A N N I N A ' S

wedding




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PLATTERS & DIPS

ANNINA'S - WEDDING

PLATTERS & DIPS

PER PERSON

Assorted Cocktail Sandwiches & Wraps

Black Forest Ham, Roast Beef, Oven Roasted Turkey, Tuna Salad, Egg Salad, Smoked Salmon, Salami, Grilled Vegetable

Assorted Open Face Sandwiches

Prosciutto with Provolone, Oven Roasted Chicken with Avocado, Smoked Salmon with Cream Cheese, Oven Roasted Black Forest Ham, Roast Beef

Antipasto

Prosciutto, Sliced Genoa Salami, Marinated Bocconcini Cheese, Grilled Zucchini, Pickled Eggplant, Roasted Red and Yellow Peppers, Marinated Button Mushrooms, Kalamata Olives with Rosemary and Garlic, Marinated Tomato Wedges with Fresh Basil

Gourmet Cheese Platter

A selection of imported and domestic cheeses such as Smoked Gouda, Aged Cheddar, Asiago, Parmigiano-Reggiano, Blue, Havarti, Provolone, Goat accompanied with an Assorted Premium Cracker Selection

Charcuterie Board

Prosciutto, Spicy Soppressata, Capocollo, dried Chorizo sausage, dried fruit, nuts, fresh Panini slices, fresh fruit, and pickled veggies

Vegetable Platter

Carrots, Broccoli, Cauliflower, Cucumber, Celery, Cherry Tomatoes, Red and Yellow Peppers accompanied with a creamy herb dip


C O C K T A I L P A R T Y

ANNINA'S - WEDDING

COCKTAIL PARTY

INCLUDES 3 HOUR SERVICE & STAFF (1 SERVER PER 25 PEOPLE),
PRICES BASED ON PER PERSON

SELECT 5 OPTIONS

MINI BITE HORS D'OEUVRES

MINI SLIDERS

House Pulled Pork with slaw on a mini Brioche Bun

Braised Beef Ribs with Smoked gouda and scallion on a mini Brioche Bun

SATAYS

Breaded Chicken with a Thai dipping sauce

Grilled Chicken with a roasted red pepper dipping sauce

BRUSCHETTA MINI GARLIC CROSTINI

Rainbow cherry tomatoes, boccocini cheese

Roasted red pepper with goast cheese

YORKIES

Mini Yorkshire puddings stuffed with mashed potato, roast beef and gravy

Ratatouille stuffed on a bed of mashed potatoes

CLASSIC SHRIMP COCKTAIL

Served with cocktail sauce, lemons wedges, and garlic dill aioli

PROSCIUTTO WRAPPED ASPARAGUS

Fresh grilled asparagus wrapped in Prosciutto

LOBSTER PUFFS

Steamed butter garlic lobster, smoked Gouda, in a puff pastry pocket

GRILLED VEGGIE CUPS

With brie in a puff pastry strudel

WELLINGTONS

Beef tenderloin with mushroom, beef demi, wrapped in puff pastry

IMPERIAL ROLLS

Rice paper stuffed with fresh carrots, peppers, onion, cucumbers, rice noodles,

served with a soya dip sauce

VEGGIE SPRING ROLLS

With a Thai dipping sauce



B B Q B U F F E T S

ANNINA'S - WEDDING

BBQ BUFFETS

ALL BBQ PACKAGES ARE BASED ON A MINIMUM ORDER OF 25 PEOPLE.

SUMMER SIZZLE

Build your own style: beef hamburger, marinated chicken breast, Italian sausage or Veggie burger all served hot off the BBQ with fresh buns and accompanied by your choice of toppings such as ketchup, mustard, relish, pickles, lettuce, tomato, onions, cheddar or Swiss cheese and served with traditional potato salad, pasta salad and a mixed greens salad bar

EUROPEAN STYLE

Marinated grilled calamari and shrimp skewers, pork and chicken souvlaki, fresh tomato, bocconcini salad, roasted beet and arrugla salad, roasted rosemary potatoes, grilled sweet peppers, zucchini and asparagus

SURF AND TURF

Cooked to order Beef Tenderloin, Grilled lobster Tail, Boneless Marinated chicken Breast, Jumbo Shrimp skewers, all served with a mixed greens salad bar, herb risotto, sautéed mushrooms, sweet bell peppers, asparagus

CANADIAN CLASSIC

8oz Strip loin steak, BBQ chicken accompanied with roasted potatoes, seasonal vegetables, rice stir-fry, traditional potato salad, Greek pasta salad and a mixed greens salad bar

ITALIAN FEAST

Chicken/Veal/Eggplant Parmigiana, sautéed bell peppers, mushrooms and onions served on a fresh Panini bun accompanied with freshly baked Cheese Cannelloni, traditional Caesar Salad, mixed greens salad bar and roasted rosemary potatoes

