

Fantasia



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FANTASIA OFF PREMISES CATERER **STATIONS RECEPTION**

Harvest Table: Provolone , Italian Sharp and Vermont Cheddar Cheeses and Wheat, Butter and Sesame Crackers ~ Herbed Focaccia ~ Fresh Vegetable Crudités with Creamy Ranch Dip ~Bruschetta Crustini ~ Fantasia's Homemade Stuffed Breads ~ Baked Brie and Raspberry

Butler Style Served Hot Hors D'oeuvres: Spinach Stuffed Mushroom Caps ~ Sweet & Sour Meatballs ~ Sesame Chicken Bites ~ Spanakopita filled with Spinach and Feta ~ Miniature Stuffed Clams ~ Sage Shrimp and Bacon ~ Beef Teriyaki Skewers

Salad Course: Signature House Salad garnished with Tomatoes, Cucumbers and Olives with Creamy Italian ~ Baby Arugula with Shaved Parmesan and Raspberry Balsamic Vinaigrette ~ Field Greens with Sliced Apple, Dried Cranberries, Gorgonzola & Walnuts with Balsamic Vinaigrette

Pasta Station: (choose 2): Penne a la vodka ~ Bowtie served with Garlic and Fresh Broccoli ~ Rigatoni Toscana with Fresh Tomatoes, Bits of Prosciutto, Fresh spinach and Romano Cheese ~ Penne Puttanesca with Fresh Tomatoes, Kalamata Olives, Garlic and Red Peppers

Carved To Order Stations (choose 2): Included are Rolls, Butter, Vegetable & Starch ~ Roasted Prime Rib of Beef Au Jus ~ Roast Turkey with Cranberry Sauce ~ Fresh Herb Seasoned Tenderloin ~ Smoked Ham with Dijon Mustard & Brown Sugar Glazed

Coffee Table and Dessert: Platters of Assorted Pastry Per Table

100 Minimum Guest Guarantee

With Full Service Open Bar and Champagne Toast

\$89.00 Each Guest plus 20% Service Charge and CT State Sales Tax

Also Included: 5 ½ Hour Reception ~ Linens ~ China ~ Silverware ~ Glassware ~ Full Dining Room Set-up ~ Beautifully Decorated Food Station ~ Servers~ Head Chef~ Cooks~ Bartenders and a maitre d to manage your full reception

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**Many additions to your package are available to choose from.
Fantasia can customize your event with fabulous additions
that your guests will enjoy and remember.**

Fresh Ocean Raw Bar Items:

Jumbo Shrimp Cocktail	\$285.00 per 100 pieces
Oysters on the Half Shell, to order	\$395.00 per 100 pieces
Clams on the Half Shell, to order	\$225.00 per 100 pieces
Stone Crab Claws	\$285.00 per 100 pieces
Sushi Platters (California, Cucumber, Avocado, Spicy Tuna)	\$225.00 per 100 pieces

Personalized Dessert Stations:

Our Extravagant Venetian Table: Dozens of delectable items	\$11.95 per person
Freshly made Cherries Jubilee Crepes, Bananas Foster and Warm Apple Crisp	\$7.95 per person
Gelato Station: Assorted Gelato served to your guests	\$5.95 per person
Chef made Cannoli Station or Chocolate Fountain	\$5.95 per person
The Cookie Buffet: An assortment of freshly baked cookies	\$5.25 per person
Last Hour Chocolate Cup Cordial Station	\$225.00 per 100 pieces

The Last Hour:

The Italian Deli Special: Prosciutto, Mortadella, Provolone, and assortment of classic Deli items, Mozzarella, Olive Oils, Assorted Breads and Rolls	\$8.95 per person
Focaccia and Panini Station	\$8.95 per person

There are countless items and ideas from specialty entrees, pasta's, courses and services that you can discuss with any of the Fantasia representatives. NO Request is Outrageous!