



# Classical Wedding Buffet

## ENTREES CHOOSE 3

**Chicken Strips garlic butter and wine**  
tenderloins sautéed with garlic, butter and chablis

**Chicken Strips Marsala**  
saute of garilc, mushrooms sweet marsala wine

**Chicken Balsamico**  
fresh mozzarella, red roasted peppers, basil and balsamic glaze

**Chicken Picatta**  
capers, lemon, butter and chablis wine

**Chicken Franchise**  
egg battered and sauted with lemon, garlic and chablis

**Chicken Parmigiana**  
white breast breaded and served with marinara, mozzarella and parmesan cheese

**Pork BBQ**  
slow roasted dry rubbed and served with sweet bbq sauce and kaiser rolls

**Porketta**  
fresh pork seasoned with 11 ingredients thinly sliced and served with fresh kaiser rolls

**Eggplant Rollantini**  
Eggplant rolls filled with seasoned ricotta and topped with marinara and parmesan

## SIDES CHOOSE 3

**Caesar Salad**  
fresh cut romaine lettuce with our own dressing served on the side with hardboiled egg and croutons and freshly grated Romano

**Tossed Garden Salad**  
traditional mixed greens , tomato, cucumbers, croutons, red onion and black olives

**Cavatelli with Broccoli**  
ricotta cavatelli with garlic, pecorino Romano cheese, fresh steamed broccoli

**Twice Baked Potato**  
cheddar sour cream and garlic mashed , restuffed and baked

**Oven Roasted Potatoes**  
Red potatoes seasoned Italian style and baked until golden brown

**Italian Green Beans**  
Oregano, garlic, butter and Romano cheese

**Penne**  
your choice of sauce, alfredo, vodka or marinara

**Broccoli**  
fresh steamed broccoli

**Rice Pilafe**  
onions, peppers and mushrooms

**Baby Glazed Carrots**  
Honey and brown sugar

**Potato Augratin**  
Sliced potato with cheddar cheese sauce

**Fireside**  
MARTINI

## **Classical Wedding Cocktail Hour**

**Choose between a  
B.Y.O.B.**

**or one of our Bar  
Packages**

**PASSED  
HORS D'OEURVES  
CHOOSE 3**

**Red and White Pizza**

**Assorted Stromboli**

**Sausage stuffed Mushrooms**

**Quiche Lorraine**

**Pastry wrapped cocktail weiners**

**Chicken Nuggets**

**Buffalo chicken skewers**

**Spring Rolls**

**Chicken Nuggets**

**Buffalo chicken skewers**

**Spring Rolls**

**Bruschetta Rounds**

**Soft Pretzel Bites with Cheese and Honey Mustard**

**Chicken quesadillas**

**Fresh Mozzarella tomato and pepper skewers**

**Arancini**

**\$40 PLUS SALES TAX  
GRATUITY INCLUDED  
PARTIES UNDER 100 ADD  
25% GRATUITY**

# Distinctive Wedding Buffet

## ENTREES CHOOSE 3

### **Chicken Strips garlic butter and wine**

tenderloins sautéed with garlic, butter and chablis

### **Chicken Strips Marsala**

saute of garilc, mushrooms sweet marsala wine

### **Chicken Balsamico**

fresh mozzarella, red roasted peppers, basil and balsamic glaze

### **Chicken Picatta**

capers, lemon, butter and chablis wine

### **Chicken Franchise**

egg battered and sauted with lemon, garlic and chablis

### **Chicken Parmigiana**

white breast breaded and served with marinara, mozzarella and parmesan cheese

### **Pork BBQ**

slow roasted dry rubbed and served with sweet bbq sauce and kaiser rolls

### **Porketta**

fresh pork seasoned with 11 ingredients thinly sliced and served with fresh kaiser rolls

### **Eggplant Rollantini**

Eggplant rolls filled with seasoned ricotta and topped with marinara and parmesan

### **Roast Beef Aujus**

tender slices of top round served in our french onion aujus

### **Filet of sole**

Lemon butter and fresh parsley

## SIDES CHOOSE 3

### **Caesar Salad**

fresh cut romaine lettuce with our own dressing served on the side with hardboiled egg and croutons and freshly grated Romano

### **Tossed Garden Salad**

traditional mixed greens , tomato, cucumbers, croutons, red onion and black olives

