



La Luna

RISTORANTE ITALIANO



Wedding Menu

Special Event & Banquet Rooms

Plated Wedding Package

4 Hrs. Receptions with Premium Open Bar

- Full Service Open Bar
- Champagne Toast
- Choice of Color Coordinated Napkins
- Event Coordinator

Cocktail Reception

International cheese display with crackers, tropical and seasonal fresh fruits, vegetable crudité with assorted dips, Tuscan bruschetta station, coconut shrimp, fried mozzarella, fried calamari, shrimp cocktail, antipasto de la casa.

Pasta (Select one)

- Penne with Marinara Sauce
- Penne with Vodka Sauce
- Rigatoni Carbonara

Salad (Select one)

- Mescaline Greens with Balsamic Vinaigrette
- Romaine Lettuce with Caesar Dressing
- Iceberg Lettuce with Italian Dressing

Buffet Table (Select three)

Chicken

- Marsala
- Parmesan
- Piccata
- Frances
- Milanes
- ½ Roasted Chicken

Meat

- Roast Beef Au Jus
- Roast Prime Rib
- Pork Loin Pizzalola
- Rib Eye Steak
- Italian Sausage & Peppers
- Slow-Cook Pot Roast

Seafood

- Baked Scrod
- Stuffed Filet of Sole
- Baked Salmon
- Tilapia Puttanesca
- Swordfish

Filet Mignon with Lobster Tail (Additional \$ 10 per guest), (Select two)

- Herb Roasted Potatoes, Garlic Mashed Potatoes
- Brown and Wild Rice Pilaf, Scalloped Potatoes
- Seasonal Vegetable Medley, Green Beans

Desserts

- Coffee & Tea (Decaffeinated)
- Wedding Cake (provided by Customer)

\$ 105 per Person

A minimum deposit of \$2000 is required for all reservations. Deposits are non-refundable. We require that you guarantee your attendance 72 hrs. prior to the function. Guaranteed attendance and guest count is bound and will be charged. Remaining bill must be paid 3 days before of the event. Be advice a room may be subject to a rental fee. Add an additional 20% service fee to all functions and 7.35% tax to all checks. Gratuity is not included.