



Elegant Wedding Reception Buffet

Displayed Presentations

(Please choose two)

Imported and Domestic Cheeses Garnished with Fresh Fruits and Crackers
Crudités Display of Fresh Raw Vegetables with Creamy Herb Dip
Sliced Fresh Fruits and Berries with Mint Yogurt Dip

Hot Hors D'oeuvres

(Please choose two)

Bruschetta	Spanikopita
Vegetable Spring Rolls	Beef or Chicken Satay
Chilled Grilled Shrimp	Deluxe Canapés
Scallops Wrapped in Bacon	Coconut Shrimp
Miniature Shrimp and Crab Cakes	Raspberry Brie En Croute
Smoked Salmon Roulade	Fried Ravioli
Miniature Beef or Chicken Wellington	Smoked Chicken Crepe

Event Stations

(Please choose three)

Pasta Station

Penne Pasta, Cheese Tortellini, Spinach Fusilli, Grilled Chicken, Shrimp, Marinated Beef Tips,
Assorted Fresh Vegetables and Cheeses, Marinara Sauce, Pesto Sauce, Alfredo Sauce,
Olive Oil, White Wine, and Grilled Focaccia

Stir Fry Station

Chicken, Shrimp, Beef, and Pork, Steamed Rice and Fried Rice,
Lomein Noodles, Assorted Fresh Vegetables, and Fried Wonton Chips

Mashed Potato Station

Yukon Gold, Roasted Garlic Russet, and Sweet Potato Mashed with Green Onions, Cheddar Cheese, Parmesan
Cheese, Bleu Cheese, Bacon Bits, Sour Cream, Wild Mushroom Sauce, Brown Sugar,
Cinnamon, Maple Syrup and Butter

Please add 22% service charge and 6% tax to all menu pricing

Elegant Wedding Reception Buffet

(Continued)

Carving Stations

Roast Turkey Breast

Served with Natural Pan Gravy and Cranberry Poblano Relish
Silver Dollar Rolls

Honey Glazed Ham

Served with Rum Raisin Sauce and Assorted Mustards
Silver Dollar Rolls

Prime Rib of Beef

Served with Au Jus and Horseradish Sauce
Assorted Rolls

Traditional Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Champagne Toast

\$54.00 per person

(Please add 22% service charge and 6% tax)

- *Menu is based on (2) pieces per person of the hot hors d'oeuvres shown*
- *There will be an additional fee of \$75.00 for Chef Attended Stations*

Please add 22% service charge and 6% tax to all menu pricing



Premier Reception & Plated Dinner Affair

Hors D'oeuvres Reception

Displayed Presentations

(Please choose two)

Imported and Domestic Cheeses Garnished with Fresh Fruits and Crackers

Crudités Display of Fresh Raw Vegetables with Creamy Herb Dip

Sliced Fresh Fruits and Berries with Mint Yogurt Dip

Butler Passed Hors D'oeuvres

(Please choose two)

Bruschetta

Vegetable Spring Rolls

Chilled Grilled Shrimp

Scallops Wrapped in Bacon

Miniature Shrimp and Crab Cakes

Smoked Salmon Roulade

Miniature Beef or Chicken Wellington

Spanikopita

Beef or Chicken Satay

Deluxe Canapés

Coconut Shrimp

Raspberry Brie En Croute

Fried Ravioli

Smoked Chicken Crepe

Dinner Menu

Salad

Classic Caesar Salad with Fresh Romaine, Parmesan

Garlic Croutons with Creamy Caesar Dressing

Field Greens with Grape Tomatoes, Gorgonzola Cheese, Dried Cranberries, Spiced Pecans,

Red Onions with Raspberry Vinaigrette

Bibb lettuce with Port Poached Pears, Crispy Country Ham, Pine Nuts,

Montrachet Cheese with Peach Vinaigrette

Please add 22% service charge and 6% tax to all menu pricing

Premier Plated Dinner Affair

(Continued)

Entrée

Filet Mignon with Herb Butter and Madeira Essence

Roast Prime Rib of Beef au jus with Creamed Horseradish

Grilled Salmon with Lobster and Champagne Ragout

Grilled Salmon with Crabmeat, Shitake Mushrooms, Roasted Tomato
And Basil Cream

Roasted Chicken Breast Stuffed with Prosciutto Ham, Walnuts, Cranberries,
With Raspberry Beurre Blanc

