

# RUSTICO

*Restaurant & Wine Bar*



*On & Off Site Catering*

*401 Love Point Road  
Stevensville, MD 21666*

*410.643.9444*

*RusticoOnline.com*

*Michelina Scotto, Catering Director & Event Planner*

## *On Site Catering Information*

Rustico Restaurant & Wine Bar is a privately owned intimate restaurant located at 401 Love Point Road in the historic district of downtown Stevensville. Gino Romano & Michelina Scotto opened the restaurant in December of 2007.

Rustico offers authentic Southern Italian cuisine in a cozy atmosphere, at a reasonable price. Our wine list offers over 130 bottles of wine, focusing primarily on Italian varietals.

The décor is cozy, with warm "rustic" colors accentuating the characteristics of the historic building, which was built in 1885. The main dining room's soothing palette of rustic red and bronze, with rich cherry hard wood floors, offers an elegant welcoming for your next affair. Tables are topped with linens, candles and your personalized menus.

Gino is the Executive Chef and has trained his talented kitchen staff on creating his hometown specialties from Napoli. Michelina attends to the front of the house making sure all of their guests are comfortable and receiving the attentive service that they deserve.

Rustico Restaurant & Wine Bar, which can accommodate up to 80 people, is the perfect place to hold your next affair. From business meetings to rehearsal dinners, birthdays to receptions, we will assist you in making your event perfect!

We take great pride in our restaurant and in your satisfaction. We look forward to helping you plan your next event.

Sincerely,  
Gino & Michelina

## *Private Party Room Capacities*

### *Main Dining Room*

With two big bay windows outlined with stained glass overlooking historic Stevensville, our main dining room can accommodate up to 50 persons for larger functions, such as a rehearsal dinner, office party or birthday party. The main dining room is available daily for private parties during the afternoon or evening. We offer set menus for your choosing or we can custom a set menu to fit your specific tastes and desires.

### *The Tuscan Room*

Adjacent to our main dining room, The Tuscan room can accommodate smaller groups while still offering a place to hold an intimate affair. Gorgeous bronze curtains and beads will be drawn to offer privacy from our main dining room. Our Tuscan room can accommodate groups of 12-20 for a smaller private function. Main Dining Room and Tuscan Room are available together for events of up to 80 persons.

### *The Cellar Room*

Dine next to our cozy fireplace for a memorable evening with family and friends. Our hand carved table can accommodate up to 8 persons for a smaller, intimate affair. Both cellar rooms together can accommodate up to 15 persons. Set menus offered, or guests can order off of the menu. On Friday & Saturday evening a \$300 minimum guest check is required to dine in the cellar room.

### *Wine Bar*

Host a private party or wine tasting in our wine bar for your co-workers, clients, or to celebrate a special occasion. Relax amidst a soothing environment with candles and Italian music as you and your guests sample wines paired with an array of Italian antipasti. Our wine bar can accommodate a reception for up to 40 persons.

*Lunch Menu*  
*\$20 per person*  
*available daily from 11:00am-3:00pm*  
*6% sales tax and 20% gratuity added*

*Antipasti*

**Choice of  
Bruschetta**

roma tomatoes, garlic, basil and olive oil served on grilled Italian bread  
or

**Frittura di Pomodori Verdi**

breaded green tomatoes fried to golden, topped with fresh buffalo mozzarella  
and served on a pool of marinara sauce  
or

**Insalata della Casa**

wild field greens, tomatoes, carrots, cucumbers and onions topped with  
our house Italian

*Entrée*

**Choice of**

**Penne Vesuviana**

penne pasta sautéed with fresh buffalo mozzarella in a tomato marinara sauce  
or

**Fusilli Vegetali**

spiral shaped pasta with mushrooms, spinach, roasted red peppers and artichoke hearts in a white wine  
sauce  
or

**Penne alla Vodka**

penne shaped pasta sautéed with ham and peas in a creamy rose sauce  
or

**Fusilli Genovese**

spiral shaped pasta tossed with a homemade creamy pesto sauce  
or

**Fettucine Di Cremona**

fettuccine pasta sautéed with shrimp, scallops, crabmeat and green peas in our creamy alfredo sauce  
or

**Romeo & Juliette**

imported prosciutto, fresh buffalo mozzarella, lettuce and tomato drizzled with  
extra virgin olive oil

