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***All Wedding Packages Include...***

*Custom designed wedding cake with your choice of colors, design, and fillings*

*Floral centerpiece and candelabras on head table*

*Complimentary bottle of champagne for the head table*

*Coffee, tea and decaffeinated*

*Color coordinated linens*

*Chair covers available upon request for an additional charge*

## *The Standard Wedding Package*

*Cocktail hour will begin with an assorted display of fresh breads and cheeses, crisp vegetable crudités with dip, and a choice of four hot hors d'oeuvres.*

*Four hours open bar of draft beers, an assortment of wines, and soda.*

*White wine or zinfandel toast*

*Full course sit down dinner to include: tossed salad with house vinaigrette, choice of any three entrees, and your potato and vegetable selections.*

*- \$54.95 per person -*

## *The Traditional Wedding Package*

*Your cocktail hour will start off with an elegant display of fresh breads and cheeses, crisp vegetable crudités, assorted fresh fruits and all appropriate dips and sauces, with a choice of any four hot hors d'oeuvres butlered by our wait staff*

*Four hours open bar of draft beers, an assortment of wines, house brand liquors, and soda.*

*White wine or zinfandel toast*

*Full course sit down dinner to include: your choice of home made soup, or tossed salad with house vinaigrette; choice of appetizer; choice of any three entrees; and your choice of potato and vegetable selections.*

*- \$61.95 per person -*

## *The Platinum Wedding Package*

*A display table of champagne glasses adorned with fresh strawberries.*

*Your cocktail hour will start off with an elegant display of fresh breads and cheeses, crisp vegetable crudités, assorted fresh fruits and all appropriate dips and sauces, with a choice of any four hot and two cold hors d'oeuvres butlered with white glove service by our wait staff*

*Five hours open bar of draft beers, an assortment of wines, house brand liquors, and soda.*

*White wine or zinfandel toast*

*Your choice of tossed salad with house vinaigrette, traditional Caesar salad or home-made soup*

*Intermezzo course; your choice of lemon or apple sorbet*

*Your choice of appetizer*

*Your choice of entree, potato and vegetable selections*

*Assorted dessert table display*

*- \$79.95 per person -*

### *Soup Course Selections:*

*Tomato Dill Bisque*

*Country Chicken Vegetable with Rissotto*

*Italian Sausage with Tortellini*

*Italian Wedding Soup*

## *Appetizer Selections:*

*New Orleans Crab cakes with Horseradish Remoulade*

*Wild Mushroom Tarte with Roasted Tomato Vinaigrette*

*Lobster Ravioli with Tarragon Cream Sauce*

*Herb Encrusted Lamb Chops with Zesty Tomato Syrup*

*Traditional Shrimp Cocktail*

*Bacon Wrapped Scallop Brochette with Sun dried Tomato Cream*

## *Entrée Selections:*

*Seared Garlic Sirloin with Roasted Garlic Demi Glaze*

*Herb Encrusted Chicken with Roasted Tomato Vinaigrette*

*Stuffed Chicken Marsala with Mushroom Sauce*

*Chicken Francaise with Lemon Chardonnay Sauce*

*New England Broiled Haddock*

*Stuffed Filet of Sole with Lemon Beurre Blanc*

*Grilled Salmon with Dill Cream Sauce*

### ***Potato Selections:***

*Cheddar and Onion Scalloped Potato*

*Garlic Red Smashed Potato*

*Parmesan Scallion Twice Baked Potato*

*Caramelized Onion Au Gratin Potato*

*Potato Pave*

### ***Vegetable Selections:***

*Sautéed Fresh Vegetable Medley*

*Steamed Broccoli and Carrots*

*Green Beans Sautéed with Shallots*

*Roasted Seasonal Vegetables*

### ***Vegetarian Options:***

*Roasted Garlic Penne Prima Vera*

*Ravioli Florentine with Tomato Cream Sauce*

## *Upgrades:*

### *Salad Course:*

*Traditional Caesar Salad*

*Spinach Salad*

*Greek Salad*

- \$1.25 per person -

### *Soup Course:*

*New England Clam Chowder*

*Seafood Bisque*

- \$1.50 per person -

### *Entrée Course:*

*Roast Prime Rib with Au Jus*

- \$2.50 per person -

*Mushroom Infused Half Roast Chicken*

- \$1.95 per person -

*Stuffed Twin Lobster Tails*

- Market Price -

*Seared Scallops Florenta*

- \$1.95 per person -

*Grilled Filet Mignon with Gorgonzola Butter*

- \$2.95 per person -

*Peppercorn Encrusted Beef Tenderloin with Horseradish Cream Sauce*

- \$2.95 per person -

## *Hot Hors D'Oeuvres*

### *Assorted Mini Quiche*

*An assortment of quiche lorraine, sun dried tomato quiche, wild mushroom quiche and seafood quiche baked in a mini pastry shell*

