



Mulino's
AT LAKE ISLE

Wedding

SIX BUTLER PASSED HORS D' OEUVRES

SIX GOURMET COCKTAIL STATIONS

FOUR COURSE SEATED DINNER

WEDDING CAKE

FIVE HOUR OPEN BAR

CHAMPAGNE TOAST



PERSONALIZED PRINTED MENUS

VOTIVE CANDLES

BRIDAL SUITE

LINEN

VALET PARKING

RESTROOM ATTENDANTS

COAT CHECK

Cocktail Hour

BUTLER STYLE PASSED HORS D' OEUVRES

choose six

MINI BEEF WELLINGTON
In a Puff Pastry

GRILLED CHEESE TRIANGLES
Over a Tomato Soup Shooter

CHICKEN LOLLIPOPS
Thai Sweet Chili Glaze

FRESH MOZZARELLA & PROSCIUTTO
On a Skewer

SAUSAGE STUFFED CREMINI MUSHROOMS
Topped with Gorgonzola in a Red Wine Reduction

FRANKS EN CROUTE
Mini hot dog in a puff pastry

JUMBO SHRIMP COCONUT
Thai Sweet Chili Sauce

ASPARAGUS PHYLLO
Asiago & Bleu Cheese

TRUFFLE PORCINI ARANCINI
Truffle Cream Drizzle

GRANDMA'S MEATBALLS

SHORT RIB WRAPPED IN BACON

MARINATED AHI TUNA TINI
Over Avocado & Seaweed Salad with Wasabi Aioli
***additional cost*

SMOKED SALMON CANAPÉ
Cream Cheese & Chopped Egg

MINI PORTOBELLO STACKS
Balsamic Glaze

HERB ROASTED LAMB CHOPS
***additional cost*

BEEF BARBACOA TAQUITO
Red Salsa

MARYLAND LUMP CRAB CAKES
With a Tangy Pink Dijonnaise

PRIME AGED FILET MIGNON OF BEEF
CARPACCIO CROSTINI
***additional cost*

DUCK WONTON THINS
Raspberry Grappa Infusion

BAKED CLAMS OREGANATA

RASPBERRY & BRIE TARTELETTE
Phyllo Dough

STATIONS

included

MEDITERRANEAN STATION
· Farm Fresh Crudités with English Cucumbers, Stemmed baby Carrots, Celery, Asparagus, Grape Tomatoes, Maytag Blue Cheese & Country Ranch Dips
· Fresh Grilled Vegetables
· Tabouli Salad, Baked Brie, Spinach Artichoke Dip
· An Assortment of International Cheeses and Fresh Fruit
· Assorted Crackers & Toast Points

MASHED TINI BAR
**served in a martini glass*
· Roasted Yukon Gold Mashed Potatoes, Red Bliss Smashed Potatoes and Sweet Mashed Potatoes
· Applewood Bacon Bits Broccoli Crowns, Caramelized Vidalia Onions, Chives, Scallions, Sour Cream, Sharp Cheddar, Whipped Butter & Country Gravy

A TASTE OF ITALY
· Fried Calamari with Marinara Sauce
· Sausage & Peppers
· Grandma's Meatballs
· Chicken & Sausage Scarpariello with Hot Cherry Peppers

PASTA STATION
choose two
· Mulino's Famous Pasta Flambé, Penne alla Vodka tossed in a Wheel of Parmigiano Reggiano Cheese
· Rigatoni Filetto di Pomodoro
· Sacchetti Aurora
· Cavatelli Salsiccia e Broccoli Rabe
· Farfalle al Pesto con Pollo
· Torteloni alla Panna

ANTIPASTO STATION
· The Finest Imported Italian Cured Meats, Sweet Sopressata, Mortadella, Prosciutto Cotto, Capicola & Pepperoni
· Imported Provolone, Imported Aged Parmigiano, Bocconcini, Marinated Red Roasted Peppers, Assorted Olive Salad, Stuffed Cherry Peppers & Marinated Mushrooms
· Bakery Basket Full of Assorted Italian Seasoned Breads & Bread Sticks

A CHOICE OF ONE ADDITIONAL STATION:

CORNER PUB SLIDER STATION
choose two
· Kobe Beef with Lettuce, Roma Tomatoes & Applewood Smoked Bacon Bits
· Pulled Pork with a Cilantro Slaw
· All-Beef Franks with Spicy Brown Mustard
· Italian Sausage & Peppers
· Portobello Mushroom with Avocado & Sun Dried Tomato Aioli
· Baked Beans, Red Skin Potato Salad & Roasted Corn with Red Pepper Confetti
· French Fries & Sweet Potato Fries

MEXICAN FIESTA
· Mini Corn Taco Shells, Soft Flour Tortillas, Seasoned Beef, Shredded Chicken, Cilantro Lime Tilapia, Shredded Lettuce, Pico de Gallo, Monterrey Jack, Sliced Black Olives, Jalapeños, Sour Cream
· Tri-Color Corn Chips with Salsa, Refried Beans, Mexican Rice & Fresh made Guacamole made to order

ASIAN STATION
· Sesame Chicken
· Beef & Broccoli Teriyaki
· Vegetable Fried Rice
· Steamed Dumplings
· Dim Sum
· Fortune Cookies, Chopsticks & Served in Mini Take-Out Containers