*Dolci*

choice of chocolate mousse, tiramisu, zabaglione or cheesecake

*Dinner Menu #1*  
*\$45 per person*  
*6% sales tax and 20% gratuity added*

*Antipasti*

(served for the table)

**Bruschetta**

roma tomatoes, garlic, basil and olive oil served on grilled Italian bread  
and

**Frittura di Pomodori Verdi**

breaded green tomatoes flash fried topped with fresh buffalo mozzarella, served with marinara sauce

*Insalata*

choice of House Salad or Ceasar Salad to offer your guests

*Entrée*

(Choice of 4 to offer your guests)

**Ravioli Con Astice**

striped ravioli stuffed with lobster sautéed with crabmeat, mushrooms and peas in a creamy rose sauce  
or

**Penne Vesuviana**

penne pasta sautéed with buffalo mozzarella in a tomato marinara sauce  
or

**Pollo Piccata**

chicken breast sautéed with capers in a lemon white wine sauce served over angel hair pasta  
or

**Tortellini alla Romana**

tri color cheese tortellini with sausage and mushrooms in a creamy alfredo sauce  
or

**Vitello al'Annapolis**

veal scallopine sautéed with crabmeat and mushrooms in a creamy rose sauce over angel hair pasta  
or

**Fettucine Di Cremona**

fettuccine pasta sautéed with shrimp, scallops, crabmeat and green peas in our creamy alfredo sauce  
or

**Fusilli Vegetali**

fusilli pasta with mushrooms, spinach, roasted red peppers and artichoke hearts in a white wine sauce  
or

**Seafood Fra Diavola**

lobster, shrimp, mussels, clams, scallops and calamari in a spicy marinara sauce over linguine

*Dolci*

choice of tiramisu, chocolate mousse, zabaglione or cheesecake

*Dinner Menu #2*  
*\$60 per person*  
*6% sales tax and 20% gratuity added*

*Antipastí*

**Stationary Appetizer Platters**

(choice of three stationary appetizer platters set up in designated buffet area)

Fruit & Cheese Platter, Trio of Bruschetta, Mozzarella Caprese, Antipasto della Casa, Calamari, Mini Baked Bries  
or Potato Croquettes

*Salad Station*

individual Ceasar salads to be tossed per order for your guests

*Pasta & Entrée Buffet*

(choice of 4 to offer your guests )

**Filetto ai Funghi**

8oz. of certified Angus beef filet mignon with a wild mushroom sauce

or

**Rockfish Meditteranean**

filet of rockfish sautéed with capers and crabmeat in a lemon white wine sauce

or

**Salmone Con Spinaci**

filet of salmon sautéed in a creamy alfredo sauce with scallops and crabmeat

or

**Ravioli Con Astice**

striped ravioli stuffed with lobster sautéed with crabmeat, mushrooms and peas in a creamy rose sauce

or

**Penne Vesuviana**

penne pasta sautéed with buffalo mozzarella in a tomato marinara sauce

or

**Pollo Piccata**

chicken breast sautéed with capers in a lemon white wine sauce

or

**Fusilli Di Cremona**

fusilli pasta sautéed with shrimp, scallops, crabmeat and green peas in our creamy alfredo sauce

or

**Vitello al'Annapolis**

veal scallopine sautéed with crabmeat and mushrooms in a creamy rose sauce

*Dolci*

an assortment of desserts set up in buffet area for your guests to choose from

*Dinner Menu #3*  
*\$65 per person*  
*6% sales tax and 20% gratuity added*

*Antipasti*

(served for the table)

**Bruschetta**

roma tomatoes, garlic, basil and olive oil served on grilled Italian bread  
and

**Frittura di Pomodori Verdi**

breaded green tomatoes flash fried, topped with fresh buffalo mozzarella, served with marinara sauce

*Insalata*

choice of House Salad or Ceasar Salad to offer your guests

*Entrée*

(Choice of 4 to offer your guests)

**Filetto ai Funghi**

8oz. of certified Angus beef filet mignon with a wild mushrooms sauce, asparagus and scalloped potatoes  
or

**Tagliata Fiorentina**

12oz NY strip grilled and sliced over a bed of sautéed spinach drizzled with rosemary infused olive oil  
or

**Salmone Con Spinaci**

filet of salmon sautéed in a creamy alfredo sauce with scallops and crabmeat served over sautéed spinach  
or

**Ravioli Con Astice**

striped ravioli stuffed with lobster sautéed with crabmeat, mushrooms and peas in a creamy rose sauce  
or

