

Gold Wedding Package

5 Hours of Open Bar

The Cocktail Reception

Butler Passed Champagne as your Guests enter the Cocktail Hour

International Cheese and Fruit Display

*A delicate assortment of imported and domestic gourmet cheeses
Complimented with crisp crackers and seasonal fresh fruit*

Mediterranean Display

*Anti Pasto, Marinated Grilled Vegetables, Mediterranean Cheeses, Hummus,
Calamata Olives, Hot Cherry Peppers, Seafood Salad, Grilled Breads and Pita
With Assorted Mediterranean Delicacies*

Hors d'oeuvres

Selection of Six Butler Passed Hors d'oeuvres

Cold Canapé Selections

Brie with Midori Crème Fraiche
Smoked Salmon Crepes with Dill Lime Cream Cheese
Hummus on Grilled Pita with Fresh Basil and Roasted Peppers
Seared Sesame Tuna with Wasabi Mayonnaise and Pickled Ginger
Charred Beef Tenderloin with Horseradish Mayonnaise
Mozzarella and Tomato Crostini
Melon and Prosciutto
Roasted Peppers with Capers and Chevre
Goat Cheese and Sundried Tomato on Parmesan Crouton

Hot Hors d' Oeuvres

Cinnamon Scented Brioche, Brie Cheese, Almonds & Raspberry Drizzle

Hibachi Beef Skewers

Assorted Petit Quiches

Crispy Asparagus with Asiago

Chicken Tenders with Honey Mustard Sauce

Stuffed Mushrooms with Sausage

Vegetable Spring Rolls

Fried Pot Stickers with Ponzu Dipping Sauce

Spinach Artichoke Tartlet

Breaded Artichoke Hearts Stuffed with Boursin Cheese

Smoked Chicken and Cheese Quesadillas

Broccoli and Cheddar Puff

Hors d'oeuvres Upgrades Additional \$3.50 Per Piece

Mini Lamb Chops with Mint and Chimichurri Sauce

Colossal Shrimp Cocktail with Horseradish Cocktail Sauce and Wasabi Aioli

Sliced Filet Mignon Crostini

Mini Crab Cakes

Tuna Tar Tar

Raw Bar Station

Additional Charge (MP)

Shrimp

Clams

Oysters

Jonah Crab Claws

Silver Chafing Dishes

Select Two

Shrimp and Scallop Scampi
Swedish Meatballs
Fried Calamari
Eggplant Rollatini
Seafood and Chorizo Paella
Italian Sausage and Peppers
Chicken Marsala
Cavatelli and Broccoli in Aioli

Chef's Specialty Stations

Select Two

Carving Station

Choose One

Prime Rib (MP) Additional Charge
Maple Glazed Ham with mustard sauce
Oven Roasted Turkey Breast with giblet gravy and cranberry relish
Corned Beef with mustard and Russian dressing

Stir Fry Station

Choose One

Stir Fried Vegetables and Fried Noodles
Beef and Broccoli
Shrimp and Pea Pods
Chicken with Cashews
General Tso Chicken

Italian Station

Choose Two

Cavatelli in Chefs Special Pesto Cream Sauce
Penne Pasta with Pink Vodka Sauce

Rigatoni in Bolognese Sauce
Cheese Tortellini in Alfredo or Marinara Sauce
Eggplant Rollatini

Seafood Station
Choice of Two:

Seafood Risotto
Fried Calamari
Littleneck Clams with White Wine and Garlic
Fish Tacos

The Dinner Reception

Champagne Toast

Appetizer

Choose One

Penne Pasta with Pink Vodka Sauce
Sliced Fresh Seasonal Fruit with Mango and Raspberry Puree (Seasonal)
Fresh Mozzarella and Sliced Vine Ripened Tomatoes with Extra Virgin Olive Oil
Cavatelli with Chef's Special Pesto Cream

Salad

Choose One

Caesar Salad

Romaine Lettuce prepared with the Classic Dressing

Tricolor Salad

*Arugula, Belgian Endive and Radicchio tossed in Balsamic Vinaigrette with a
Walnut Apple Garnish*

Entrée's

Choose Two

***All Entrée's Presented with Market Fresh Seasonal
Vegetables***

Roasted French Breast of Chicken

*Roasted in Natural Pan Juices with Cracked Ripe Olives, Oven Dried Tomatoes
And Garlic Herbed Israeli Cous Cous*

Chef's Signature Chicken Parmesan

*Breaded Chicken Cutlet with Melted Provolone Cheese and
Roasted Red Pepper Coulis*

****Also Available ~ Chicken Francaise, Marsala or Piccata*

Atlantic Salmon Fillet

*Grilled or Poached Fillet of Salmon served with a Brandy Dijon Cream Sauce
And Whipped Potatoes*

Fillet of Sole

Stuffed with Crab in a White Wine Lemon Butter Sauce

Roasted Tenderloin of Pork

*Served with an Apple Jack Demiglace
And Whipped Potatoes*

***Beef is an additional \$5.00 per person*

Served with Rolls and Butter

Dessert

Custom Wedding Cake

Additional

Viennese Pastry Platter

A Selection of Mini Italian Pastries

Served to each table

Complete Coffee Service

Prices starting at \$115.00 per person

Plus 20% Service Charge and 7% Sales Tax

Prices subject to change prior to contract.