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Testo's Ristorante & Catering

1775 Madison Avenue

Bridgeport, CT 06606

(203) 372-1627 fax (203) 371-1072

E-mail: TestosCatering@optonline.net

Web-site: Testoscatering.com

Wedding Packages 2014

Classic Wedding Package

Five-Hour Well Brand Open Bar, Champagne Toast, Elegant Five Course Dinner, White Table Clothes with your choice color Napkin, White Chair Covers and Satin White Sashes accompanied with a variety of Cheeses, Crackers and sliced Pepperoni for the Cocktail Hour and your own private bridal suite.

- \$57.00 per person -

APPETIZER

(Choice of one cold or hot appetizer)

COLD APPETIZERS

Fresh Seasonal Fruit Plate
Cold Antipasto made with
Prosciutto, salami & cheese

OR

HOT APPETIZERS

Italian Wedding Soup
Chicken Pastina Soup
Minestrone Soup

SALAD

Testo's Garden Salad with Vinaigrette
Or Italian dressing

PASTA

(Choice of one)

Penne Pasta with Meat Sauce
Penne Pasta with Marinara Sauce

MAIN ENTRÉE

(Choice of three)

Stuffed Chicken Breast with
Mushroom Gravy
Prime Rib Au Jus
Broiled Filet of Sole with lemon
Scrod Testa artichoke hearts, tom, & basil
Stuffed Sole crabmeat, shrimps & bread crumb
Chicken Francaise
½ Roasted Chicken sautéed mushrooms in
a brown sauce

VEGETABLE

(choice of one)

Green Beans Almandine
Medley of Mixed Vegetables
Butter Glazed Baby Carrots

POTATO

(Choice of one)

Baked Stuffed Potato
Red Roasted Potato

DESSERT

Your Wedding Cake served with
Ice Cream
Coffee, Decaf, & Tea

*Prices do not include State Sales Tax and 20% Service Charge
01/22/09

Traditional Wedding Package

Five-Hour Premium Brand Open Bar, Champagne Toast, Elegant Five Course Dinner, White Floor Length Table Clothes with White Chair Covers, White Napkins and private Bridal Suite and a Variety of Hors D' Oeuvre for the Cocktail Hour.

~ \$68.00 per person ~

COCKTAIL HOUR

One Hour of Hot Hors D' Oeuvre served from Chafing Dishes and Butler Style. Miniature meatballs, Mini Quiche, Stuffed Mushrooms and Bruschetta. Accompanied with an arrangement of Fresh Vegetables and Dip, Cheeses, Crackers and Pepperoni.

APPETIZER

(Choice of one hot or cold)

COLD APPETIZERS

Honeydew with Prosciutto and Wedge of Lemon
Seasonal Fruit Plate
Fresh Mozzarella & Tomatoes Salad with Virgin Olive Oil and Fresh Basil

OR

HOT APPETIZERS

Italian Wedding Soup
Chicken Pastina Soup

SALAD

Testo's Garden Salad with choice of Italian Or Vinaigrette Dressing

PASTA

(Choice of one)

Penne Pasta with Meat Sauce
Penne Ala Vodka
Homemade Baked Manicotti

MAIN ENTRÉE

(Choice of three or two if Surf & Turf is selected)

Chicken Valdostana
Filet Mignon with cognac Sauce
Baked Colossal Stuffed Shrimp
Grilled Sword Fish w/ lemon butter sauce
Baked stuffed Salmon spinach & cheese
Veal stuffed with Fontina cheese & Spinach
Baked Colossal Stuffed Shrimp & Rib Eye Steak

VEGETABLE

(choice of one)

Broccoli * Glazed Baby Carrots
Medley of Mixed Seasonal Vegetables

POTATO

(Choice of one)

Baked Potato with sour cream/butter
Garlic Whipped Potatoes
Oven Roasted Red Potatoes * Rice Pilaf

DESSERT

Your Wedding Cake served with
Ice Cream &
Coffee, Decaf, & Tea

*Prices do not include State Sales Tax and 20% Service Charge

08/04/2007

The Royal Wedding Package

Five - Hour Premium Brand Open Bar, Champagne Toast, Wine Poured Tableside, Elegant Five Course Dinner, White Floor Length Table Clothes with white lace overlay, White Chair Covers, White Napkins, Bridal Suite, and a Variety of Hor D' Oeuvre for the Cocktail Hour with White Glove Service.

~ \$ 80.00 per person ~

COCKTAIL HOUR

One Hour of Hot Hors D' Oeuvre served From Chafing Dishes and Butler Style. Stuffed Mushrooms, Fried Calamari, Cocktail Meatballs, Stuffed Clams, Scallops Wrapped in Bacon Accompanied with an arrangement of Cheeses, Crackers & Pepperoni and Fresh Vegetables & Dip

APPETIZER

(Choice of one hot or cold)

Half a Melon with Fresh Fruit and Sherbet
Home Style Antipasto
Fresh Mozzarella & Tomatoes Salad with Virgin Olive Oil and Fresh Basil

OR

HOT APPETIZERS

Bruschetta Alla Campagna
Crab Cakes with Roasted Red Pepper Sauce
Eggplant Rollatini Served with Marinara Sauce

