

## Wedding Package I

One Hour of Limoncello's Antipasto Table and  
Passed Hot Hors d'Oeuvres  
(choice of 4 passed)

Choice of One Salad

Choice of One Pasta

Choice of Two Entrées

Choice of Two Vegetables

Fresh Baked Rolls and Whipped Sweet Butter

Coffee & Tea

Venetian Table

**\$42.00**

*\*Package subject to 6% sales tax and 18% gratuity*

## Wedding Package II

One Hour of Limoncello's Antipasto Table and  
Passed Hot Hors d'Oeuvres  
(choice of 6 passed, including 2 seafood options)

Choice of One Salad

Choice of One Pasta

Choice of Three Entrées, or Choice of Two Entrées and a Specialty Dinner

Choice of Two Vegetables

Fresh Baked Rolls and Whipped Sweet Butter

Coffee and Tea

Venetian Table

**\$50.00**

*\*Package subject to 6% sales tax and 18% gratuity*





## Wedding Package III

One Hour of Limoncello's Antipasto Table and  
Passed Hot Hors d'Oeuvres  
(choice of 6 passed, including 2 seafood options)

Shrimp Cocktail

Choice of Two Salads

Choice of One Pasta

Choice of Three from the following menus ~Entrées and  
Specialty Dinner Additions

Choice of Two Vegetable

Fresh Baked Rolls and Whipped Sweet Butter

Coffee and Tea

Venetian Table

**\$67.00**

*\*Package subject to 6% sales tax and 18% gratuity*



## Terms & Conditions

### All Packages Include~

Standard Table Linens and Napkins for Dining Tables

Floor Length White Linens for Food Service Tables

China, Silverware, Glassware (water glasses), coffee cup and saucer

Event Coordination ~ We will provide you with complete coordination of your event. We have relationships with local vendors, florists, photographers, etc. and would be glad to make recommendations based on client needs. We will be on-site the day of your wedding to ensure your perfect day runs smoothly.

### Staffing ~

Events are based on a seven (7) hour time frame.

3 wait staff are required per 50 guests.

### Bar ~

Drink package prices are as follows.

Beer & Wine Package	\$12 per person
Premium Open Bar Package	\$18 per person

Bar packages include soft drinks, water, glassware, bar staff, liquor insurance.

Bar packages subject to 6% PA sales tax and 18% gratuity.

### Payment ~

Along with your signed contract, we require a deposit in the amount of \$500.00, which will be subject to the attached standard Terms and Conditions section.

Checks may be made payable to Limoncello Ristorante. We also accept credit card payments. The final balance and final guest count are due seven business days prior to the event.

Any guest overages or additional charges incurred after your final payment will be charged to your credit card on the day of the event.

We ask that your menu selections be confirmed at least two weeks prior to the function. It would also be helpful if you would remit a copy of the guest invitation at your convenience. We appreciate your business and will spare no effort to ensure the success of your event.



## Catering Menu

### *Hors d'Oeuvres*

#### **Limoncello's Antipasto Table**

Bruschetta, Roasted Peppers, Imported Sicilian Olives,  
Marinated Artichoke, Grilled Zucchini & Eggplant,  
Tomato & Fresh Mozzarella Salad, Prosciutto, Soprosata,  
Asiago Cheese, Sharp Provolone, Homemade Bread

#### **Passed Seafood Hors d'Oeuvres**

Clams Casino  
Scallops wrapped in Bacon  
Mini Crab Cakes  
Stuffed Mushrooms with Lump Crab  
Shrimp Lejon

#### **Passed Hot Hors d'Oeuvres**

Franks in a Blanket, Filet Wrapped in Bacon, Mini Beef Wellingtons,  
Chicken Quesadillas, Assorted Quiche, Bruschetta,  
Assorted Stromboli, Brie with Puff Pastry, Meatballs in Wine

### *Salads*

#### **Spring Mix Salad**

Mixed Baby Greens, Feta Cheese, Roasted Peppers, Black  
Olives, Red Onions, Balsamic

#### **Goat Cheese**

Mixed Greens, Marinated Kennett Square Portobello,  
Cucumbers, Cherry Tomato, Red Onion, Balsamic

#### **Insalata Limoncello**

Mixed Greens, Arugula, Strawberry, Sliced Apple,  
Candied Pecans, Goat Cheese, Cucumber, Limoncello  
Dressing

#### **Insalata di Bacche**

Spring Mix, Feta Cheese, Strawberries, Mandarin  
Orange, Tomato, Toasted Walnuts, Cucumbers,  
Raspberry Vinaigrette

#### **Tossed Salad**

Romaine, Tomato, Cucumbers, Red Onion, Black Olives

#### **Caesar Salad**

Romaine, Herb Croutons, Homemade Caesar

#### **Insalata alla Dina**

Mixed Greens, Sliced Pear, Gorgonzola Cheese, Dried Cranberry,  
Glazed Walnuts, Crispy Prosciutto, Raspberry Vinaigrette