BACK YARD FEAST

Carved Prime Rib with red wine beef demi, Pan seared salmon with Lemon herb veloute, Garlic mashed potatoes, steamed broccoli, honey glazed tarragon carrots, Mixed greens salad with balsamic, and apple cider vinaigrette

THE PEOPLE'S CHOICE

Braised beef Ribs, BBQ half chicken, marinated shrimp skewers, severed with roasted potatoes, grilled veggies, mixed green salad, cucumber tomato salad and baked potato salad

PLATED MEALS



SILVER

INCLUDES THE FOLLOWING

One Hour Cocktail Reception, Smoked Salmon with Cream Cheese & Dill, Spring Rolls, Prosciutto wrapped Asparagus, Tomato Bruschetta

STARTERS

CHOICE OF

Mixed California Greens Salad

OR

Caesar Salad

MAIN

CHOICE OF

6oz Boneless Seared Salmon- Served with Mango Pear Chutney

OR

6oz Stuffed Chicken Supreme- Stuffed with Spinach, Mushrooms, Goat Cheese and served with a White Wine Cream Sauce

OR

Oven Roasted Prime Rib served Medium with fried crispy onions, horseradish, Yorkshire Pudding cup filled with beef demi

DESSERT

CHOICE OF

Cheesecake - Your choice of Cherry, Chocolate or Blueberry Streusel Cheesecake served with 100% real whipping cream and fresh seasonal berries

OR

Maria Teresa Cake - 4 layers of milk chocolate mousse with 5 layers of hazelnut biscuit

GOLD

INCLUDES THE FOLLOWING

One Hour Cocktail Reception, Prosciutto wrapped Asparagus, Tomato Bruschetta, Chicken Satay with Thai Dip

STARTERS

CHOICE OF

Garden Salad with baby spring mix, cucumber, heirloom tomato, bell pepper and balsamic vinaigrette

OR

Roasted Beet and Arugula Salad with Crispy Pancetta and Goat Cheese

MAIN

CHOICE OF

6oz Stuffed Chicken Supreme- Stuffed with Spinach, Mushrooms, Goat Cheese and served with a White Wine Cream Sauce

OR

6oz Beef Tenderloin- Aged in our house marinade and crusted with dried wild mushrooms. Roasted to perfection and served with a beef jus

OR

6oz pan sear Blacken Cod with an Asian pear salsa

DESSERT

CHOICE OF

Chocolate Caramel Molten Lava- Served warm with a melted Caramel Chocolate Ganache center, sprinkled with icing sugar and fresh seasonal berries

OR

Apple Walnut Phyllo Strudel- Made with fresh apples wrapped in flaky phyllo pastry served with a maple caramel sauce and 100% real whipping cream

ANNINA'S - WEDDING

PLATINUM

INCLUDES THE FOLLOWING

One Hour Cocktail Reception, Crispy Chicken Satays with Thai Sauce, Marinated Shrimp Skewers, Tomato Bocconcini, Lobster & Brie and Spanakopita

STARTERS

CHOICE OF

Mixed California Greens Salad rolled in a thinly sliced cucumber with rainbow cherry tomatoes, and a Balsamic vinaigrette

OR

Classic Caesar Salad with romaine hearts, crispy pancetta, with house made croutons, toasted corn and Caesar dressing

MAIN

CHOICE OF

Beef Wellington cook to medium served with a cream mushroom beef sauce

OR

Salmon wellington with a Brie white wine cream sauce

OR

Roasted Ratuoltille Vol-au-vent with a tomato thyme sauce

DESSERT

CHOICE OF

Chocolate Mousse layered cake with fresh berries, whipped cream, and chocolate shavings

OR

New York Style cheese cake, with fresh Strawberry sauce and chocolate ganache drizzle

PACKAGES ARE BASED ON A MINIMUM ORDER OF 25 PEOPLE

ALL MEALS INCLUDE SEASONAL VEGETABLES AND YOUR CHOICE OF RICE PILAF, ROASTED ROSEMARY SMASHED POTATOES, HERBED RISOTTO OR GARLIC MASHED POTATOES

PRICES BASED ON PER PERSON

NOTE: PRIOR TO SERVING ALL ENTRÉE, YOUR GUESTS WILL BE GIVEN ASSORTED BUN BASKETS WITH FRESH MULTIGRAIN, WHITE AND WHOLE WHEAT ROLLS ACCOMPANIED WITH BUTTER PACKAGES


B R E A K F A S T

ANNINA'S - WEDDING

MORNING OF THE BRIDE

FOR THE LADIES

PRICES BASED ON PER PERSON (MINIMUM 10 PEOPLE)

