

## The Tableside Selection



SELECTION OF ONE (1) FROM EACH CATEGORY

### Beef

- *Chateaubriand* — Marinated & Roasted with a Choice of Sauce: Port Wine Sauce, Au Poivre or Classic Cabernet Sauce.
- *Ossò Bucco*
- *Prime Rib*

### Veal

- *Veal Marsala*

### Chicken

- *Chicken Chateau* — Boneless Breast of Capon Chicken with Mushroom Stuffing and a Truffle Sauce.
- *Chicken Saltimbocca* — Boneless Breast of Chicken Layered with Provolone, Prosciutto & Spinach, Served with a Roasted Garlic Sauce.
- *Chicken a la Park* — Chicken Roulade Stuffed with Roasted Peppers, Spinach and Aged Provolone Served with a Sherry Cream Sauce.
- *French Breast of Chicken* — Topped with a Fig & Cognac Demi Glaze.
- *Chicken Francaise*
- *Chicken in Lemon Sauce*
- *Chicken Marsala*

All Entrées are served with our Chefs Seasonal Vegetable and Starch, Freshly Baked Italian Semolina Rolls with Whipped Butter.

### Fish

- *Oven Baked Salmon -or- Pistachio Encrusted Salmon* — Served with a Fresh Herb Sauce and Crab Claw.
- *Bronzino Oreganato* — Served with Lemon, White Wine Sauce.
- *Red Snapper* — Broiled with Skin on and Finished in a Red Tomato Confit.
- *Chilean Sea Bass (Market Price)* — Encrusted with Black & White Sesame Seeds, Served with a Soy-Ginger Glaze.
- *Branzino (Sea Bass)*
- *Crab Stuffed Flounder*

### Vegetarian

- *Eggplant Napolean* (Signature Of Nanina's In The Park) ✓
- *Eggplant Tower* ✓ — Red and Yellow Peppers, Zucchini and Squash Layered and Served over Warm Couscous Salad
- *Stuffed Peppers* ① — Roasted Black Bean and Quinoa Blend

## Dessert



### Signature Wedding Cake

(Prepared in a Variety of Styles)

Presented with Chocolate Dipped Strawberries

Gelato-Straciatella, Nocciola, Pistacchio

Regular and Decaffeinated Coffee and Tea, Espresso, Cappuccino, Lattés

# La Dolce Casa Di Maggio's

Italian Restaurant & Pizzeria

Take your event over the top

# LDC

16 W. Broad St., Tamaqua, PA 18252 | 570-668-3763



*Available at Additional Cost*

- *Martini Ice Luge Bar* — A Selection of Martinis Featured at an Ice Luge
- *Chef's Fresh Mozzarella Station* — Exclusively for your guests' delight a skilled Chef will prepare Fresh Mozzarella a la minute, with the traditional accompaniments, such as: sausage & broccoli rabe, prosciutto & Fig, arugula etc.
- *Seafood Raw Bar* — Served on Ice with Jumbo Shrimp, Little Neck Clams and Blue Point Oysters.  
\*\*\*Add Lobster or Cocktail Crab Claws to take it "Over the Top" (Market Price)
- *Passed Australian Rack of Lamb* — Presented on Butler Passed Platter for Our Staff to Bring Around to Your Guests.
- *Chef's Sushi Station* — Skilled Sushi Chefs Presenting a Selection of Sushi & Sashimi created a la minute for your guests' entertainment & enjoyment.
- *Caviar & Vodka Luge* — Elaborate Station with a Variety of Imported Vodkas on Ice, Served with Imported & American Caviars, Toast Points, & the Traditional Accompaniments.
- *Calvisius Caviar & Champagne Station* — Tradition Prestige with Ice Sculpture and Served with Brut Champagne OR Oscietra with Ice Sculpture and Served with Brut Champagne
- *Calvisius Caviar Butler Passed Option* — Tradition Prestige or Oscietra Served in Individual Tins.
- *Chateau Dessert Stations* — Viennese Dessert Table — Our Own Famous Dessert Table, a Decadent Display of Sweets & Desserts. Includes Freshly Made Belgian Waffles, Chocolate Immersion Station, Zeppoles with Oreos, Crème Brulee made to order, Cookies, Miniature French & Italian Pastries, Bananas Foster, Gelato Station, Cannolis, Fresh Fruit and International Coffee Bar
- *Gourmet Passed Desserts with Pedestal Pastries* — Chef's Selection of Gourmet Desserts Passed throughout the Ballroom with Pedestal Petit Fours Pastries Tableside and International Coffee Bar.
- *Lighting Enhancement* — Coordinated LED Lighting to set the mood of the event
- *Video Screens* — Screen Access for Presenting a Same Day Edit or Montage.
- *After Party Bar Package* — Bar Package Includes Hour of Overtime, Full Bar with Wine, Beer & Cordials, Held in Your Choice of The Wine Room/Library or Cocktail Room/Veranda
- *After Party with After Hours Menu* — Includes the Full Bar Package & After Hours Menu of Taylor Ham & Egg Sandwiches, Mini Sliders, Fries, Onion Rings and Grilled Cheese Sandwiches. Held in Your Choice of The Wine Room/Library or Cocktail Room/Veranda

