



WINTER WEDDING

*Cocktail Hour*

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

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

***COLD DECORATED DISPLAYS***

Fresh Fruit Presentation,

A Medley of Seasonal Raw Vegetables served with Parmesan Peppercorn Dressing

Bruschetta Crostino

***IMPORTED AND DOMESTIC CHEESE STATION***

Featuring Muenster and Cheddar Cheeses with Pepper Jack and Provolone and

English Biscuits, Garlic Flat Breads, and Table Water Crackers

***CAPTAIN'S CARVING STATION***

(You May Select One)

Apple Wood Smoked Young Turkey with Cranberry Orange Relish

Honey Mustard Basted Smoked Ham

***SILVER CHAFING DISHES***

(You May Select Four)

Penne Pasta con Vodka  
Petite Meatballs and Sliced Mushrooms in a Sour Cream Sauce  
Sweet Italian Sausage with Sauté Bell Pepper and Onion Marinara  
Marinated Pork Tips in Hoisin Barbeque  
Rolled Stuffed Eggplant Slices with Ricotta Cheese, Basil and Garlic  
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  
Pierogies with Sour Cream  
Kielbasa and Sauerkraut

***Dinner Presentation***  
***CHAMPAGNE TOAST***

***APPETIZER***

Traditional Tossed Greens with Merlot 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 ailio  
\*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  
Freshly Baked Bread Served with Whipped Butter

***Dessert***

Wedding Cake  
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, Beefeater, Bacardi, Dewar's, Seagram's 7 and Jack Daniels

Beer to include Budweiser 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

***Price Quotation***

\$49.95 per person Saturday Evening      \$44.95 per person Friday and Sunday Evening  
\$44.95 per person Saturday and Sunday Afternoon  
Prices Effective January and February 2010

\$54.95 per person Saturday Evening      \$49.95 per person Friday and Sunday Evening  
\$49.95 per person Saturday and Sunday Afternoon  
Prices Effective January and February 2011

Gratuities and Service Charges Included  
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