### **Cavatelli with Broccoli**

ricotta cavatelli with garlic, pecorino Romano cheese, fresh steamed broccoli

### **Twice Baked Potato**

cheddar sour cream and garlic mashed , restuffed and baked

### **Oven Roasted Potatoes**

Red potatoes seasoned Italian style and baked until golden brown

### **Italian Green Beans**

Oregano, garlic, butter and Romano cheese

### **Penne**

your choice of sauce, alfredo, vodka or marinara

### **Broccoli**

fresh steamed broccoli

### **Rice Pilafe**

onions, peppers and mushrooms

### **Baby Glazed Carrots**

Honey and brown sugar

### **Potato Augratin**

Sliced potato with cheddar cheese sauce



# Distinctive Wedding Cocktail Hour

## Tablescape

a table display of Imported  
and local varieties of cheese  
vegetable crudite homemade  
focaccia imported olives  
and peppers

## PASSED HORS D'OEUVRES CHOOSE 3

- |                                  |  |
|----------------------------------|--|
| Ahi Tuna Cucumber Rounds         | Fried Meatballs on a stick                       |
| Red and White Pizza              | Handbreaded Chicken Nuggets                      |
| Assorted Stromboli               | Buffalo chicken skewers                          |
| Sausage stuffed Mushrooms        | Spring Rolls                                     |
| Quiche Lorraine                  | Bruschetta Rounds                                |
| Pastry wrapped cocktail weiners  | Soft Pretzel Bites with Cheese and Honey Mustard |
| Chicken Nuggets                  | Chicken quesadillas                              |
| Buffalo chicken skewers          | Fresh Mozzarella tomato and pepper skewers       |
| Spring Rolls                     | Arancini   |
| Coconut Shrimp with Malibu sauce |  |

**\$50 PLUS SALES TAX  
GRATUITY INCLUDED  
PARTIES UNDER 100 ADD  
25% GRATUITY**



Fire

## **B.Y.O.B.**

### **RAMP certified Bartender Fees**

\$200 / bartender for the event  
every 50 people 1 bartender

### **Liquor Liability**

\$2 per of age guest

### **Garnish package**

all fruit garnish Lemons, Limes, OJ, Pineapple Juice, Lime Juice,  
Olive Juice, grenadine, Orange and Lemon Bitters, dried  
oranges, cherries stirrers, portion control pourers  
.75 cent per guest

**Basic Bar \$10/person**  
**includes Bartenders & liquor liability**  
**Continuous 4.5 hours of open bar**

### **Domestic Draft**

#### **Beer**

Miller Lite  
Yuengling Lager

### **White Wines**

Moscato  
Pinot Grigio  
Chardonnay

### **Red Wines**

Cabernet Sauvignon  
Merlot  
Pinot Noir

**Top Shelf \$26/person**  
**includes Bartenders & liquor liability**  
**Continuous 4.5 hours of open bar**

### **Domestic Draft**

#### **Beer**

Miller Lite  
Yuengling Lager

### **White Wines**

Moscato  
Pinot Grigio  
Chardonnay

### **Red Wines**

Cabernet Sauvignon  
Merlot  
Pinot Noir

### **Whiskey Scotch and Bourbon**

Jack Daniels  
Jim Beam  
Dewars

### **Tequila**

Jose Quervo

### **Gin**

Tanqueray

### **Vodka**

Titos  
Stoli

### **Rum**

Capt Morgan  
Malibu

A photograph of a sign for 'Fireside MARTINI'. The word 'Fireside' is written in a large, white, cursive font, and 'MARTINI' is written in a smaller, white, sans-serif font below it. The sign is mounted on a dark pole against a twilight sky with a pink and orange glow. Power lines are visible in the background.

**Fireside**  
**MARTINI**

## **Bar Add Ons**

**Champagne Toast**  
**\$3 per table setting**

### **Fruited Processo Juice Bar**

A variety of juice and fruit served in an ice bath accompanied by a variety of  
Processo and sparkling wines  
**\$5**

### **Old Fashioned Signature Bar**

Bulliet and Makers Mark Old Fashioned to be featured as your signature  
drinks at your wedding  
In addition to basic or top shelf package  
**\$10**

### **Martini Signature Bar**

Choose 2 of our Premium Martinis to be featured as your signature drinks  
at your wedding  
In addition to basic or top shelf package  
**\$10**