**Penne Vesuviana**

penne pasta sautéed with buffalo mozzarella in a tomato marinara sauce  
or

**Pollo Piccata**

chicken breast sautéed with capers in a lemon white wine sauce served over angel hair pasta  
or

**Fettucine Di Cremona**

fettuccine pasta sautéed with shrimp, scallops, crabmeat and green peas in our creamy alfredo sauce  
or

**Vitello al'Annapolis**

veal scallopine sautéed with crabmeat and mushrooms in a creamy rose sauce over angel hair pasta

*Dolci*

choice of chocolate mousse, zabaglione, tiramisu or cheesecake

*Wine Bar Menu*  
*\$40 per person (30 person minimum)*  
*6% sales tax and 20% gratuity added*

*Stationary Appetizer Buffet*

**Antipasto della Casa**

a variety of mixed Italian cold cuts, fresh buffalo mozzarella, grilled eggplant, grilled zucchini, marinated mushrooms, artichoke hearts & calamata olives

and

**Crab Balls**

jumbo lump mini crab balls served with our homemade marinara sauce and pesto aioli

and

**Fruit & Cheese Platter**

an assortment of cheese served with pitas points, apples, grapes, strawberries and a balsamic glaze

and

**Smoked Salmon Bites**

toasted points topped with smoked salmon, pesto cream cheese and capers

and

**Trio of Bruschetta**

an assortment of caprese, tapenade and crabmeat bruschetta

and

**Arugola & Prosciutto Breadsticks**

breadsticks wrapped with arugola and prosciutto served with a saffron aioli

and

**Potato Croquettes**

a mixture of potato, prosciutto and cheese flash fried served with a marinara sauce

*Flat Breads*

an assortment of our flat breads including Toscana, Crab, Vegetarian, Napoletana and Arugola

*Salad Station*

individual Caesar salads to be tossed per order for your guests

*Dolci*

**Cannoli & Cookies**

platter of mini cannolis & Italian cookies

or

**Fruit & Cheese Platter**

an assortment of cheeses served with pitas points, apples, grapes, strawberries and a balsamic glaze

or

**Dolci Trio**

An assortment of chocolate mousse, zabaglione and tiramisu

## *ADDITIONAL PARTY ENHANCEMENTS*

**Open Bar:** All wines served by the glass, beer, cocktails, coffee, tea & soft drinks for you and your guests included in this exclusive package! A great choice for rehearsal dinners, birthday parties, anniversaries, office functions and special occasions!  
*\$20 per person (based on four hour party)*

**Fountain Set Up:** Your choice of prosecco, mimosas, cosmopolitans or sangria (white or red) in our two tiered flowing fountain with appropriate glassware *\$40 per gallon (5 gallon minimum)*

**Butlered Appetizers:** Your choice of 3 butlered appetizers, to offer as your guests start arriving. Choose between smoked salmon crostini, potato croquettes, crab balls, trio of bruschetta, mozzarella caprese or chicken skewers  
*\$8 per person (minimum 30 persons) each additional antipasto \$3 per person*

**Dolci Trio:** An assortment of tiramisu, zabaglione and chocolate mousse served in decorative glasses with our chocolate fountain served with fruit, Italian cookies & biscotti  
*\$6 per person (minimum 30 persons)*

**Dolci Table:** Set up of dessert table to include choice of two dessert platters; fruit & cheese tray; coffee & tea set up *\$5 per person (minimum 30 persons)*

**Coffee & Iced Tea Service:** Iced tea, coffee, creamers, sweeteners & glassware  
*\$2 per person (minimum 30 persons)*

**Wine Bar Tasting:** Wine bar tasting includes a choice of comparison tasting and paired antipasti for you and your guests for a four hour period.  
*\$45 per person (minimum 30 persons) Each additional hour is \$5 per person.*

### **Comparison Wine Tastings**

New World vs Old World Wines

California Pinot Grigio vs Italian Pinot Grigio; US Pinot Noir vs Pinot Noir of the World

or

Italian Wine Tastings

Taste and become familiar with some of the newer Italian varietals such as Orvieto, Soave Classico, Amarone Valpolicella and Aglianico

or

Chianti Wine Tastings

Taste and compare the different Chianti's of Italy including Chianti Classico, Chianti Classico Reserva and Chianti Colli Senesi

## *On Premise Catering*

Rustico Restaurant & Wine Bar can accommodate a minimum of 6 people and up to 80 people for a private party. If you are interested in hosting a private party in the main dining room a minimum dollar amount must be met depending on time of party, season and dinner menu selection. The minimum requirement must be met before sales tax and gratuity are added.

