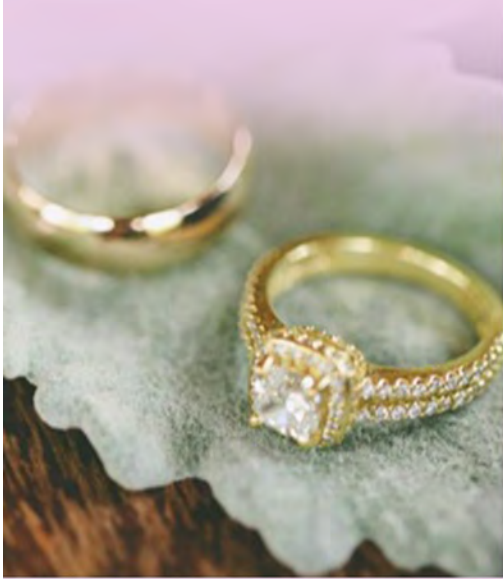


Limoncello *weddings*



Weddings by Limoncello ~ 9 N Walnut Street, West Chester, PA 19380 ~ 610.436.6230 ~ limoncellowc.com

Weddings by Limoncello



One Hour of Limoncello's Antipasto Table
 Butlered Hot Hor d'Oeuvres *choice of 5*
 Salad *choice of 1*
 Pasta *choice of 1*
 Entree *choice of 2*
 Vegetables *choice of 2*
 Assorted Minature Pastry Table
 Coffee

\$65



One Hour of Limoncello's Antipasto Table
 Butlered Hot Hor d'Oeuvres *choice of 4 + 2 specialty*
 Salad *choice of 1*
 Pasta *choice of 1*
 Entree *choice of 2 + 1 specialty*
 Vegetables *choice of 2*
 Assorted Minature Pastry Table
 Coffee

\$75



One Hour of Limoncello's Antipasto Table
 Butlered Hot Hor d'Oeuvres *choice of 5 + 3 specialty*
 Salad *choice of 2*
 Pasta *choice of 1*
 Entree *choice of 3 entree or specialty*
 Vegetables *choice of 2*
 Assorted Minature Pastry Table
 Coffee

\$85

Wedding Packages are subject to 6% PA sales tax

The Bar

Beer and Wine
 Standard - \$25
 Premium - \$28
 Top Shelf - \$34

Full Bar
 Standard - \$28
 Premium - \$34
 Top Shelf - \$41



Wedding Packages



Limoncello Menu Items

Hors d'Oeuvre

Hot Butlered Hors d'Oeuvres

Stuffed Mushrooms with Pork Sausage
 Stuffed Mushrooms with Spinach, Fresh Mozzarella
 Spinach and Cheese Phyllo (spanakopita)
 Parmesan Breaded Artichoke Hearts Stuffed with Goat Cheese
 Beef and Blue Cheese Wrapped in Bacon
 Rice Croquette filled with Ground beef, Peas, Mozzarella
 Chicken Quesadillas served with Mango Salsa
 Chicken Fontina Bites, Breaded with Sundried Tomato
 Meat or Vegetable Stromboli with Tomato Rose Dipping Sauce
 Fried Cheese Ravioli with Tomato Rose Dipping Sauce

Specialty Hot Butlered Hors d'Oeuvres

Clams Casino
 Crab and Mango Salad in Phyllo Cup
 Mini Crab Cakes with Cocktail on the side
 Stuffed Mushrooms with Lump Crab Imperial
 Shrimp Lejon served with Horseradish Dijon
 Shrimp Cocktail
 Coconut Shrimp with Sweet Chilli Sauce
 Scallops wrapped in Bacon
 Cheese Steak Egg Rolls
 Mini Beef Wellingtons with Horseradish Cream Sauce

Salad

Insalata Caesar
 Mixed Baby Green

Insalata alla Dina
 Roasted Beet and Goat Cheese

Spinach Salad
 Fior di Latte

Pasta

Meat Lasagna
 Spinach Lasagna
 Vegetable Lasagna
 Rigatoni alla Vodka
 Cheese Stuffed Tortellini
 Potato Gnocchi

Farfalle
 Stuffed Shells
 Cheese Ravioli
 Spinach and Cheese Ravioli
 Spinach and Cheese Manicotti
 Prosciutto Agnolotti S

Sicilian Eggplant San Marzano
 Short Rib Ravioli S
 Lobster Ravioli S
 Seafood alla Vodka S

