



Gourmet Cocktail Reception Package Includes:

Choose 12 Hot Buttlered Hors d'oeuvre:

Shrimp wrapped with Bacon, Scallops Wrapped with Bacon, Crabmeat & Spinach Spring Rolls, Filet Mignon Wellingtons, Crab balls, Shrimp Salad Boats, Fried Shrimp, Sausage & Broccoli Rabe Puff Pastries, Potato Puffs, Cheese Steak Spring Rolls, Quesadillas, Potato Pancakes, Assorted Stromboli's, Beef Franks in Puff Pastry, Chicken Franchise, Seafood Strudels, Crab Stuff Mushrooms, Sausage & Pepper Puff Pastries, Buffalo Chicken Skewers, Vegetable Skewers, Salmon & Cream Cheese Canopies, Meatballs, Spinach & Ricotta Puffs, Sesame Chicken Skewer.

Cold Hors d'oeuvre Table:

Meat Tray, Cheese & Olives, Fruit Tray, Vegetable Tray, Roasted Peppers, Tomato & Fresh Mozzarella, Crab Dip with Crackers, Marinated Vegetables, Spinach & Artichoke Dip with Crackers, Tomato Bruschetta

Homemade Bread & Salad Station:

Homemade Italian Bread, Homemade Roasted Pepper Bread & Homemade Garlic Knots
Classic Caesar Salad- Tossed with Herb Croutons, Parmigiana Cheese, and Our Homemade Caesar Dressing
Tossed Garden Salad- Tossed with Fresh Vegetables and Served with Our Homemade House Vinaigrette
Mesclun Salad- Marinated Vegetables Served on a Crisp Spring Mix Served with Our Homemade Strawberry Vinaigrette

Homemade Pasta Bar:

Penne Alla Vodka, Tortellini Gorgonzola, Fusilli Pomodoro

Lettuce Wrap Station:

Diced Chicken, caramelized onions, pistachios, cherry tomatoes in a white wine reduction
Baby Shrimp, tossed in garden vegetables and cashews served in a garlic sauce
Garden Fresh Julianne Vegetables with roasted pecans and walnuts

Carving Station:

(All served with Petite Rolls)

Filet Mignon Tenderloin
Roast Pork Tenderloin
Fresh Roasted Turkey Breast

Gourmet Dessert Bar:

Chocolate Mousse Parfaits, Tiramisu, Cookies & Cream Parfaits, Cannoli's, Mini Blueberry & Cherry Cheese Cakes, Cream Puffs, Strawberry Shortcake, Mandarin Orange

Gourmet Coffee Bar:

Freshly ground Regular and Decaf coffee and an array of herbal teas
Accompanied by an array of flavored syrups, candy, rolled wafers, homemade biscotti, and butter cookies

Buttlered Homemade S'mores or Chocolate Chip Cookies with Shooters of Milk:

Homemade Chocolate Chip Cookies or Graham Crackers, Chocolate & Melted Marshmallows Buttlered with Shooters of Milk

The Gourmet Cocktail Reception Includes: (5-hour Event)

- *Full Service China, Glassware and Silverware, Floor Length Tablecloths and Napkins in an Array of Colors*
- *Professional & Courteous Restaurant Quality Serving Staff*
- *Professional & Courteous Bartenders (not applicable for Collingswood Ballroom)*
- *A Culinary Team that Assures the Ultimate in Food Quality and Presentation*
- *All Cuisine is prepared from Scratch and Cooked to Order using the Finest Quality of ingredients*
- *Complete Soft Beverages, Bar Mixers & Garnish Package (not applicable for Collingswood Ballroom)*
- *The Assurance of Knowing that Your Special Day is being facilitated by an Owner Operated Business*
- *List of Professional & Experienced Vendors to Help Facilitate Your Wedding Needs*
- *Your Personal Event Planner/Coordinator to Assist in Creating & Executing Your Wedding Day Vision*
- Designing of all Room Layouts and Floor Plans to assure your Event Flows, Itinerary/timeline design,
Full Complimentary Food Tasting to pick out your Menu, Design of your Bar Selections,
Coordination with all your other Vendors, Unlimited Hours of Consulting*
- *An Experienced & Seasoned Maitre d' to Guarantee the Success of your Wedding *
- Ensures Complete Guest Satisfaction, Caters to the needs of the Bride & Groom as well as the Bridal Party,
Maintain Schedule of Itinerary/timeline, Oversee all vendors and queuing them throughout the day,
Assures All Vendors Arrive on Time and All Deliveries are Checked In and Correct,
Set Up and Breakdown of all your personalized décor, Packing of Cars with all of your Items at end of night.*

\$74.99 per person

ALL PRICES ARE BASED ON A MINIMUM 100 GUEST FOR LESS THAN 100 GUEST CALL FOR PRICING

****All Prices subject to NJ Sales Tax & a 20% Staffing Service Fee****

If Ceremony is done on premise and is included in the 5-hour event there is no charge (not applicable with Collingswood Ballroom).

If 20-30 min. Ceremony is done on premise and is in addition to the 5-hour event there is an additional charge of \$400.00

For both Valenzano Venues, Valenzano requires that the venue must be rented through Due Amici.

For Valenzano Vintner's Pavilion in addition to the price above there is a \$5,100.00 rental Fee

For Valenzano Ballroom the below price include all of the above and also includes the rental fee for the venue:

Valenzano Winemaker's Ballroom \$104.99 per person (Over 150 Guest \$99.99 per person)

Winemaker's Ballroom for April thru November Saturdays ONLY \$114.99pp (Over 150 Guest \$109.99 per person)

**Call Due Amici to schedule your Complimentary Venue Tour & Food Tasting
for any of our Preferred Venues (856) 303-8828**

Valenzano Vintner's Pavilion or Valenzano Winemaker's Ballroom (Shamong, NJ) 856-303-8828

Moorestown Community House (Moorestown, NJ) 856-235-0326

Collingswood Ballroom (Collingswood, NJ) 856-858-1000

Smithville Mansion (Mount Holly, NJ) 856-303-8828

Johnsons Locust Hall Farm (Jobstown, NJ) 609-353-9000

The Estate at Eagle Lake (Chesterfield, NJ) 609-510-7645

Lakeside at Medford (Medford, NJ) 609-220-8302

Mountain Lakes House (Princeton, NJ) 609-924-8720

The Venue at Lenola (Moorestown, NJ) 856-234-5469

(Most of our Preferred Venues can be rented through Due Amici so you are only dealing with one contact)

In addition to our Preferred Venues we will also cater at private venues and homes