*Dinner Menu*

*Wines and Cocktails Served throughout Dinner at the Tables by Our Servers*  
*Champagne Toast*

(V for Vegan and V for Vegetarian)

*Salads*



SELECTION OF 1 (ALL V)

- *Burrata Salad* — Mixed Greens with Radicchio & Arugula, Tossed with an Aged Balsamic Vinaigrette, Halved Grape Tomatoes Topped with a Burrata Cheese Finished with a Balsamic Glaze and Served in a Cucumber Ribbon
- *Estate Salad* — Julienne Apples, Toasted Pine Nuts Served over Arugula & Baby Greens with an Aged White Wine Vinaigrette & Topped with Manchego Cheese
- *Versailles Salad* — Baby Spinach and Mixed Greens with a Raspberry Vinaigrette & Topped with Bleu Cheese, Pignoli Nuts and Slices of Roasted Peach
- *Chateau Salad* — Baby Field Greens Topped with Toasted Walnuts & Gorgonzola Cheese, Garnished with a Roasted Pear and Dressed with a Champagne Vinaigrette
- *Seuil Salad* — Baby Spinach & Mixed Greens with Feta, Strawberries and Mandarin Oranges and Dressed with a Lemon Dijon Vinaigrette
- *Summer Salad* (in season)
- *Romaine Salad* (with or without Ham)
- *Antipasto Salad*
- *Chicken Caesar Salad*
- *Garden Salad*

*Entree*



*Option of the Duet Plus Vegetarian Option for the Tableside Entree Selection*

*The Duet*



*Chateaubriand and Shrimp a la Park*

Served with a Cabernet Sauce and Shrimp with a Lemon Butter White Wine Sauce.

