine reduction
Chicken Picatta scallopini with artichokes, capers, lemon and white wine sauce
Breaded Chicken Parmesan topped with marinara and mozzarella
Eggplant Piccolo layered with ricotta and caprino cheeses and marinara sauce

Herb Roasted Redskin Potatoes

Seasoned with olive oil and rosemary

Penne Pasta in Tomato Cream Sauce

Tossed with sautéed spinach

Sautéed Green Beans

With garlic and olive oil

Dessert Course

Piccolo staff will cut and serve your wedding cake.
Freshly brewed coffee is included.



Please contact our catering coordinator, **Kristin Augusta**
for a consultation and quote at **440.646.1383** or email **piccolokristin@gmail.com**

Rentals, set-up and staffing are additional.

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SECOND TIER

Hors D'oeuvres Displays

Antipasti Misti Platter

Fresh Garden Vegetable Crudite with creamy sundried tomato dip

Passed or Displayed Hors D'oeuvres

Figs Wrapped in Bacon stuffed with Goat Cheese or Blue Cheese

Spanakopita (Feta and Spinach in Phyllo Dough)

Pre-set Salad Course with Rolls and Butter: Select One

Mixed Greens, toasted walnuts, goat cheese, strawberries, with balsamic vinaigrette
Arugula Salad with oranges, shaved red onion, prosciutto, parmesan, lemon vinaigrette

Dinner Buffet: Select Two

Baked Tilapia topped with sundried tomato and basil pesto and finished with herbed infused oil

Pancetta Wrapped Chicken stuffed with smoked Gouda and finished with a tomato coulis

Seasoned Beef Tips in a red wine reduction

Sautéed Salmon with a citrus lime butter sauce

Chicken Picatta with lemon and capers in a white wine reduction

Sides: Choose Two

Pasta Primavera—aglio e olio with artichokes, sundried tomatoes and spinach

Penne Marinara

Herb Roasted Redskin Potatoes

Yukon Gold Garlic Mashed Potatoes

Gnocci with mushrooms and peas in a tomato cream sauce

Dessert Course

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THIRD TIER

Hors D'oeuvres Displays

Assorted Gourmet Cheeses with Fresh Fruit and Crackers
Fresh Garden Vegetable Crudite with creamy sundried tomato dip

Passed or Displayed Hors D'oeuvres

Figs Wrapped in Bacon stuffed with Goat Cheese or Blue Cheese
Arancini—Sicilian rice balls filled with meat sauce and cheese

Pre-set Salad Course with Rolls and Butter: Select One

Mixed Greens, Toasted Walnuts, Goat Cheese, Strawberries, with balsamic vinaigrette
Mixed greens, tomatoes, ceci beans, carrots, with balsamic vinaigrette
Arugula Salad with oranges, shaved red onion, prosciutto, shaved parmesan, lemon vinaigrette

Dinner Buffet: Select Two

Bistro Filet Medallions seared with sautéed mushrooms and shallots in a red wine reduction
Baked Salmon Fillet with citrus butter sauce
Chicken Saltimbocca Roulade marinated in white wine, wrapped in prosciutto, stuffed with sage and provolone, drizzled with a vodka cream sauce

Sides: Choose Two

Sautéed Vegetable Medley
Green Beans with Garlic and Olive Oil
Herb Roasted Redskin Potatoes
Creamy Pesto Risotto
Yukon Gold Garlic Mashed Potatoes

Dessert Course

Assorted Pastries including mini cannoli, cream puffs, pizzelles, cheesecake and strawberries.
Piccolo staff will cut and serve your wedding cake.
Freshly brewed coffee is included.

All Tiers Children's Choice Children 10 and under \$7.95 per Child

Breaded White Breast Chicken Tenders with BBQ Sauce, Macaroni & Cheese and Fruit Salad
or
Penne and Meatball Marinara

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