## *Menu Selection*

*For groups of 12 or more Rustico offers set menus to insure prompt service and special attention to details.* Printed menus will be placed at each setting for your party. Please submit your menu selection when you book your party. Food or beverage items are not to be brought on premises for consumption. Groups of 12 or more may not order directly off the menu-*no exceptions.*

## *Seating Capacity*

*Main Dining Room:* 50 persons for a sit down menu; combined with the Tuscan Room 80 persons

*Tuscan Room:* 12 to 20 persons for a sit down menu; Reception for up to 25 persons

*Cellar Room:* Both rooms together 15 persons for a sit down menu; Fireplace room only up to 8 persons

*Wine Bar:* Reception for up to 35 persons

## *Room Rental Fee*

The room rental fee for a reception held during the weekend in the main dining room is \$600. The room rental fee varies during the week according to the time and date of the event, and may be waived or included in the cost of food and beverage depending on the needs of the client and the average projected revenue for the restaurant.

## *Deposit*

A deposit of \$300 is required when booking a private party, which will be applied to your final bill. The balance is due on the day of the event. *Please note the deposit is non refundable.*

## *Final Count*

A guaranteed final head count is required 72 hours prior to the date of your event. Host will be charged for the guaranteed final count or actual number of guests in attendance, whichever is greater.

## *The Bar*

All wine, beer and cocktail selections are to be selected by the host 72 hours prior to the event and will be added to the final bill after final count of consumption. Please see our wine selection for full list of available wines. Wine selections will be printed on menu. All drinks served during dinner will be billed on one check.

## ***PARTY PLATTERS***

*Planning a party or an office meeting? Order our party trays to go. Party trays are served in disposable containers. Our 1/2 tray feeds 8-10 persons and full tray feeds 18- 20 persons.*

### ***ANTIPASTI PLATTERS***

	<b>1/2</b>	<b>Full</b>
<b>Antipasto della Casa</b> a variety of mixed Italian cold cuts, fresh buffalo mozzarella, grilled eggplant, grilled zucchini, marinated mushrooms, artichoke hearts & calamata olives	\$80	\$110
<b>Mozzarella Caprese</b> buffalo mozzarella and roma tomatoes drizzled with olive oil and topped with fresh basil	\$50	\$70
<b>Fruit &amp; Cheese Platter</b> an assortment of cheese served with pitas points, apples, grapes, strawberries and a balsamic glaze	\$40	\$60
<b>Smoked Salmon Bites</b> toasted points topped with smoked salmon, pesto cream cheese and capers	\$50	\$70
<b>Bruschetta</b> traditional bruschetta topped with marinated tomatoes and fresh basil	\$40	\$60
<b>Trio of Bruschetta</b> an assortment of traditional, tapenade and crabmeat bruschetta	\$50	\$70
<b>Mini Baked Bries</b> Wedge of baked brie topped with Portobello mushroom served with strawberries	\$50	\$70
<b>Buffalo Chicken Skewers</b> Breaded strips of chicken breast on a skewer topped with a buffalo sauce	\$60	\$80
<b>Sausage &amp; Rapini Skewers</b> Ground Italian sausage & broccoli rabe flash fried served with marinara sauce	\$60	\$80
<b>Arugola &amp; Prosciutto Breadsticks</b> breadsticks wrapped with arugola and prosciutto served with a saffron aioli	\$50	\$70
<b>Crab Balls</b> jumbo lump mini crab balls served with our homemade cocktail sauce & tartar sauce	\$70	\$100
<b>Potato Croquettes</b> a mixture of potato, prosciutto and cheese flash fried served with a marinara sauce	\$50	\$70

## *TRADITIONAL PASTA PLATTERS*

Your choice of penne, farfalle, fusilli, spaghetti, fettucine or angel hair;  
add chicken to any pasta dish \$30/\$50; add sausage to any pasta dish \$20/\$40