Main Course

Eggplant Parmigiana
 Rollatini di Melanzane
 Limoncello Meatballs
 Top Round Roast Beef
 Stuffed Pork Loin
 Roast Pork
 Sweet Sausage & Peppers
 Sausage Scallopini
 Veal Scallopini

Chicken Parmigiana
 Chicken Marsala
 Chicken Francaise
 Chicken Valdostano
 Chicken Messina
 Chicken Piccata
 Chicken Limoncello S
 Filet Mignon S
 Prime Rib S

Veal Parmigiana S
 Veal Limoncello S
 Veal Involtini S
 Veal Milazzo S
 Grilled Salmon S
 Chilean Sea Bass S
 Shrimp Risotto S
 Lump Crab Cakes S

Vegetable

String Beans Almondine
 String Beans Garlic and Oil
 Roasted Red Bliss Potatoes

Roasted Asparagus
 Broccoli Rabe Aioli
 Limoncello Potato Salad

Scalloped Potatoes with Onions
 Grilled or Sautéed Vegetables



Limoncello

Menu Item Descriptions

Limoncello Antipasto Table

Dunbarton Blue, Garrotxa, Robiola Bosina, Parma Prosciutto, Calabrese Salami,
Served with Fresh Fruit and Appropriate Accompaniments

Salads

Mixed Baby Green
Roasted Peppers, Olives, Red Onions, Cucumber, Cherry Tomato, Feta Cheese, Balsamic, Olive Oil

Insalata Caesar
Romaine, Shaved Parmigiano, Herb

Fior di Latte
Fresh Mozzarella, Tomato, Parma Prosciutto, Basil Pesto, Olive Oil

Insalata alla Dina
Mixed Greens, Sliced Pear, Gorgonzola Cheese, Dried Cranberry, Candied Walnuts, Crispy Prosciutto, Raspberry Vinaigrette

Roasted Beet & Goat Cheese
Mixed Greens, Cherry Tomato, Red Onion, Candied Walnuts, Aged Balsamic Vinaigrette

Spinach Salad
Strawberry, Cucumber, Toasted Almond, Mandarin Orange, Feta Cheese, Raspberry Vinaigrette

Pasta

Cheese Stuffed Tortellini
Tomato Sauce, Rosé, or Alfredo

Potato Gnocchi
Crumbled Pork Sausage, Broccoli Rabe, Cherry Tomato, Olive Oil, Parmigiano

Prosciutto Agnolotti
Prosciutto and Fontina Cheese Stuffed Homemade Pasta, Rosé Sauce

Spinach and Cheese Manicotti
Filled with Ricotta Cheese, Tomato Sauce, Rosé, or Alfredo, Mozzarella Cheese

Meat Lasagna
Ground Beef, Fresh Spinach, Mozzarella, Ricotta Cheese and Tomato Sauce

Spinach Lasagna
Spinach, Mozzarella, Ricotta Cheese and Tomato Sauce

Vegetable Lasagna
Eggplant, Zucchini, Roasted Pepper, Mozzarella, Ricotta Cheese and Tomato Sauce

Rigatoni alla Vodka
Pancetta, Sweet Peas, Vodka Rosé

Stuffed Shells
Filled with Ricotta Cheese, Tomato Sauce, Mozzarella Cheese

Cheese Ravioli
Filled with Ricotta Cheese, Tomato Sauce, Rosé or Alfredo

Spinach and Cheese Ravioli
Filled with Ricotta Cheese, Tomato Sauce, Rosé or Alfredo

Sicilian Eggplant San Marzano
Eggplant Sicilian, Prosciutto, Fresh Ricotta, "San Marzano" Tomato Sauce, Over Rigatoni

Braised Short Rib Stuffed Ravioli
Kennett Square Mixed Mushrooms, Cherry Tomato, Marsala Wine

Lobster Risotto*
Twin 4oz. Lobster Tails, Asparagus Tips, Kennett Square Mushrooms, Sweet Peas, Parmesan Cream

Seafood alla Vodka*
Sautéed Scallops, Shrimp and Lump Crab, Vodka Sauce, Over Rigatoni

Farfalle
Bacon, Sweet Peas, Parmigiano Cream Sauce

Main Course

Eggplant Parmigiana
Mozzarella Cheese, Tomato Sauce

Rollatini di Melanzane
Eggplant Stuffed with Prosciutto, Ricotta, Topped with Mozzarella Cheese and Tomato Sauce