## Estate Chef Station



SELECTION OF 4

FRESHLY PREPARED TO ORDER AND SERVED BY WHITE GLOVED STAFF

- *Nanina's Famous Hot Italian Seafood Station* — The Signature Station of Our Sister Property Classic Shrimp & Scallop Scampi, Clams Pisilopo & Crispy Calamari, Mussels Fra Diavolo, Baked Clams Oreganato, Clams Casino & Oysters Rockefeller
- *The Park Savoy's Lobster Mac N Cheese Station* — Served with Toppings to Including Bang-Bang Shrimp, Deviled Chicken, Lobster & Bacon
- *Chef's Signature Ahi Tuna Station* — Sesame Tuna Station, Seared Sesame Tuna Over Crisp Potato Gaufrette, Micro Greens & Wasabi Swirl
- *Southwest Grill Station* — Chicken, Steak & Veggie Fajitas Cooked to Order with Peppers & Onions with Guacamole, Shredded Cheese & Sour Cream, Tortilla Chips & Salsa, Presented with a Margarita Bar
- *Vegetarian Style Mac N Cheese Station* ✓ — with Roasted Cauliflower, Sweet Corn with Red Pepper & Chipotle, Wild Mushroom Medley & Bang-Bang Broccoli
- *Seafood Paella Station* — Shrimp, Clams, Mussels & Andouille Sausage with Saffron Enhanced Seasoned Rice
- *Seasonal Fish Taco Station* — 25 Pound Oven Roasted Fresh Catch of the Day with a Toppings Bar of Shredded Cheese, Pico de Gallo, Sour Cream, Guacamole, Shredded Cabbage, and Lemon Aioli. Accompanied by Mango Shrimp Ceviche
- *Pasta Station* ✓ — with our Signature Vodka Sauce and Raviolis de Saison with Seasonal Sauce
- *European Carving Station (Choice of One Meat)* — Angus NY Strip Steak, Flank Steak, French Breast of Turkey, Cured Smoked Maple Ham, Corned Beef Brisket or Pork Loin, Served with the Appropriate Accompaniments.
- *Mediterranean Carving Station* — Rosemary & Thyme Boneless Leg of Lamb, Served with Hummus, Feta Salad, Gyros & Pita Bread
- *Caribbean Carving Station* — Roast Suckling Pig with Sweet Plantains, Black Beans & Rice
- *Jersey Boardwalk Station* — Miniature Sliders, Petite Hot Dogs, French Fries with Sea Salt & Truffle Oil, Sweet Potato Fries, Fried Cheese Balls, Onion Rings & The Classic Accompaniments
- *Peking Duck Station* — Long Island Duckling Cured with Ginger, Honey and Scallions. Oven Roasted till Crisp, Sliced & Served in a Moo Shu Pancake with Hoisin Sauce and Fresh Scallions Accompanied by Chicken-Lemon Grass Pot Stickers
- *Steakhouse Station* — Salt & Pepper Encrusted Tomahawk Steak, Mashed Yukon Gold Potatoes, Creamed Spinach & Sautéed Onions & Wild Mushroom Sauté
- *Outdoor Grill Station* — Seasonal Shrimp, Filet Tips & Chicken Grilled with Seasonal Vegetables & Asian Inspired Marinade
- *Chicken & Waffle Cone Station* — Made to order Waffles Cones Served with Crispy Chicken Tossed in Guest's Choice of Buffalo Sauce, Maple/Cinnamon Sauce or Peri Peri Sauce
- *Panini of the World Station* — A Selection of Tasty Paninis Made to Order. Grilled Chicken with Tomato, Mozzarella & Sun-Dried Tomato Basil Mayonnaise, or Marinated Grilled Vegetables with a Balsamic Reduction (V)
- *Falafel Station* (V) — Miniature Traditional Falafel Made to Order Stuffed in Pita Bread Served Tabbouleh Salad & Tahini Sauce
- *Pizza Station* — Margherita, Sausage & Pepper, White with Mushrooms and Arugula & Prosciutto Pizzas
- *Philly Station* — Beef, Chicken or Mushroom on Mini Hoagies with Grilled Onions & Peppers, Cheese Wiz, Chipotle Ketchup and Mayo
- *Oriental & Thai Station* — Cooked to Order Chinese Vegetables & Noodles with Toasted Sesame Seeds in a Sweet Black Vinegar Sauce, Presented with Pot stickers and Vegetable Fried Rice
- *Bulgogi Station* — Korean Style Beef - Steamed Rice, Wonton Cups, Shredded Bibb Lettuce and Kimchi on a Mini Grill
- *Vegetarian Station* ✓ — Mini Black Bean Burgers, Grilled Marinated Tofu, Grilled Vegetables and Grilled Fruit Accompanied by Fresh Fruit Display
- *Crab Cake & Shrimp Po Boy Sliders Station* — Accompanied with Chipotle Mayo & New Orleans Style Cole Slaw
- *Fresh Mozzarella Carving Station* — Hand Carved Fresh Mozzarella with Assorted Toppings Accompanied by our Prosciutto Tower and Hanging Meat Display
- *Taste of Havana Station* — Classic Miniature Cuban Sandwiches, Plantains, Black Beans & Rice, Ropa Vieja
- *Quesadilla Station* — Three different types of Quesadillas: Beef, Chicken and Bean, with Toppings of Sour Cream, Guacamole, Red Salsa and Salsa Verde Accompanied by Rice and Beans
- *Frutti Di Mare Station* — Sautéed Pesto Green Linguini with a Variety of Seafoods that include: Scallops, Shrimp, Mussels, Clams, and Calamari Finished in a Seafood Broth

