

Wedding Reception \ Banquet

Packages

Bar :

Beer On Tap (Half Kegs only)
Wine White Zinfandel – Cabernet – Chardonnay – Shiraz
 Chablis – Lambrusco – Merlot – Pinot Grigio – Sangria

Whiskey	Crème de Café
Seagrams 7	Crème de Almond
Bourbon	Crème de Cacao white/dark
Scotch	Crème de Menthe white/dark
J & B	Crème de Cassis
Dewars	Crème de Banana
Jim Beam	Melon Liqueur
Grapefruit Gin	Hazelnut Liqueur
Vodka	Irish Cream Liqueur
Vanilla Vodka	Sour Apple Schnapps
Orange Vodka	Sour Grape Pucker
Raspberry Vodka	Sour Cherry Pucker
Lime Vodka	Southern Comfort
Wild Cherry Vodka	Sloe Gin
Apple Vodka	Coconut Rum
Brandy	Rock & Rye
Apple Jack	Kirschwasser
Ginger Brandy	Kummel
Christian Bros.	Maui Tropical Schnapps
Rum	Maui Blue Hawaiian Schnapps
Spiced Rum	Peach Schnapps
Tequila	Apple Schnapps
Triple Sec	Peppermint Schnapps
Gin	Spearmint Schnapps
Anisette	Vanilla Schnapps
Sambuca white/black	Cinnamon Schnapps
Sweet Vermouth	Watermelon Schnapps
Dry Vermouth	Blueberry Schnapps
Apricot Brandy	Butterscotch Schnapps
Blackberry Brandy	Wildcherry Schnapps
Amaretto	Cranberry Schnapps
Ouzo	Raspberry Schnapps
and more !

Mixers & Juices:

Strawberry Daiquiri – Pina Colada – Banana Daiquiri
 Peach Daiquiri – Mudslide – Marquerita - Whiskey Sour;
 orange juice – grapefruit juice – pineapple juice – cranberry juice
 V-8 – milk

SODA: birch – coke – diet coke – sprite – tonic – soda water – ginger ale

WINE TOAST: (Martini & Rossi Asti Spumante at Head Table)

DINNER HOUR: Cash Bar during dinner hour

**Deluxe Buffet
 Package Special #2
 Cocktail Hour
 For Doeuvres - Cash Bar
 Hot Deluxe Buffet Dinner**

**3- Hours complete Open Bar after Dinner
 \$ 65.00 per person Plus tax an gratuity**

DELUXE HOT BUFFET

Cocktail Hour:

*Hot Cherry Peppers stuffed with Provolone & Prosciutti
 Imported Genoa Salami & Sharp Provolone
 Fresh Baked Pizza
 Hot Three Cheese Taco Dip with Nachos
 Fresh Assorted Olive Mix
 Assorted Cheese Tray with Dipping mustards
 Assorted Vegetable Tray with Dip
 Fresh Homemade Spinach Dip with :
 Rye , White & Pumpernickle Breads
 Hot Wings with Bleu Cheese Dressing
 Chocolate Fountain with Fresh Fruit after dinner*

Dinner Hour:

*Choice of: Antipasto Salad
 served country style at each table or
 Taco Salad at the Buffet Table
 Fresh Baked Garlic Bread & Bread Sticks
 Penne Rigati (Baked Ziti)
 Homemade Italian Meatballs
 Hot Sliced Choice Roast Beef
 (Carved Steamship Round)
 Fresh Chicken Breast Cutlets with Marsala Wine &
 Fresh Mushrooms
 Baked Red Bliss Potato
 Italian Green Beans sauteed with Garlic & Olive Oil
 Whole Kernel Golden Corn
 Coffee & Tea*

Deluxe Buffet Package Special #1

Cocktail Hour :

For Doeuvres - Cash Bar

Dinner Hour :

*Deluxe Hot Buffet Dinner - Cash Bar
 3 Hours after dinner :
 Domestic Beers (on tap) - House Wines
 \$ 55.00 per person
 Plus tax and gratuity*

COUNTRY STYLE SIT DOWN DINNER

Cocktail Hour:

*Hot Cherry Peppers stuffed with Provolone & Prosciutti
 Imported Genoa Salami & Sharp Provolone
 Fresh Baked Pizza
 Hot Three Cheese Taco Dip with Nachos
 Fresh Assorted Olive Mix
 Assorted Cheese Tray with Dipping mustards
 Assorted Vegetable Tray with Dip
 Fresh Homemade Spinach Dip with :
 Rye , White & Pumpernickle Breads
 Hot wings with Bleu Cheese Dressing
 Chocolate Fountain with Fresh Fruit after dinner*

Dinner Hour:

*Antipasto Salad
 Fresh Baked Garlic Bread & Bread Sticks
 Penne Rigati (Baked Ziti)
 Homemade Italian Meatballs
 Baked Chicken (Breast Cutlets) Parmigiana
 Hot Sliced Choice Roast Beef
 Baked Red Bliss Potato
 Choice of : Whole Kernel Golden Corn or
 Italian Green Beans sauteed with Garlic & Olive Oil
 Coffee & Tea*

\$ _____ per person

**Country Style
 Sit Down Dinner Package
 Cocktail Hour – Cash Bar
 Country Style Dinner**

3 – HOURS OPEN BAR after DINNER

\$ _____ per person

Call for prices

⇒ **Bridal Shower Menu on back**

For updated information and menu changes
 visit us online at

<http://www.crivellaros.com>