



Weddings and Social Events Menus

Hot Hors D'Oeuvres

*Cheese Balls, Baby Meatballs, Sausage Diamonds, Breaded Baby Shrimp
Breaded Chicken Strips, Cheese & Spinach Pies, Vegetable Spring Rolls,
Bruschetta, Satay Chicken and Beef Skewers*

Enhancements:

*Assorted Cold Canapés, Mushroom Caps, Mini Pizza
Mini Quiche, Salmon Rosettes, Assorted Sushi, Beef Sliders*

Antipasto

Plate or Platters Service

Shrimp Cocktail

4 Jumbo Shrimp accompanied by Cocktail Sauce

Prosciutto Melone Deluxe

*Prosciutto, Melon, Bocconcini & Olives
Accompanied by Grilled Vegetables*

Spirale

*Prosciutto, Melon, Bocconcini & Olives accompanied by
Grilled Vegetables and Fruite de Mare*

Mediterano

Marinated Grilled Squid, Grilled Octopus, Shrimp, and Smoked Salmon

Aegean

Feta & Tomato, Grilled Vegetables, Rice Stuffed Grape Leaf & Grilled Octopus

Fruite de Mare

*Half Tomato stuffed with Marinated Seafood,
with Smoked Salmon, Shrimp & Bocconcini*

Mezze Platter

*Tarama, Humous, and Tiropiperia accompanied by
Grilled Vegetables and Pita Diamonds*

Antipasto Buffet

*Assorted Cold Cuts, Prosciutto & Melon
Bocconcini & Tomato, Assorted Olives
Marinated Grilled Vegetables
Poached and Smoked Salmon
Shrimp Cocktail, Button Mushrooms
Fruite de Mare, Mussels, Assorted Breads*

Buffet Enhancements:

*Baby Lobster Platters, Saganaki Station, Grilled Octopus, Grilled Calamari,
Deep Fried Calamari, Oysters, Sushi, Broiled Lamb Chops*



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Soups

*Minestrone Milanaise, cream of Asparagus
Cream of Mushroom, Cream of Broccoli
Cream of Leek & Potato
Chicken Broth and Cheese Tortellini
Butternut Squash, Lobster or Shrimp Bisque
Carrot & Ginger, Fresh Vegetables, Caldo Verde*

Salads

Garden Balsamic

*Mixed Baby Greens, Boston Bibs, Radicchio, Curly Endives & Romaine Lettuce, in a
Honey Balsamic Vinaigrette*

Alternative Dressings: *Raspberry, Mandarin, Citrus Vinaigrette*

Enhancements: *Glazed Pecans, Dried Cranberries, Mandarins*

Caesar

*Romaine Lettuce, Croutons, Parmesan Cheese
in our Homemade Creamy Caesar Dressing*

Greek

*Romaine Lettuce, Tomatoes, Cucumbers, Black Olives, Red Peppers
in an Olive Oil Wine Vinaigrette*

Garden Vinaigrette

*Mixed Baby Greens & Romaine Lettuce, Field Tomatoes, English Cucumbers, Assorted
Bell Peppers & Bermudian Onions in a Lemon Vinaigrette*

Pasta

Penne

Agnelotti

Cheese or Meat Tortellini

Fettuccini

Gnocchi

Cheese or Meat Cannelloni

Spinach Rotolo

Farfalle (Bowtie Pasta)

Fusilli

Risotto (Wild Mushrooms, Asparagus, White Wine, Seafood)

Pasta Sauces

*Tomato Basil, A la Vodka, Rlose, Arabiata, Cream,
Pesto Cream, Sundried Tomato Cream*



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Main Entrees

Beef

Veal Scaloppini (8 oz)
Provimi Veal Chop (Bone In) (12 oz)
Roast Tenderloin Richelieu (8 oz)
N.Y Striploin (10 oz)
Filet Mignon (8 oz)
Roast Prime Rib (12 oz)
Rib Eye (10 oz)

