

# MASTERO'S ON THE AVENUE

2216 WEST PASSYUNK AVENUE PHILADELPHIA PA 19145

215-465-2701 STORE 215-462-9844 FAX

## WEDDING MENU SELECTIONS

### APPETIZERS

MARINATED GRILLED BABY LAMB CHOPS WITH A CHAMBORD GLAZE

SEA SCALLOPS WRAPPED IN BACON

SURF & TURF ROLL (FILET MIGNON WRAPPED WITH SHRIMP AND FINISHED WITH  
HORSERADISH SAUCE)

TERIYAKI FILLET MIGNON KEBOBS WITH SWEET PEPPERS

SESAME-ENCRUSTED CHICKEN TENDERLOINS WITH A HONEY-MUSTARD SAUCE

MUSHROOMS FILLED WITH SEASONED SAUSAGE

MUSHROOMS FILLED WITH CRABMEAT

MUSHROOMS ROCKEFELLER

MINI CRAB CAKES WITH A REMOULADE SAUCE

BARBECUED SHRIMP WRAPPED IN BACON

COCONUT SHRIMP WITH A SWEET AND SOUR SAUCE

CLASSIC SHRIMP COCKTAIL WITH COCKTAIL SAUCE

FRIED SHRIMP WITH COCKTAIL SAUCE

VEGETABLE DUMPLING TERIYAKI

BAKED MINI QUICHE

### SALADS

CLASSIC ANTIPASTO

CLASSIC CAESAR SALAD WITH HOMEMADE CROUTONS

SPINACH LEAVES DRESSED WITH A RASPBERRY VINAIGRETTE

BISTRO SALAD OF SPRING MIX GREENS, APRICOTS, CRANBERRIES AND WALNUTS  
IN A POPPY SEED DRESSING

TOSSED GREENS WITH CHOICE OF DRESSINGS

VEGETABLES

FRESH STRING BEANS TOSSED WITH SHALLOTS AND SUN-DRIED TOMATOES  
FRESH STRING BEANS TOSSED WITH SEASONED BREADCRUMBS  
FRESH STRING BEAN AND CARROT MEDLEY TOSSED WITH SEASONED  
BREADCRUMBS  
FRESH STRING BEANS AND NEW POTATOES TOSSED WITH FRESH GARLIC AND  
PARSLEY  
ROASTED CARROTS WITH FRESH BABY DILL  
CANDIED CARROTS MIXED WITH GRAPES AND WALNUTS  
MIXED VEGETABLE MEDLEY  
SAUTÉED SPINACH WITH GARLIC AND OIL  
CREAMED SPINACH  
BROCCOLI FLORETS WITH GARLIC AND OIL  
BROCCOLI FLORETS TOPPED WITH ROMANO CHEESE  
BROCCOLI RABE SAUTÉED WITH GARLIC AND OIL  
ROASTED POTATOES SAUTÉED IN OIL AND ROSEMARY  
TRADITIONAL MASHED POTATOES  
MASHED GARLIC POTATOES  
MASHED CANDIED YAMS  
RED BLISS POTATOES SAUTÉED IN GARLIC AND PARSLEY  
ROASTED POTATOES SAUTÉED IN GARLIC AND BASIL  
CHINESE STIR FRY MEDLEY OF SHRIMP AND VEGETABLES  
BAKED MACARONI AND CHEESE

PORK AND POULTRY (ENTRÉE)

SWEET AND SOUR PORK ATOP WHITE RICE  
PINWHEEL SLICED PORK ROAST FILLED WITH SPINACH, ROASTED PEPPERS AND  
PROVOLONE CHEESE  
BARBECUE-STYLE SLICED BONELESS PORK LOIN DRESSED IN FRESH PINEAPPLE  
ROASTED CHICKEN SEASONED WITH ROSEMARY  
ROASTED CHICKEN SEASONED WITH GARLIC AND PARSLEY  
OLD-FASHIONED BARBECUED CHICKEN  
CHICKEN PARMIGIANO WITH FRESH TOMATO SAUCE  
CHICKEN MARSALA WITH SAUTÉED MUSHROOMS  
CHICKEN PICANTE WITH WHITE WINE  
CHICKEN CORDON BLEU  
SEASONED CHICKEN MEDALLIONS TOSSED WITH ROASTED PEPPERS, WILD  
MUSHROOMS AND ARTICHOKE HEARTS ATOP PENNE PASTA