CARVING STATION
choose two
· Herb Crusted Pork Loin
· Maple Glazed Turkey Breast with Cranberry-Orange Compote
· Honey Cherry Spiral Ham
· Pepper Crusted Roast Beef with Au Jus
· Marinated Skirt Steak with a Balsamic Glaze **additional cost*
· Aged Angus Ribeye Au Jus & Horseradish Cream **additional cost*
· Filet Mignon of Beef with a Barolo Mushroom Sauce ***additional cost*
**Served with Assorted Mini Dinner Rolls*

MULINO'S FAMOUS COLD SEAFOOD STATION
***additional cost*
· Artistically Displayed Mixed Seafood Platters
· Maine Lobster, Alaskan King Crab Legs, Colossal Shrimp Cocktail, Crab Claws, Lump Crab Meat, Oysters & Little Neck Clams
Served with Cocktail, Dijonnaise & Mignonette Sauces

SUSHI STATION
***additional cost*
· Assorted Fresh Tuna, Salmon, Crab, Shrimp & Eel
· California Rolls & Vegetable Rolls Served with Soy Sauce, Wasabi and Ginger

Dinner

APPETIZER

choose one

MOZZARELLA DI BUFALA CAPRESE

GOLDEN PINEAPPLE WITH PROSCIUTTO DI PARMA

IMPORTTED CREAMY BURRATA WITH HEIRLOOM TOMATOES

PORTOBELLO MUSHROOM STACK

with Zucchini, Yellow Squash & Roasted Peppers Topped with Smoked Mozzarella

COLOSSAL SHRIMP COCKTAIL

with Homemade Cocktail Sauce

***additional cost*

SALAD

choose one

INSALATA MULINO

Seven Mixed Organic Greens with Dried Cranberries, Mandarin Oranges and Crostini with an Italian Vinaigrette

INSALATA TRICOLORE

Arugula, Endive and Radicchio Served with Balsamic Vinaigrette

****AN APPETIZER & SALAD COURSE MAY BE COMBINED UPON REQUEST**

ENTRÉE

all entrées served with Chef's choice of starch and vegetable

Beef

choose one

CERTIFIED ANGUS AGED PRIME RIB ROAST

with Au Jus & Horseradish Cream

ROAST SIRLOIN

Certified Angus Roast Sirloin with Barolo Wine Sauce

SLOW BRAISED BEEF SHORT RIB

with a Red Wine Reduction

PRIME AGED FILET MIGNON OF BEEF

Herb Butter

***additional cost*

SURF & TURF

Prime Aged Filet Mignon of Beef and Colossal Shrimp Stuffed with Lump Crabmeat

***additional cost*

Poultry

choose one

CHICKEN TARTUFO

Frenched Chicken Breast Sautéed with Porcini Mushrooms, White Truffle Butter with a Touch of Cream

CHICKEN SORRENTINO

Frenched Chicken Breast Topped with Prosciutto di Parma, Eggplant & Mozzarella, Served in a Brown Sauce with a Touch of Tomato

CHICKEN MILANESE

Frenched Chicken Breast Breaded, Sautéed in Butter & Olive Oil, Topped with Wild Arugula & Vine Ripe Tomatoes

CHICKEN EXCELSIOR

Frenched Chicken Breast Sautéed with Shiitake Mushrooms & Asparagus in a White Wine Lemon Sauce

Fish

choose one

SALMON LUIGI

Sautéed in Lemon, Butter & White Wine with Asparagus & Capers

SALMON HONEY MUSTARD

Dijon & Local Honey Glaze

SHRIMP SCAMPI

Lightly Seasoned and Breaded, Served with Garlic, Lemon & White Wine

SOLE OREGANATA

Topped with Seasoned Bread Crumbs in a Lemon, Garlic & White Wine Sauce

FLORIDA RED SNAPPER MARECHIARA

Oven Roasted with a Light Tomato Broth

SWORDFISH LIVORNESE

Onions & Capers in a Marinara Sauce, Topped with Black & Green Olives

***additional cost*

HAZELNUT CRUSTED CHILEAN SEA BASS

Frangelico Cream Sauce

***additional cost*

12 OZ. BRAZILIAN LOBSTER TAIL STUFFED WITH LUMP CRAB MEAT

***additional cost*

Dessert

WEDDING CAKE

YOUR BANQUET MANAGER WILL PRESENT, IN DETAIL, YOUR OPTIONS FOR YOUR EXQUISITE CAKE

ASSORTED COOKIES & FRESH FRUIT

VIENNESE PRESENTATION

***additional cost*

Assorted Mini Pastries, Cakes, Petit Fours & Crème Brûlée,
Chocolate Dipping with Fruits, Marshmallows, Pretzels and Butter Cookies
Mulino's Famous Homemade Italian Cheesecake
Giant Cannoli Stuffed with Mini Cannoli's
Ice Cream Cart with all the Toppings
Cordial Station with Chocolate Shots

ZEPPOLE STATION

Nanny Yolanda's Famous Fried Dough

***additional cost*

Can be added to the Viennese Presentation

INTERNATIONAL COFFEE & TEA

Coffee
Espresso
Cappuccino
Herbal Tea

Beverage

TOP SHELF OPEN BAR

Unlimited for 5 Hours

CHAMPAGNE TOAST

WINE SERVICE

Served Tableside

PREMIUM OPEN BAR

Unlimited for 5 Hours

***additional cost*

MARTINI BAR

***additional cost*

ICE LUGE

***additional cost*

CUSTOM ICE SCULPTURES

***additional cost, priced accordingly*