



YOUR EXQUISITE WEDDING

*Cocktail Hour*

Served in a Separate Room

***GOURMET STYLE BUTLER HORS D'OEUVRES***

Miniature Chicken Cordon Bleu

Vegetarian Spring Roll with Oriental Dipping Sauce

Italian Sausage Stuffed Mushrooms

Gourmet Pizza

Grilled Pineapple Fan

Risotto Bites with Marinara Sauce

Baked Clams Casino

Sweet Potato Puffs

Cocktail Franks en Puff Pastry

Salmon Cakes with Cucumber and Dill Cream

***COLD DECORATED DISPLAYS***

A Display of Imported and Domestic Cheeses

English Biscuits, Garlic Flat Breads, Table Water Crackers

Mirror Display of Seasonal Fresh Cut Sliced Fruits

Garden Fresh Vegetable Crudité's served with Assorted Seasonal Dips

Tapas Station featuring

Bruschetta, Salsa Verde, Eggplant Caponata,

served with Home-made Crostini, Tri-Color Tortillas and Crisp Pitas

***CAPTAIN'S CARVING STATION***

(Please Select One)

Roast Loin of Pork Stuffed with Pine Nuts, Sun-dried Tomatoes and Spinach with Port Wine  
Sauce

Apple Wood Smoked French Turkey Breast with Herb Cranberry Glaze  
Honey Mustard Basted Smoked Ham

or

***PASTA STATION***

Pasta Station featuring

Penne a la Pink Vodka Sauce with Peas and Prosciutto,  
Gnocchi Bolognese or Cheese Ravioli with Sambuca Cream

***SILVER CHAFING DISHES***

(Please Select Four)

Farfalle with Asparagus Tips and Julienne Prosciutto

Fettuccini with Seas Scallops and Baby Shrimp in an Alfredo Sauce

Stir Fry Sirloin Beef Strips with Oriental Vegetables

Rigatoni in Marscapone Cheese with Concasse Tomato and Bacon Bits

Plump Kiwi Mussels Fra Diavlo

Tender Chicken Strips in a Tomato Cream Sauce with Sweet Vermouth

Lightly Seasoned and Fried Golden Brown Calamari

Oriental Noodle with Julienne Vegetables in a Teriyaki Glaze

Boneless Chicken Filet with Roasted Peppers and Fresh Mozzarella finished with White Brandy  
Sauce

Pecan Crusted Tilapia with Pineapple Beurr Blanc presented on Basmati Rice

Italian Sausage Stuffed with Basil with Bell Peppers and Onions

Chicken with Artichokes, Tomatoes, Capers and White Wine Sauce

Pierogies served with Sautéed Onions and Sour Cream

Kielbasa and Sauerkraut

Beef Tenderloin Tips au Poivre with Garlic Whipped Potatoes

Eggplant Rolatini

Seared Pork Tips served with Yellow Rice and Beans

***Dinner Presentation***

***CHAMPAGNE TOAST***

***APPETIZER***

Traditional Tossed Greens with Ranch Dressing,

Baby Field Greens, Walnuts, Dried Cranberries, Drizzled with Escoffier Raspberry Vinaigrette

or

Classical Caesar Salad

***INTERMEZZO***

Iced Lemon Sorbet

***ENTREES***

Tableside Choice of Two

Boneless Breast of Chicken Francaise

Baked Tilapia with Pesto Butter

Roast Prime Ribs of Beef au jus

Apricot Orange Glazed French Breast of Chicken

Duet of Chicken Scaloppini and Plump Shrimp

Baked Salmon Filet with Champagne Sun-dried Tomato Sauce

\*Carved Oven Roasted Tenderloin of Beef

\*Duet of Tenderloin Medallion and Salmon Filet aillio

\*Duet of Filet Mignon and Crab Cake with Béarnaise Sauce

\*Additional Charge Required

All Entrees Accompanied by Chef's Seasonal Vegetables and Starch

Vegetarian Dinners Always Available Upon Request

Freshly Baked Bread Served with Whipped Butter

***Dessert***

Wedding Cake served with Our

Gourmet Dessert Sampling

Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea

***Five Hour Beverage Service***

Champagne

Chardonnay, White Zinfandel and Merlot Wines

Premium Liquors to include

Smirnoff, Absolute, Beefeater, Bacardi, Dewar's, Seagram's 7 and Jack Daniels

Beer to include Budweiser, Heineken and Coors Lite

Soda and Non-Alcoholic Beer

***Enhancements***

Complimentary Seating Cards

Directions Cards

Customized Menus for each Guest Table

Crisp Table Linens to the Floor and Choice of Colored Napkins

Chair Covers with Coordinating Sash

Candlelit Silver Candelabras on each Guest Table

Complimentary Bridal Suite

Musician and Photographer Dinners Provided at Discounted Rate