

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 Soup

Three Onion Soup with Gruyere cheese crostini

Seasonal Item ~ Fresh Mozzarella, Sliced Tomato & Prosciutto with
basil pesto & aged balsamic
(Available March - September)

Seasonal Item ~ Melon & Parma Prosciutto with balsamic syrup
(Available March – September)

Crisp Polenta, Grilled Vegetables & Fresh Mozzarella with marinara sauce

SALAD COURSE

(Choice of one)

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

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 vodka cream sauce

ENTREES

Prime Rib of Beef served with au jus or horseradish sauce	\$62.00
8 oz. Filet Mignon with a shallot Marsala demi glace	\$62.00
Chicken Saltimbocca with prosciutto, provolone & Marsala wine sauce	\$52.00
Herbed Parmesan Crusted Chicken Breast with pesto cream & diced tomato	\$52.00
Crabmeat Stuffed Boston Market Cod	\$55.00
Pan Roasted Salmon with herbed mustard aioli	\$55.00
Baked Stuffed Gulf Shrimp served with drawn butter	\$58.00
Breast of Chicken Francaise sauteed with lemon and white wine	\$52.00
Vegetarian Risotto with young vegetables and basil pesto garnish	\$52.00

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)	\$5.95 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	Smoked Chicken Quesadilla
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

\$55.00 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)

Herb and Parmesan Crusted Chicken Breast with a pesto cream sauce and diced tomato
Marinated Chicken Breast with a sundried tomato tapenade
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

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 \$6.50 per person
Carved Roast Turkey Breast	Additional \$3.00 per person
Carved Smoked Black Forest Ham	Additional \$3.00 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

Smoked Chicken Quesadilla

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 ala Vodka with tomato cream sauce

Penne Pasta with marinara sauce

Bow Tie Pasta Primavera in a pesto cream sauce

CARVING STATION

(Choice of two, includes condiments)

Roast Sirloin of Beef

Herb Roast Pork Loin

Roasted Turkey Breast

Dessert ~ vanilla ice cream with chocolate sauce or hot fudge and whipped cream

\$55.00 per person

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