## Cocktail Hour

Five Hour Premium Bar - Premium Spirits, Fine Wines, Champagne, Beer & Liqueurs

(V for Vegan and ✓ for Vegetarian)

## Signature Cold Display



(Included)

- *Fruit Des Artistes* (V) — an Elaborate Display of Seasonal Fresh Fruits
- *Tuscan Grilled Vegetables* (V) — Fire Roasted Peppers, Grilled Eggplant, Mushrooms, Zucchini, Squash, Herb Infused Olive Oil
- *An Elaborate Sushi Display* — Including Assorted Sushi Rolls and Sashimi, All Served with Seaweed Salad, Wasabi & Pickled Ginger (assorted items ✓ and (V))
- *La Provençale Display* — Gourmet Cold Canape Selections
- *International Cheese Display* ✓ — an Assortment of Fine Cheeses, Presented & Served with a Selection of Gourmet Crackers & Flatbread
- *Garden De Provence* — Vegetable Crudité (V), with Parmesan - Artichoke & Herb - Onion Dips ✓
- *Chef's Selection of Seasonal Salads* — Sundried Tomato & Artichoke (V), Mozzarella & Tomato ✓, Chickpea Salad (V), Marinated Mushrooms (V), Bean Salad (V), Tri-Colored Orzo Salad ✓
- *Mariner's Table* — Seafood Salad, Calamari, Scallops, Shrimp & Octopus in an Olive Oil Citrus Vinaigrette
- *Homemade Breads & Charcuterie Station* — Cured Italian Meats, Prosciutto di Parma, Assorted Mixed Olives, Fresh Mozzarella & Tomatoes with Basil Oil, Homemade Tomato Focaccia, Homemade Rosemary & Asiago Cheese Focaccia (assorted items ✓ and (V))
- *Clams (raw)*
- *Oysters (raw)*
- *Shrimp Cocktail*
- *Seafood Salad*
- *Italian Specialty Lunchmeat*
- *Rustic Antipasto Salad* (cubed ham, salami, and provolone, cherry tomatoes, and pesto with a side crostini)
- *Caprese Skewers* (Fresh tomato, fresh mozzarella, basil, balsamic)
- *Tortellini Pasta Salad* (mini cheese tortellini, pesto, mini shrimp)
- *Olives*
- *Cheese Variety*
- *Fresh Fruit*
- *Salmon cream cheese parfait*

