

## 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

### 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.

- \$63.00 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 Testo 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

<sup>\*</sup>Prices do not include State Sales Tax and 20% Service Charge

### 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 Hor D' Oeuvre for the Cocktail Hour.

### ~ \$76.00 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

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### 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.

### ~ \$ 100.00 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

### 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

### **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

#### DESSERT

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

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# Additional Items To Enhance you're Menu or Cockțail Hour

### ~COLD APPETIZERS~

Honeydew Melon with Prosciutto	\$4.00
Cold Tortellini Salad with Artichoke Hearts, Peppers and Olives	\$3.75
Fresh Mozzarella with Fresh Tomatoes with virgin olive oil and basil	
Jumbo Shrimp Cocktail	
Seafood Salad	
Scungilli Salad	
Fresh Fruit In Season	
Fresh Vegetables & Dip	
Calamari and Shrimp Salad	\$7.95
~ HOT APPETIZERS~	
Scallops Wrapped in Bacon	\$ MP
Miniature Meatballs Marinara	\$3.50
Clams Casino	\$5.50
Fried Calamari	
Bruschetta Alla Campagna	
Stuffed Mushrooms Ala Testo	
Stuffed Clams_	
Mussels Araganata	
~ SALADS~	
Traditional Caesar Salad	\$3.50
Testo's Gorgonzola Salad	\$4.50
Peasant style Antipasto, roasted peppers, mushrooms, eggplant, fresh mozzarella, tomato & olives	\$6.50
Testo's Cold Antipasto, fresh greens with Genoa salami, prosciutto, ham, olives, & imported cheese	
~PASTA~	
Homemade Baked Manicotti with marinara sauce	\$5.50
Homemade Cavatelli with Broccoli in an oil and garlic sauce	\$6.00
Homemade Gnocchi with meat sauce	
Homemade Rigatoni in a fresh tomato and vodka sauce	\$4.00
Homemade Broccoli Rabe Ravioli with ground sausage roasted red peppers in a pomadoro sauce	
Homemade Lobster Ravioli with baby shrimp in a vodka sauce or fresh tomato sauce	
~VEGETABLES~	
Asparagus Casino	\$4.50
Mixed Vegetables	\$2.50
Peas with Onions and Mushrooms	\$3.50
Zucchini - plain or with tomatoes & onions OR with Yellow Squash	\$3.50
Broccoli Spears With Butter	
Butternut Squash (seasonal)	\$3.50
Baby Carrots	\$2.50

<sup>\*</sup>Prices are per person and do not include State Sales Tax and 20% Service Charge

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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. Subject to change rooms if count is smaller or greater.

### **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 Bridgeport, CT 06606 Attn: Lilly Giacobbe