



## *Mid Week Wedding Special*

\$30 per person

### Menu Selection Include:

Two butler passed d' oeuvres, Infused water & lemonade or ice tea, Artisan breads & condiments, Signature wedding cake or three petite deserts


#### SALAD

(Choose 1)

- Aroma Signature with balsamic vinaigrette
- Caesar with Reggiano, croutons, lemon anchovy dressing
- Caprese with romaine, tomato, basil and a balsamic reduction
- Crispy Asian with soya vinaigrette

#### Gourmet Entrée

(Choose 1)


- Classic chicken scaloppini with choice of: lemon cappers piccata, forest mushroom marsala or infused herbs
- Braised pork in a sun dried tomatoes
- Slow roasted pork Roman-style Gremolata au jus
- Vegetables ragout 

#### SIDES

(Choose 2)

- Roasted root vegetables
- Yukon mascarpone garlic mash
- Farm vegetables infused soya balsamic
- Aroma potatoes au gratin

#### Add a second Entrée for \$5

- Rigatoni Rustic Boscaiola
- Meatball sausage bolognese
- Calabrese style lasagna
- Eggplant lasagna parmigiana 
- Orecchiette grilled chicken
- Fusilli grilled chicken mimosa

#### BAR SERVICE

Add for \$5 per person

Available Monday-Thursday. 100 guest minimum. Includes food, non-alcoholic beverage, cake, China, flatware, glassware, set up, breakdown, and servers.