## Canapes & Hors D' Oeuvres



SELECTION OF 12

- Chicken Nanina's – A Signature Item of Nanina's in the Park
- Miniature Crab Cakes
- Estate Shrimp Cocktail "Shots" Served with Cocktail Sauce
- Escargot Aux Fine Herbs in a Tasting Spoon
- Mini Lobster Rolls, Presented on a Brioche Roll
- Asparagus Tempura with Roasted Garlic Sauce
- Spicy Tuna on Crisp Wonton
- Shrimp Scampi Puffs
- Edible Tasting Spoons with Mozzarella & Tomato
- Fresh Mozzarella Stuffed Mushrooms
- Broccoli & Quinoa Bites
- Brie with Raspberry in Phyllo Cup
- Miniature BLTs
- Beef Wellington – Served with a Wasabi Sauce
- Smoked Salmon on Brioche Toast with Hummus & Garnished with Lemon Zest
- Miniature Reuben Sandwiches, Corned Beef, Swiss, Sauerkraut, Rye Bread & Russian Dressing
- Grilled Filet Sliced & Presented on Garlic Toast
- Coconut Shrimp Served with Apricot Sauce
- Watermelon with Mango Dressed with Tequila
- Mini Black Bean Burgers with Chipotle Spread
- Miniature Franks en Croute
- Miniature Italian Risotto Balls
- Maple Glaze Scallops & Wrapped in Bacon
- French Baguette with Arugula, Prosciutto, Fig & Brie
- Loaded Potato Skins
- Lobster Bisque in a Demitasse Cup
- Spinach & Feta Phyllo Cigars
- Seared Foie Gras Over an Apple Tartlet with Thyme Glaze
- BBQ Beef Sliders
- Miniature Bites of Beet & Asparagus with Feta Cheese on Baguette
- Individual Meatball with Classic Marinara Topped with Grana Padano
- Triple Grilled Cheese Paired with Tomato Soup in a Demitasse Cup
- Clams Casino
- Bang Bang Shrimp
- Octopus Salad
- Fried Calamari
- Bruschetta
- Arancini Bites
- Swedish Meatballs
- Crab Cake Bites
- Artichokes
- Crocche Panelle
- Chicken pesto panini
- Tuna melt puff pastry
- Shrimp éclair w/side cocktail sauce
- Antipasto Crostini (ham, salami, provolone, olive pate, focaccia bread)
- Stuffed pastry puff variety (provolone & hot dog, ricolla & spinach, pepperoni & mozzarella, ham & provolone, salami & provolone)
- Chicken Cordon Bleu bites
- Coconut Shrimp w/sweet chili sauce
- Bacon Wrapped Potato with ranch
- Bacon Wrapped Scallops

## Chafing Dishes



SELECTION OF 6

- Hickory Smoked Barbecued Brisket of Beef – Served in a Tangy Barbeque Sauce
- Filet Tips with an Au Poivre Sauce
- Eggplant Cannelloni in our Signature Marinara Sauce
- Crispy Calamari with a Spicy Marinara Sauce
- Chicken Bruschetta – with Bruschetta, Asiago Cheese and Breadcrumbs, Finished with Pesto
- Rigatoni with a Meaty Bolognese Sauce
- Roasted Duckling in a Mandarin Orange Sauce
- Mussels Fra Diavolo
- Spanish Seafood Paella
- Crispy Polenta – with Oyster Mushrooms and Tagliatelle Cheese Sauce
- Broccoli & Ricotta Stuffed Shells with a Marinara Sauce
- Mozzarella Filled Risotto Croquettes in our Signature Vodka Sauce
- Braised Short Ribs of Beef – with Pappardelle in Mushroom Demi Glaze
- Veal Meatballs with Spicy Chorizo
- Gnocchi Tossed in a Sage Walnut Sauce Painted with Fresh Pesto
- Prince Edward Mussels with a Coconut Curry Lime Sauce
- Chicken Veronique – Served with a White Wine Sauce Topped with Seedless Grapes
- Chicken Cordon Bleu
- French Mussels – Served with a Lemon, Garlic Butter Sauce with Toasted Baguette
- Roasted Root Vegetables
- Chicken Thighs Stuffed with Fresh Herbs & Provolone – Served with a Lambrusco Wine Sauce
- Stuffed Artichoke Hearts with an Oregano & Parsley Flavored Bread Crumb Mix Topped with a Lemon Sauce
- Penne Alla Vodka
- Penne with Ragu Meat sauce
- Pasta Boscaiola
- Farfallette Al Salmone
- Roasted Potatoes
- Mixed Vegetables
- Steamed Broccoli