

WEDDING PACKAGE

(5 hours total)

Cheese & Fruit Display
Crudités & Dip

4 hours of open bar
Wine served with Dinner

Champagne Toast

Ivory Tablecloths
Choice of napkin colors

APPETIZERS

(Choice of one)

Minestrone Soup
Chicken Vegetable with Rice Soup
Tomato Basil Soup with Parmesan Crostini
Seasonal Item ~ Tomato and Fresh Mozzarella Salad with
basil pesto & balsamic reduction
(Available March - September)
Roasted Asparagus wrapped in Parma prosciutto, roasted pepper,
basil and capers in E.V.O.O.

SALAD COURSE

(Choice of one)

Mixed Field Greens, Tomato, Cucumber, Olives & Shredded Carrot
with choice of dressing: Creamy Italian, Balsamic Vinaigrette, Ranch or
Parmesan Peppercorn

Caesar Salad
with Romaine Lettuce, Reggiano Parmesan Cheese & Garlic Croutons

PASTA COURSE

(Choice of one)

Penne Pasta served with marinara sauce

Penne Pasta served with tomato ala vodka sauce

All prices are subject to an 18% service charge and 6% sales tax

ENTREES

Prime Rib of Beef served with au jus or horseradish sauce	\$65.00
8 oz. Filet Mignon with a shallot Marsala demi glace	\$65.00
Chicken Saltimbocca with prosciutto, mozzarella & Marsala wine sauce	\$54.00
Marinated Grilled Chicken Breast with tomato and basil relish and balsamic reduction	\$54.00
Crabmeat Stuffed Boston Market Cod	\$58.00
Pan Roasted Salmon with herbed mustard aioli	\$57.00
Baked Stuffed Gulf Shrimp served with drawn butter	\$62.00
Breast of Chicken Francaise sauteed with lemon and white wine	\$54.00
Vegetarian Risotto with young vegetables and basil pesto garnish	\$54.00

Vegetables & Starches

(Choice of one vegetable and one starch)

French Beans

Seasonal Medley

Asparagus

Buttered Baby Carrots

Whipped Yukon Gold Potato

Rice Pilaf

Herb Roasted Red Bliss Potato

Roasted Garlic Smashed Red Bliss Potato

DESSERT

The Wedding Cake served with ice cream

All meals served with rolls, coffee and tea

All prices are subject to an 18% service charge and 6% sales tax

OPTIONAL OFFERINGS

Hot Hors D'oeuvres (Choice of 4-hand passed)	\$6.95 per person additional
Fried Artichoke Hearts	Wild Mushroom & Truffled Risotto Tart
Mini Crab Cakes with caper & dill aioli	Tomato & Basil Bruschetta on garlic crostini
Vegetable Spring Roll	Pear and Brie in Phyllo
Scallop Wrapped in Bacon	Chicken Satay with Thai dipping sauce
Asian Marinated Beef Satay	

Special Bottled Wine	Market Price
Seafood Raw Bar	Market Price
Shrimp passed with cocktail sauce	Market Price

BUFFET

\$58.00 per person
(Minimum of 50 people)

SALAD

(Choice of one)

Mixed Field Greens with choice of dressing
Caesar Salad

PASTA

(Choice of one)

Penne Pasta with tomato vodka cream sauce
Penne Pasta with marinara sauce
Penne Pasta with Italian sausage and broccoli rabe in a garlic and olive oil sauce
Bow Tie Pasta Primavera in a pesto cream sauce

ENTREES

(Choice of two)

Marinated Grilled Chicken Breast with tomato and basil relish and balsamic reduction
Breast of Chicken Saltimbocca with Parma prosciutto, sage, mozzarella cheese and
Marsala wine sauce
Chicken Francaise sautéed in lemon and white wine
Crabmeat Stuffed Boston Market Cod with herb butter
Pan Roasted Salmon Fillet with herb mustard aioli
Sliced Angus Roast Beef with wild mushroom sauce
Sliced Roasted Herb Crusted Pork Loin with brandied shallot and
caramelized apple sauce

All prices are subject to an 18% service charge and 6% sales tax

Choice of Vegetable

French Beans
Seasonal Medley
Asparagus
Buttered Baby Carrots

Choice of Potato

Whipped Yukon Gold Potato
Herb Roasted Red Bliss Potato
Smashed Red Bliss Potato with roasted garlic
Rice Pilaf

Served with fresh rolls and condiments

Dessert

The Wedding Cake served with Ice Cream
Coffee & Tea

OPTIONAL OFFERINGS

Carved Roast Sirloin of Beef	Additional \$7.50 per person
Carved Roast Turkey Breast	Additional \$4.00 per person
Carved Smoked Black Forest Ham	Additional \$4.50 per person

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STATIONS WEDDING PACKAGE

PASSED HORS D'OEUVRES

(Choice of four)

Fried Artichoke Hearts with Parmesan cheese, tomato and basil sauce
Wild Mushroom & Truffled Risotto Tart
Mini Crab Cakes with caper and dill aioli
Tomato & Basil Bruschetta on garlic crostini
Vegetable Spring Roll
Pear and Brie in Phyllo
Scallop wrapped in bacon
Asian Marinated Beef Satay
Chicken Satay with Thai dipping sauce

SALAD STATION

(Choice of one)

Antipasto Salad with prosciutto, salami, Provolone cheese, roasted peppers, pepperocini & imported olives
Mixed Field Greens with tomatoes, cucumbers, olives & shredded carrot
Caesar Salad with Reggiano Parmesan, garlic croutons and romaine lettuce

PASTA STATION

(Choice of two)

Penne Pasta with tomato ala vodka sauce
Penne Pasta with marinara sauce
Bow Tie Pasta Primavera in a pesto cream sauce

CARVING STATION

(Choice of two)

Roast Sirloin of Beef with horseradish cream sauce
Herb Roast Pork Loin with a brandied shallot and caramelized apple sauce
Roasted Turkey Breast with housemade cranberry chutney
Dessert ~ vanilla ice cream with chocolate sauce or hot fudge and whipped cream

\$58.00 per person

All prices are subject to an 18% service charge and 6% sales tax