### *Pigs in a blanket*

*Mini all beef frank's wrapped in a French puff pastry, served with mustard.*

### *Rosemary Asiago Cheese Straws*

*Puff pastry twists with asiago and parmesan cheese and accented with a pinch of fresh rosemary.*

### *Mini Beef Wellington*

*Puff pastry dough wrapped around seasoned filet mignon with traditional mushroom duxelle and garnished with a floral design.*

### *Breaded Cheese Ravioli*

*Premium light and tender ravioli, filled with tangy cheese, then coated with Italian style bread crumbs.*

### *Sesame Chicken Medallion*

*Chicken breast medallion brushed with sesame oil and a touch of teriyaki sauce, lightly textured with sesame seeds and Japanese bread crumbs.*

### ***Chicken Thai Spring Roll***

*A combination of chicken chunks and sliced cashews seasoned with traditional Thai spices, rolled into a spring roll wrapper.*

### ***Smoked Chicken Quesadilla***

*A combination of smoked chicken, jack cheddar cheese, jalapeno, tomato, onion, peppers, cilantro and garlic, all wrapped in a flour tortilla.*

### ***Chicken Pineapple Brochette***

*Tender marinated chicken breast, with fresh chunks of pineapple grilled on a skewer*

### ***Coconut Encrusted Shrimp***

*Fresh butterfly shrimp dipped in coconut milk batter and encrusted with coconut flakes and bread crumbs*

### ***Scallops and Bacon***

*Tender sea scallops dusted with bread crumbs and wrapped in smoked bacon*

### ***Artichoke Parmesan***

*Tender artichoke heart stuffed with cream cheese, garlic and parmesan cheese, then coated with seasoned bread crumbs*

### ***Phyllo Wrapped Asparagus***

*Delicate phyllo dough wrapped around crisp asparagus, with asiago and fontina cheese*

### ***Seafood Stuffed Mushrooms***

*Whole mushroom caps, stuffed with a zesty seafood stuffing, and dusted with a hint of paprika and seasoned bread crumb.*

***Spanakopita***

*Layers of phillo dough filled with spinach, onions, garlic, cream cheese and feta cheese.*

***Potato Chive Puff***

*Potatoes accented with chives in a flakey puff pastry crust. Served with sour cream.*

***Golden Fried Mushrooms***

*Whole button mushrooms, batter dipped and fried golden brown, served with ranch dip.*

***Mini Crab Cakes***

*Fresh snow crab meat, with peppers, onions and jack cheddar cheese, breaded and fried, served with horseradish remoulade.*

***Shrimp and Bacon***

*Jumbo shrimp on a skewer, wrapped in smoked bacon, served with a side of cocktail sauce.*

***Clams Casino***

*Large littleneck clams in a half shell, stuffed with onions, peppers, bacon and garlic butter, served with fresh lemon.*

***Cold Hors D'Oeuvres***

***Antipasto Skewers***

*Skewers of fresh mozzarella cheese, sun dried tomatoes, artichoke hearts and kalamata olives, marinated in Italian dressing.*

***Chicken Croquettes***

*Tender chunks of cooked chilled chicken breast, brushed with garlic oil, and wrapped in prosciutto.*

***Grilled Filet Mignon Canape***

*A garlic crostini, topped with tomato, dill cream cheese and grilled medium rare filet mignon.*

***Smoked Salmon Canape***

*Toasted crostini, topped with wasabi cream cheese, diced peppers, and sliced smoked salmon.*

***Tomato and Mozzarella Skewers***

*Fresh mozzarella cheese and cherry tomatoes marinated in garlic oil and vinegar, with fresh chopped basil.*

***Cantaloupe Wrapped in Prosciutto***

*Fresh chunks of cantaloupe, sprinkled with salt, pepper and sugar, then wrapped in thinly sliced prosciutto.*

***WEDDING ENHANCEMENTS***

***Venetian Table***

*An Artful Assortment of Italian Pastries and Cookies*

***\$6.95 per person***

*Chocolate Bar*

*Our Chocolate Fountain cascading with rich chocolate*

*Includes Fresh Fruit, Pretzels, Marshmallows, Rice Crispy Treats,*

*Cookies and more*

*\$5.95 per person*

*Candy Bar*

*Old Apothecary jars filled to the rim with all of your favorites*

*Hard Candy, Fireballs, Pixie Sticks, M&M's and much more*

*Great for your guests to fill up their favorite bags*

*\$3.95 per person*

# *Carmela's Banquet House*

*301 Washington Ave., PO Box 225*

*Rensselaer, NY 12144*

*Call (518) 463-4302 / Fax (518) 463-4303  
for booking and info.*

*Visit us on our website: [carmelasbanquethouse.com](http://carmelasbanquethouse.com) or Facebook*

*Owners: Walt Foust & Ken DeGrocco*