Limoncello Homemade Meatballs
Pan Fried, Tomato Sauce

Top Round Roast Beef
Sliced or Carved, Horseradish Sauce

Stuffed Pork Loin
Fresh Spinach, Bread Crumbs, Romano Cheese, Rosemary

Roast Pork
Slow Roasted Shredded Pork, Gravy

Chicken Parmigiana
Mozzarella Cheese, Tomato Sauce

Chicken Marsala
Sweet Marsala Wine, Portobello Mushrooms

Chicken Francaise
Egg Dipped Chicken Breast, Lemon, White Wine

Chicken Valdostano
Chicken Breast stuffed with Prosciutto, Fontina and Baby Spinach, Mushroom Marsala Sauce

Chicken Messina
Parmesan Crusted Chicken Breast, Stuffed with Asparagus, Parma Prosciutto, Fresh Mozzarella, Caprese Cream Sauce with Mixed Mushrooms and Pancetta

Chicken Piccata
White Wine, Lemon Caper Sauce

Chicken Limoncello
Egg Dipped, Lemon, White Wine, Asparagus, Lump Crab

Veal Scallopini
Veal Cubes, Mushrooms, Peppers, Tomato Sauce, White Wine

Veal Milazzo
Medallions of Veal topped with Parma Prosciutto, Fresh Mozzarella, Portobello Mushrooms, White Wine Marinara Sauce

Veal Involtini
Medallions of Veal Stuffed with Broccoli Rabe, Mozzarella Cheese, Mushroom, White Wine Sauce

Veal Parmigiana
Mozzarella Cheese, Tomato Sauce

Chilean Sea Bass
White Wine, Fresh Tomato, Imported Olives, Capers

Shrimp Risotto*
Shrimp, Parmigiana Cheese

Lump Crab Cakes
Roasted Pepper Pesto

Sweet Sausage
Red Peppers and Red Onions

Sausage Scallopini
Sausage, Mushrooms, Peppers, Tomato Sauce, White Wine

Filet Mignon
Carved, Chianti Demi

Prime Rib
Carved, Au Jus, Horseradish Cream

Vegetable

Limoncello Potato Salad
Scallion, Black Olive, Fresh Oregano, Fresh Garlic, Red Wine Vinaigrette

Grilled or Sautéed Vegetables
Eggplant, Zucchini, Roasted Red Peppers, Asparagus

Standard

Includes Standard Wine Selections and Beer Selections

\$25

Premium

Includes Premium & Standard Wine Selections and Beer Selections

\$28

Top Shelf

Includes Top-Shelf, Premium & Standard Wine Selections and Beer Selections

\$34

* Beer Selections: Budweiser, Coors Light, Miller Lite, Michelob Ultra, Corona, Heineken, Buckler

Standard

Includes Standard Spirit and Wine Selections & Beer Selections

\$28

Premium

Includes Premium & Standard Spirit and Wine Selections & Beer Selections

\$34

Top Shelf

Includes Top Shelf, Premium & Standard Spirit and Wine Selections & Beer Selections

\$41

* Beer Selections: Budweiser, Coors Light, Miller Lite, Michelob Ultra, Corona, Heineken, Buckler

Spirits:

SKYY
Beefeater
Bacardi Silver

Jim Beam
Malibu Rum
Seagram's 7

Dewar's
Jose Cuervo Gold

Wines: Select four

White Zinfandel
Chardonnay
Pinot Grigio

Cabernet Sauvignon
Montepulciano
Chianti

Spirits:

ABSOLUT
ABSOLUT CITRON
Tanqueray

Captain Morgan
Jack Daniel's
Maker's Mark

Baileys Irish Cream
Disaronno Amaretto
Kahlua

Wines: Select four

Riesling
Sauvignon Blanc
Prosecco

Merlot
Cabernet Sauvignon
Red Zinfandel

Spirits:

Grey Goose
Belvedere
Hendrick's Gin

Knob Creek
Johnnie Walker Black
Patrón Silver

Grand Marnier
Sambuca
Crown Royal

Wines: Select four

Pinot Grigio
Chardonnay
Prosecco

Pinot Noir
Cabernet Sauvignon
Super Tuscan

Beer & Wine

Full Bar

Standard

Premium

Top Shelf

The Bar