INCLUDES THE FOLLOWING

Assorted mini pastry platter consisting of muffins (choice of blueberry/ carrot/banana chocolate chip/raspberry) fruit danish, cinnamon buns, scones, croissants (choice of ham and cheddar/asparagus and cheddar/ plain cheddar/chocolate/classic plain). Yogurt berry Parfaits served in individual cups

FRESH SEASONAL FRUIT PLATTER

Served with strawberries, blueberries, raspberries, watermelon, pineapple, honeydew, cantaloupe, and grapes

COFFEE BOX

Served hot fresh coffee with all the condiments on the side

MORNING OF THE GENTLEMEN'S CLUB

FOR THE FELLAS

PRICES BASED ON PER PERSON (MINIMUM 10 PEOPLE)

INCLUDES THE FOLLOWING

Assorted mini pastry platter consisting of fruit danish, cinnamon buns, scones, croissants (choice of ham and cheddar/asparagus and cheddar/ plain cheddar/chocolate/classic plain). Sausage and egg Quiche bites/ Bacon egg and cheddar mini wraps

FRESH SEASONAL FRUIT PLATTER

Served with strawberries, blueberries, raspberries, watermelon, pineapple, honeydew, cantaloupe, and grapes

COFFEE BOX

Served hot fresh coffee with all the condiments on the side



S W E E T S

ANNINA'S - WEDDING

ASSORTED DONUT WALL

YOUR CHOICE OF 6 ASSORTED DONUT FLAVORS. $12[50] PER PERSON

Chocolate Skor

Classic Marble (Vanilla/Chocolate Swirl)

Vanilla Sprinkle

Coconut Raspberry

Maple

Caramel

Red Velvet

PB&J

Cinnamon Honey Glaze

Crème Brulee

Classic Glaze

Gourmet Chocolate Dip

WEDDING CAKES

Classic Chocolate Vanilla Butter Cream

Red Velvet

White Chocolate Raspberry Mousse

Mixed Berry Butter Cream (Naked Cake)

Lemon and Lavender

Caramelized Banana with Dulcey Chocolate Passion Fruit

Carrot with Orange Blossom and Ginger Icing

Lemon Raspberry Sponge Cake with Lemon Bavarian
& Raspberry Butter Cream

Tuxedo Mousse Cake

Tiramisu

Salted Caramel

Dark Chocolate Espresso Cake with White Chocolate Chai Truffle


L A T E N I G H T

ANNINA'S - WEDDING

LATE NIGHT

PRICES BASED ON PER PERSON

PUB FAIR

Nacho Station with salsa, cheese dip, Jalapenos, chili, chicken wings lightly breaded and fried (Spicy Caesar, BBG, Honey Garlic, and Smoked BBQ) accompanied with fresh carrot and celery sticks with dip and Pizza Fingers (Cheese, Meat and Vegetarian)

SUB SHOP

Hand Held Sub, Cold Cut, BLT, Club House, Veggie Delight served with homemade potato and corn chips, fresh pickle slices and carrot and celery sticks with dip

CURBSIDE STREET MEAT

Sausage and Jumbo Hot Dogs on a hoagie bun with ketchup, mustard, relish, banana peppers, lettuce, onions and scallion mayo, Toasted Grilled Cheese stuffed with a burger patti and bacon, ketchup and scallion mayo accompanied with home made potato chips

SWEET & SAVORY

Itty Bitty Bites includes bite size assorted butter tarts, fruit tarts, brownies garnished with fresh berries. Assorted Sandwich and Wrap Platter consisting of Reubens, Tandoor Chicken Clubs, Crispy Chicken Wraps and Grilled Veggie Wraps

FOOD TRUCK (MINIMUM 50 PEOPLE)

Our Food Truck is Available for Late Night, please ask for details


DREAM

BAR SERVICE

Open Basic Bar duration of 6 hour service and includes a house red and white wine at bar and dinner tables, bottled water, carbonated and non carbonated water for dinner service, house ciders and mixed drinks (Rum, Vodka, Gin, Whisky) available at the bar, Champaign for a toast, Deluxe Bar includes your basic bar plus a selection of 4 of your favorite liqueurs





NOTES

NOTES

Menus may be customized for your individual needs. Please notify us of any allergies.

Rentals - (Per Person, Per Course)

Staffing - (3 Hours Minimum)

Bartending Services - (3 Hours Minimum)

Cooks/Chefs - (3 Hours Minimum)

Taxes and Gratuity 18% are over on above pricing

Specializing in all types of functions, we at Annina's provide you with start to finish services, from grab and go gourmet platters to full service catered events. There is no menu too simple our elaborate for us to handle. We make sure all your needs are met including the rentals of tables, chairs, linens, tents, and more! We work alongside vendors in the industry including photographers, florist, makeup artists, videographers, live entertainment and wedding planners. Think of us as your one stop shop for all your event needs, we take the stress away to guarantee a flawless start to finish!