Poultry

Grilled Breast of Chicken (8 oz)
Chicken Cordon Bleu (8 oz)
Mediterranean Stuffed Chicken (8 oz)
Chicken Supreme (8oz)
Chicken Asiago Red Pepper (8 oz)

Fish

Grilled Atlantic Salmon (8 oz)
Chilean Sea Bass (8 oz)
Filet of Sole (8 oz)

Combinations

Veal Scaloppini (5 oz) & Grilled Breast of Chicken (5 oz)
Broiled Veal Chop (8 oz) & Grilled Breast of Chicken (4 oz)
Filet Mignon (6 oz) & Grilled Breast of Chicken (4 oz)
N.Y Striploin (8 oz) & Grilled Breast of Chicken (4 oz)
Roast Tenderloin (6 oz) & Grilled Breast of Chicken (4 oz)
Filet Mignon (6 oz) & Jumbo Shrimp or Lobster Tail (4 oz)
N.Y Striploin (8 oz) & Jumbo Shrimp or Lobster Tail (4 oz)
Grilled Salmon (5 oz) & Grilled Breast of Chicken (5 oz)

All Entrees Served with choice of:

Vegetables - *Green Beans, Baby Carrots, Broccoli, Asparagus, Red Peppers, Snow Peas*
Mixed Julienne Cut (four seasonal Vegetables), or Grilled Vegetable Skewers

Potatoes: *Roasted Red Potato, Lemon Roasted Potato, Parisienne,*
Baked Potato or Garlic Mash

Rice: *Vegetable Rice or Wild Mushroom Rice*



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Seafood

Spirale Platter

*Lobster Tails (2-3 oz) or King Crab Legs
Marinated & Steamed in a olive oil butter garlic
Deep Fried Calamari
Baby Lobster
Mussels
A La Marinara
Shrimps
Sautéed in a White wine sauce*

Midnight Buffet

*Steamed Baby Lobster
Deep Fried Calamari
Baby Lobster
Mussels
A La Marinara
Shrimps
Sautéed in a White wine sauce
Steamed Crab*

Portuguese Style Enhancement:
Traditional Portuguese Cod & Shrimp Cakes

Additional Items:
*Marinated Grilled Octopus
Shrimp Skewers
Smoked Salmon
Grilled Calamari
Sautéed Scallops*



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Desserts

Tartufo

(Choice of: Chocolate, Vanilla, Chocolate raspberry, Vanilla Almond)

Spirale Crepes

*Filled with French Vanilla Ice Cream & garnished with seasonal berries
in a warm raspberry dressing*

Spirale Gelato

Pistachio, Mango and Raspberries Gelato with a wafer garnish

Cuare Freddo (Frozen Heart)

*A creamy hazelnut ice cream heart
coated in a decadent combination of white and dark Chocolate*

Caramel Chocolate Cluster

*Frozen dessert featuring Chocolate ice Cream, Walnuts & Caramel
over hot Caramel Sauce*

Choice of Assorted Cheese Cakes

Baileys, Taffy Apple, Mango Raspberry, White & Dark chocolate

Strawberries Jubilee

French Vanilla ice cream topped with fresh Strawberries

Tiramisu Mocha

Assorted Fresh Fruit and Pastry Platter

Sweet and Fresh Fruit Table

*French and Italian Cakes & Pastries
With Assorted Fresh Seasonal Fruits and Berries
Sweet Table Enhancements:
Chocolate Fountain, Waffle Station, Crepe Station*

Ask about Savoury options

SPIRALE



BANQUET AND CONFERENCE
CENTRE

Bar Service

Open Bar

*Rum, Rye, Scotch, Gin, Vodka, Domestic Beer, Brandy, Cognac
Wine, Champagne Toast & Espresso*

Open Bar Plus

All open bar items plus Premium Beers

Premium Open Bar

*All Open Bar Items plus Sambucca, Grand Marnier, Kahlua, Bailey's, Amaretto, and
Premium Beers*

Cash/Host Bar

Ask for Details