	<b>1/2</b>	<b>Full</b>
<b>Pomodoro</b> pasta with a traditional marinara sauce	\$40	\$50
<b>Vodka</b> pasta sautéed with pancetta and peas in a creamy rose sauce	\$60	\$90
<b>Vegetali</b> pasta with mushrooms, spinach, roasted red peppers and artichoke hearts in a white wine sauce	\$60	\$80
<b>Quattro Formaggi</b> pasta in a creamy four cheese sauce	\$50	\$70
<b>Genovese</b> pasta in a creamy pesto sauce	\$50	\$70
<b>Puttanesca</b> pasta with anchovies, calamata olives and capers in a light marinara sauce	\$60	\$80

## *HOUSE SPECIALTY PASTA PLATTERS*

<b>Tortellini alla Romana</b> cheese tortellini with sweet Italian sausage and mushrooms in an alfredo sauce	\$60	\$90
<b>Tortellini Giardino</b> cheese tortellini with artichoke hearts, mushrooms and spinach in a light marinara sauce	\$50	\$80
<b>Farfalle di Cremona</b> bowtie pasta sautéed with shrimp, scallops, crabmeat and green peas in a creamy alfredo sauce	\$100	\$140
<b>Penne Mare E Monte</b> penne pasta sautéed with shrimp, crabmeat and mushrooms in a creamy rose sauce	\$100	\$140
<b>Ravioli Con Astice</b> ravioli stuffed with lobster sautéed with crabmeat, mushrooms and peas in a creamy rose sauce	\$110	\$150

## *ENTREES*

	<b>1/2</b>	<b>Full</b>
<b>Chicken Piccata</b> chicken breasts sautéed with capers in a lemon white wine sauce	\$90	\$130
<b>Veal Piccata</b> veal scallopine sautéed with capers in a lemon white wine sauce	\$100	\$140
<b>Pollo Con Spinaci</b> chicken breasts sautéed with fresh spinach in a creamy rose sauce	\$90	\$130
<b>Vitello Con Spinaci</b> veal scallopine sautéed with fresh spinach in a creamy rose sauce	\$100	\$140
<b>Pollo Modo Mio</b> chicken breasts sautéed with artichoke hearts, capers, pine nuts and prosciutto in a lemon butter sauce	\$90	\$130
<b>Vitello Modo Mio</b> veal scallopine sautéed with artichoke hearts, capers, pine nuts and prosciutto in a lemon butter sauce	\$100	\$140
<b>Pollo all' Annapolis</b> chicken breast sautéed with mushrooms and crabmeat in a cream rose sauce	\$100	\$140
<b>Vitello all' Annapolis</b> veal scallopine sautéed with mushrooms and crabmeat in a creamy rose sauce	\$110	\$150
<b>Salmone</b> filet of salmon grilled, then sautéed with scallops and crabmeat in a creamy alfredo sauce	\$140	\$200
<b>Salmone Piccata</b> filet of salmon grilled, then sautéed with capers in a lemon white wine sauce	\$120	\$180
<b>Rockfish Mediteranean</b> filet of rockfish sautéed with capers and crabmeat in a lemon white wine sauce	\$140	\$200
<b>Grouper Carciofi</b> filet of grouper sautéed with artichoke hearts, capers and calamata olives in a white wine sauce	\$120	\$180

## *SALADS*

<b>House Salad</b>	\$30	\$50
wild field greens, cucumbers, carrots, tomatoes and onions		
<b>Greek Salad</b>	\$40	\$60
wild field greens, tomatoes, cucumbers, black olives, onions, carrots, marinated mushrooms, pepperoncini and feta cheese		
<b>Insalata Cesare</b>	\$40	\$60
romaine lettuce and croutons topped with parmigiano cheese		

## *SIDES*

<b>Asparagus</b>	\$40	\$60
baby asparagus sautéed in extra virgin olive oil		
<b>Spinach</b>	\$40	\$60
spinach sautéed with lemon in extra virgin olive oil		
<b>Potatoes</b>	\$35	\$55
potatoes au gratin, roasted red potatoes, goat cheese mashed potatoes		

## *DESSERTS*

<b>Tiramisu</b>	\$60	\$90
alternating layers of ladyfingers dipped in espresso, mascarpone cheese and chocolate chips topped with cocoa		
<b>Zabaglione</b>	\$50	\$80
a smooth dessert of egg custard creamed with marsalawine, served in puff pastry topped with strawberry		
<b>Chocolate Mousse</b>	\$50	\$80
whipped milk chocolate made with chocolate chip in a puff pastry topped with strawberry		
<b>Cannoli &amp; Cookies</b>	\$60	\$90
platter of mini cannolis & Italian cookies		
<b>Fruit &amp; Cheese Platter</b>	\$40	\$60
an assortment of cheeses served with pitas points, apples, grapes, strawberries and a balsamic glaze		