SALAD

(Choice of one)

Testo's Garden Salad with choice of Italian Or Vinaigrette Dressing
Caesar Salad - Crisp romaine lettuce with Garlic croutons
Testo's Gorgonzola Salad - mixed greens with Tomato, olives, carrots, cucumbers and Our famous dressing with Gorgonzola cheese

DESSERT

Your Wedding Cake served with Ice Cream
Coffee, Decaf Coffee & Tea

PASTA

(choice of one)

Penne Pasta with Meat sauce
Penne Ala Vodka
Penne al Pesto
Homemade Baked Manicotti

INTERMEZZO

A Scoop of Sherbet to Cleanse the Palate

MAIN ENTRÉE

(Choice of three or two if Surf & Turf is selected)

Garlic Roasted Rack of Lamb
Sliced Filet Mignon & Baked Stuffed Shrimp
Broiled Salmon with dill sauce
Colossal Baked Stuffed Shrimp
Stuffed Swordfish with Lobster & Shrimp Stuffing
Roasted Cornish Hen
Porterhouse Steak with Demiglaze Sauce

VEGETABLE

(Choice of one)

Broccoli w/ butter * Zucchini & Squash
Roasted Parsnips * Mixed Vegetables

POTATO

(Choice of one)

Baked Stuffed Potato
Garlic Whipped Potatoes
Roasted Red Potatoes * Rice Medley

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Additional Items

To Enhance you're Menu or Cocktail Hour

~COLD APPETIZERS~

Honeydew Melon with Prosciutto _____	\$3.00
Cold Tortellini Salad with Artichoke Hearts, Peppers and Olives _____	\$3.75
Fresh Mozzarella with Fresh Tomatoes with virgin olive oil and basil _____	\$3.50
Jumbo Shrimp Cocktail _____	\$MP
Seafood Salad _____	\$MP
Scungilli Salad _____	\$4.95
Fresh Fruit In Season _____	\$3.50
Fresh Vegetables & Dip _____	\$3.75
Calamari and Shrimp Salad _____	\$4.95

~ HOT APPETIZERS~

Scallops Wrapped in Bacon _____	\$ MP
Miniature Meatballs Marinara _____	\$3.50
Clams Casino _____	\$4.00
Fried Calamari _____	\$4.00
Bruschetta Alla Campagna _____	\$3.50
Crab Cakes Topped With _____	\$4.25
Stuffed Mushrooms Ala Testa _____	\$3.75
Stuffed Clams _____	\$4.00
Potato Croquettes _____	\$2.50
Mussels Araganata _____	\$4.00

~ SALADS~

Traditional Caesar Salad _____	\$2.00
Testo's Gorgonzola Salad _____	\$3.00
Peasant style Antipasto, roasted peppers, mushrooms, eggplant, fresh mozzarella, tomato & olives _____	\$4.00
Testo's Cold Antipasto, fresh greens with Genoa salami, prosciutto, ham, olives, & imported cheese _____	\$4.00

~PASTA~

Homemade Baked Manicotti with marinara sauce _____	\$3.00
Homemade Cavatelli with Broccoli in an oil and garlic sauce _____	\$3.00
Homemade Gnocchi with meat sauce _____	\$3.00
Homemade Rigatoni in a fresh tomato and vodka sauce _____	\$2.50
Homemade Broccoli Rabe Ravioli with ground sausage roasted red peppers in a pomodoro sauce _____	\$4.95
Homemade Lobster Ravioli with baby shrimp in a vodka sauce or fresh tomato sauce _____	\$5.95

~VEGETABLES~

Asparagus Casino _____	\$2.00
Mixed Vegetables _____	\$1.50
Peas with Onions and Mushrooms _____	\$1.50
Zucchini - plain or with tomatoes & onions OR with Yellow Squash _____	\$2.00
Broccoli Spears With Butter _____	\$2.50
Butternut Squash (seasonal) _____	\$2.75
Egg Corn Squash (seasonal) _____	\$2.75
Baby Carrots _____	\$1.00

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ADDITIONAL ITEMS

Band & Photographer

The exact amount of Band or DJ and Photographers, will be required in order to provide them with a meal. Please advise your Band or DJ that all equipment, supplies and materials must be carried into the banquet hall. No hand trucks will be allowed on the carpets or granite floors.

Overtime Charges

Should you want to continue the celebration beyond the contracted time, overtime charges will be \$6.00 -\$8.00 per person, per hour plus 20% service charge and appropriate state sales tax. Please note that overtime may not be an option for afternoon events.

Guarantee

The exact number of guests and guest meal choices is required by 11:00 AM five business days prior to your wedding. All weddings must have a minimum guarantee of 70 people.

Payment

A 20% non-refundable deposit is required by check, cash or money order at the time of booking. *Prices do not include State Sales Tax and 20% Service Charge.* Prices are subject to change. Payment will be due in full fourteen business days prior to the event by personal check, bank check or cash. Major Credit Cards will not be accepted as a form of payment. Credit Cards may be used to settle any outstanding balance, i.e., cordials, overtime, ECT.

All checks should be made payable to:

Testo's Ristorante & Catering
1775 Madison Avenue
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Att: Lilly Giacobbe