SANDWICHES (ENTRÉE)

HOME-MADE MEATBALLS WITH TOMATO SAUCE  
SEASONED ROASTED PORK AU JUS ACCOMPANIED WITH PROVOLONE CHEESE  
ROAST BEEF AU JUS ACCOMPANIED WITH HORSERADISH  
VIRGINIA BAKED HAM ACCOMPANIED WITH SPICY MUSTARD  
VEAL SCALOPPINI WITH FRESH PEPPERS AND MUSHROOMS  
SLOW-ROASTED SWEET ITALIAN SAUSAGE, RED AND GREEN PEPPERS AND  
MUSHROOMS WITH CHOICE OF RED OR WHITE SAUCE

HOME-MADE SPECIALTIES (ENTRÉE)

STUFFED SHELLS WITH MEAT SAUCE  
STUFFED RIGATONI WITH BLUSH OR MARINARA SAUCE  
PENNE PASTA TOSSED WITH SAUTÉED BROCCOLI RABE AND SAUSAGE  
BAKED ZITI MARINARA TOSSED WITH RICOTTA CHEESE  
PENNE PASTA TOSSED WITH FRESH SPINACH AND RICOTTA CHEESE  
PENNE PASTA ALFREDO WITH SWEET PEAS AND RICOTTA CHEESE  
PENNE PASTA MARINARA  
PENNE ALA VODKA  
PENNE WITH A BLUSH SAUCE

PASTA STATION (ENTRÉE)

(CHOICE OF TWO PASTAS ACCOMPANIED WITH TWO SAUCES)

PASTA	SAUCES
CHEESE RAVIOLI	ALFREDO
LOBSTER RAVIOLI	BLUSH
CHEESE TORTELLINI	MARINARA
FOUR-CHEESE FILLED RIGATONI	ALA VODKA
PENNE	

HAND-CARVING STATION (ENTRÉE)

TOP OF THE ROUND ROAST BEEF AU JUS  
SMOKED HAM ACCOMPANIED WITH A DIJON-MUSTARD SAUCE  
ROASTED TURKEY BREAST ACCOMPANIED WITH GIBLET GRAVY  
PORK ROAST FILLED WITH BROCCOLI RABE, ROASTED PEPPERS AND PROVOLONE  
CHEESE OR SPINACH AND PROVOLONE CHEESE

DESSERTS

SEASONAL FRUIT SALAD TOPPED WITH WHIPPED CREAM

APPLE OR PEACH COBBLER TOPPED WITH VANILLA BEAN ICE CREAM

BANANAS FOSTER STATION

ASSORTED ITALIAN COOKIES

ASSORTED ITALIAN PASTRIES

DESSERT CREPE STATION CONSISTING OF STRAWBERRIES, PINEAPPLE OR MIXED

FRUIT FILLINGS SAUTÉED IN BRANDY TOPPED WITH WHIPPED CREAM OR

BANANAS SAUTÉED IN BRANDY TOPPED WITH CHOCOLATE SAUCE

ALL ACCOMPANIED WITH BLENDED COFFEE OR FLAVORED TEAS

UPON REQUEST

WEDDING CAKE

ASSORTED FANCY CAKES

CUPCAKE TREE

LINENS, FINE CHINA, CRYSTAL AND SILVERWARE

FLORAL ARRANGEMENTS AND CENTERPIECES

ALL WEDDINGS INCLUDE

EXPERIENCED AND PLEASANT STAFF TO ACCOMMODATE YOU AND YOUR GUESTS

AND ALL DECORATED FOOD TABLES

SELECTIONS

CLIENT \_\_\_\_\_

DATE OF WEDDING \_\_\_\_\_

SALADS (ONE) \_\_\_\_\_

APPETIZERS (FOUR) \_\_\_\_\_

(TWO APPETIZERS IF COMBINED WITH PASTA STATION)

VEGETABLES (TWO) \_\_\_\_\_

ENTREES (THREE) \_\_\_\_\_

DESSERT (TWO) \_\_\_\_\_

**\$74.95 PER GUEST**

(PLUS 7% SALES TAX AND 20% SERVICE FEE)  
(50% DEPOSIT REQUIRED PRIOR TO SERVICES)