*If you don't see an item listed here that you would like to order please call for pricing & availability*

## ***OFF SITE CATERED DINNER RECEPTION***

Our catering staff will deliver and set up food stations. A buffet area will be set up with table skirting, decorations, flower arrangement, chafing dishes, sternos, chinet plates, napkins, flatware, bread, oil, parmesan cheese and serving utensils. Our catering staff will serve your guest and then clean up designated food area before departing.

### **Stationary Appetizer Platters**

choice of four stationary appetizer platters set up in designated buffet area

### **Cesar Salad Station**

individual Caesar salads to be tossed per order for your guests by our catering staff

### **Pasta & Entrée Buffet**

choice of two pasta selections  
and  
choice of one entrée selection  
and  
choice of one side selection

*\$60 per person (30 person minimum)  
6% sales tax and 20% gratuity added*

### **ADDITIONAL PARTY ENHANCEMENTS**

**Reception Set Up:** table linen for specialty tables, cake table and head of table. China salad, dinner & bread plate, 3 piece silverware, water glass & linen napkin. *\$4 per person*

**Bar Set Up:** host to provide all beer wine & liquor; we provide everything else; garnishes, straws, mixes, cocktail napkins & plastic cups & bartender  
*\$125 (based on four hour party; additional time \$ 25 per hour)*

**Fountain Set Up:** your choice of prosecco, mimosas or sangria (white or red) in our two tiered flowing fountain with appropriate glassware *\$40 per gallon (5 gallon minimum)*

**Coffee & Iced Tea Service:** iced tea, coffee, creamers, sweeteners & coffee mug  
*\$2 per person (minimum 30 persons)*

**Dolci Table:** set up of dessert table to include choice of two dessert platters; fruit & cheese tray; coffee & tea set up *\$5 per person (minimum 30 persons)*

**Dolci Trio:** an assortment of tiramisu, zabaglione and chocolate mousse served in decorative glasses with our chocolate fountain served with fruit, Italian cookies & biscotti  
*\$6 per person (minimum 30 persons)*

**Butlered Appetizers:** server to offer your guests choice of 5 antipasti selections  
*\$8 per person (minimum 30 persons) each additional antipasto \$3 per person*

## **OFF SITE CATERING**

Now you can have the Rustico Restaurant & Wine Bar dining experience brought to your home or event location. Our experienced catering staff is dedicated to providing our finest Italian cuisine and professional service to our discriminating clientele.

### **FAMILY STYLE DELIVERY**

Your order is delivered by a member of our catering staff and set up in chafing dishes with sternos. A buffet area will be set up with chinet plates, napkins, flatware, bread, oil, parmesan cheese and serving utensils. A member of our catering staff will return to pick up chafing dishes. Family style delivery is available for orders of \$150 or more. A gratuity fee of 15% will be added to the final bill for delivery and set up. Additional fees to be incurred if delivery is beyond a 15 mile radius. A 24 hour notice is kindly requested for all orders and deliveries.

### **FULL SERVICE DELIVERY**

A member of our catering staff will deliver your order with all the necessary disposable flatware, plates and napkins. Buffet area will be set up with table skirting, decorations and food warming chafing dishes with sternos. Catering staff will then stay and serve your guests for 2.5 hours and will also clean up buffet area before completion. Full service delivery available for orders of \$500 or more. A gratuity fee of 20% will be added to the final bill for full service delivery.

### **Make it a Stargazer Event**

Looking for additional services for your unforgettable event? Our event planners can help coordinate every aspect of your event.

*Additional services offered by Stargazer Events include:*

Beverage & Bar Service  
Mobile Bars  
Decorations, Balloons & Flowers  
Video Capabilities  
Portable Bathrooms  
Invitations  
Theme Party Customization  
Photographers  
Day of The Event Coordinator  
Full Service Wedding Planner  
*Party Rentals:* tents, chairs, linens, dance floors  
*Entertainment:* DJ Services, harpist, Karaoke, bands  
& more!

For more details about **Stargazer Events** visit us online at [StargazerEventsOnline.com](http://StargazerEventsOnline.com)  
or call Michelina Scotto at 410.212.4027