Sautéed Chicken Breast Topped with Marsala Sauce, Mushrooms and Fontina Cheese

Chef's Choice of Vegetable and Starch
Homemade Rolls and Butter

Traditional Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Champagne Toast

\$78.00 per person

(Please add 22% service charge and 6% tax)

- *Hors D'oeuvres Portion of Menu is based on (2) pieces per person of the butler passed hors d'oeuvres shown*

Please add 22% service charge and 6% tax to all menu pricing



Grand Reception & Dinner Buffet

Hors D'oeuvres Reception

Displayed Presentations

(Please choose two)

Imported and Domestic Cheeses Garnished with Fresh Fruits and Crackers

Crudités Display of Fresh Raw Vegetables with Creamy Herb Dip

Sliced Fresh Fruits and Berries with Mint Yogurt Dip

Butler Passed Hors D'oeuvres

(Please choose two)

Bruschetta

Vegetable Spring Rolls

Chilled Grilled Shrimp

Scallops Wrapped in Bacon

Miniature Shrimp and Crab Cakes

Smoked Salmon Roulade

Miniature Beef or Chicken Wellington

Spanikopita

Beef or Chicken Satay

Deluxe Canapés

Coconut Shrimp

Raspberry Brie En Croute

Fried Ravioli

Smoked Chicken Crepe

Dinner Buffet

Salads

Field Greens with Tomato, Cucumbers, Carrots,
Kalamata Olives and Alfalfa Sprouts with Balsamic Vinaigrette

Classic Caesar Salad with Fresh Romaine, Parmesan,
Garlic Croutons and Creamy Caesar Dressing

Baby Spinach with Fried Onions, Mandarin Oranges, Country Ham
And Feta Cheese with Honey Mustard Vinaigrette

Antipasto Salad

Please add 22% service charge and 6% tax to all menu pricing

Grand Reception and Dinner Buffet

(Continued)

Entrees

(Please choose three)

Roasted Black Pepper Encrusted NY Strip Loin with Cranberry Orange Glaze
Marinated Beef Tips Pan Seared and Topped with Green Peppercorn and Dijon Sauce
Chicken Marsala Topped with Fontina Cheese Gratinée
Grilled Chicken Breast with Artichokes, Tomatoes, Spinach and Lemon Butter
Grilled Vermont Salmon with Creole Mustard, Maple Syrup and Guinness Stout Glaze
Blackened Yellow Fin Tuna with Crayfish Cream Sauce
Shrimp and Scallops Poached in White Wine with Lobster Sauce

Pastas

(Please choose one)

Baked Penne Provencal
Bow Tie Pasta with Pesto Cream Sauce
Angel Hair Pasta with Olive Oil, Garlic and Fresh Parsley
Spinach and Fontina Risotto

Accompaniments

(Please choose two)

Roasted Vegetables
Green Beans Almandine
Asparagus with Roasted Peppers
Garlic Mashed Potatoes
Steamed Vegetable Medley
Wild Rice Pilaf

Traditional Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Champagne Toast

\$90.00 per person

(Please add 22% service charge and 6% tax)

- *Hors D'oeuvres Portion of Menu is based on (2) pieces per person of the butler passed hors d'oeuvres shown*

Please add 22% service charge and 6% tax to all menu pricing



Beverage Menu

Open Bar

Premium Brands

1st Hour - \$16.00 per person

Each Additional Hour - \$9.00 per person

Standard Brands

1st Hour - \$14.00 per person

Each Additional Hour - \$8.00 per person

Premium Brands

Ketel One Vodka, Tanqueray Gin, Dewar's Scotch, Jack Daniel's Bourbon,
Canadian Club, Bacardi Rum, House Wines,
Domestic, Import, and Non-Alcoholic Beers, Sodas

Standard Brands

Smirnoff Vodka, Gordon's Gin, Cluny Scotch, Seagram 7, Jim Beam, Meyer's Platinum Rum,
House Wines, Domestic, Import, and Non-Alcoholic Beers, Sodas

Hosted Bar Prices

Call Brand Liquors	\$6.50
Premium Brand Liquors	\$7.50
Import Beer	\$6.00
Domestic Beer	\$4.50
House Wine	\$7.00
Soft Drinks	\$3.00

Cash Bar Prices

(Cash Bar Prices Include Service Charge and Tax)

Call Brand Liquors	\$7.50
Premium Brand Liquors	\$8.50
Import Beer	\$6.50
Domestic Beer	\$5.00
House Wine	\$7.50
Soft Drinks	\$3.50

Bartender Set Up Fee - \$100.00, plus Service Charge & Tax

Please add 22% service charge and 6% tax to all menu pricing