## *Pasta*

### **Stuffed Shells**

Filled with Ricotta Cheese, Tomato Sauce, Mozzarella Cheese

### **Ravioli**

Filled with Ricotta Cheese, Tomato Sauce, Mozzarella Cheese

### **Bowtie Pasta**

Bacon, Sweet Peas, Parmigiana Cream Sauce

### **Tortellini**

Filled with Asiago Cheese, Blush Sauce

### **Potato Gnocchi Bolognese**

Fresh Tomato, Meat Sauce, Shaved Romano Cheese

### **Porcini Stuffed Agnolotti**

Moon Shaped Pasta Stuffed with Porcini Mushrooms,  
Tomato Cream Sauce

### **Stuffed Spinach Manicotti**

Fresh Spinach, Ricotta, Mozzarella Cheese

### **Penne Bolognese**

Tomato Sauce, Ground Beef, Romano Cheese

### **Penne alla Vodka**

Pancetta, Sweet Peas, Vodka Rosé Sauce

### **Shitaki Stuffed Agnolotti**

Fresh Tomato Cream Sauce

### **Sacchetti Pasta**

Prosciutto and Fontina Cheese Stuffed Pasta Purses, Rosé Sauce

### **Rigatoni Mama Mia**

Sliced Eggplant and Parma Prosciutto, Whipped Ricotta,  
Tomato Sauce

## *Entrées*

### **Chicken Parmigiana**

Mozzarella Cheese, Tomato Sauce

### **Chicken Marsala**

Sweet Marsala Wine, Portobello Mushrooms

### **Veal Scallopini**

Veal Cubes, Mushrooms, Peppers, Tomato Sauce, White Wine

### **Sausage Scallopini**

Sausage, Mushrooms, Peppers, Tomato Sauce, White Wine

### **Top Round Roast Beef**

Carved, Horseradish Sauce

### **Eggplant Parmigiana**

Mozzarella Cheese, Tomato Sauce

### **Chicken Cacciatore**

Mushrooms, Peppers, Marinara Sauce

### **Chicken Francaise**

Egg Dipped Chicken Breast, Lemon, White Wine

### **Limoncello Homemade Meatballs**

Pan Fried, Tomato Sauce

### **Sweet Sausage**

Red Pepper and Onion

### **Stuffed Pork Loin**

Carved, Spinach, Bread Crumbs, Romano Cheese, Rosemary

### **Salmon**

Grilled, Broccoli Rabe, Sun Dried Tomato, Olive Oil, Garlic

### **Rollatini di Melanzane**

Eggplant Stuffed with Prosciutto, Ricotta, Topped with  
Mozzarella Cheese and Tomato Sauce

## *Vegetables*

Scalloped Potatoes with Onions  
String Beans with Garlic and Olive Oil  
Corn  
Mixed Vegetables  
Vegetable Fried Rice

Roasted Red Bliss Potatoes  
String Beans Almondine  
Spinach with Garlic and Olive Oil  
Broccoli Rabe  
Steamed Broccoli

## *Specialty Dinner Additions*

### **Veal Involtini**

Medallions of Veal Stuffed with Broccoli Rabe,  
Mozzarella Cheese, Mushrooms, White Wine Sauce

### **Stuffed Salmon**

Stuffed with Lump Crap Imperial, Lemon Butter,  
Served with Mashed Potatoes and Broccoli Rabe

### **Veal Parmigiana**

Mozzarella Cheese, Tomato Sauce

### **Shrimp Risotto**

Fresh Shrimp, Parmigiana

### **Veal Involtini**

Medallions of Veal stuffed with Asparagus, Fresh  
Mozzarella, Portobello, Marsala Wine, Served with  
Cappellini

### **Flounder Florentine**

Flounder Fillet Stuffed with Baby Spinach, Fresh Tomato,  
Bread Crumbs, Served with Mashed Potatoes and  
Asparagus

### **Veal Milazzo**

Medallions of Veal, Topped with Parma Prosciutto, Fresh  
Mozzarella, Portobello, White Wine, Marinara

### **Halibut Piccante**

Capers, Lump Crab, Lemon, White Wine, Served with  
Cappellini

### **Chicken Limoncello**

Egg dipped, Lemon, White Wine, Asparagus, Lump Crab

### **Chilean Sea Bass**

White Wine, Fresh Tomato, Imported Olives, Capers

### **Carved Filet Mignon**

Mixed Kennett Square Mushroom, Gorgonzola Cream

### **Lobster Ravioli**

Rosé Sauce

### **Carved Prime Rib**

Au jus, Horseradish Cream

## *Dessert*

### **Venetian Table**

Assortment of Gourmet Cakes & Mini Pastries