

Platinum Wedding Package

5 Hours of Open Bar with Premium Brand Liquors

The Cocktail Reception



Butler passed Champagne as your Guests enter the Cocktail Hour

Signature Display Table

International Cheese and Fruit Display



A delicate assortment of imported and domestic gourmet cheeses

Complimented with crisp crackers and seasonal fresh fruit

Mediterranean Display

Grilled Marinated Vegetables

Calamata Olives, Hot Cherry Peppers

Flavored Hummus, Babaganouch, Tabbouleh

Served with Toasted Pita Triangles

Seafood Salad

Hot Dip~ Artichoke Gratin served with Crostini

Hors d'Oeuvres

Selection of Six Butler Passed Hors d'Oeuvres

Cold Canapé Selections

Marinated Shrimp with Cherry Pepper and Blue Cheese Cream
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
Pineapple and Prosciutto
Roasted Peppers with Capers and Chevre
Goat Cheese and Sundried Tomato on Parmesan Crouton
Cucumber Salmon Mousse
Goat Cheese and Roasted Pepper Tarts

Hot Hors d'Oeuvres

Cinnamon Scented Brioche, Brie Cheese, Almonds & Raspberry Drizzle
Hibachi Beef Skewers
Assorted Petit Quiches
Crispy Asparagus with Asiago
Skewered Cajun or Sesame Chicken
Mini Franks in Phyllo
Mini Potato Pancakes
Spinach and Feta Phyllo Dough
Cozy Shrimp
Wild Mushrooms in Phyllo Cups
Chicken Tenders with Honey Mustard Sauce
Stuffed Mushrooms with Crabmeat
Vegetable Spring Rolls
Breaded Artichoke Hearts Stuffed with Boursin Cheese
Potato Pancakes with Chive Cream
Mini Crab Cakes with Remoulade Sauce
Coconut Shrimp with Ginger Sauce
Smoked Chicken and Cheese Quesadillas
Scallops with Bacon
Broccoli and Cheddar Puff
Mini Beef Wellington

Clams Oreganata

Clams Casino

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

Mussels in Marinara

Veal and Peppers

Chef's Specialty Stations

Select Two

Carving Station

Choose One

Prime Rib (MP) Additional Charge

Maple Glazed Ham with Mustard Sauce

Roast Loin of Pork with Mango Chutney

Oven Roasted Turkey Breast Giblet Gravy and Cranberry Relish

Stir Fry Station

Choose One

Stir Fried Vegetables and Fried Noodles

General Tso Chicken

Beef and Broccoli

Shrimp and Pea Pods

Chicken with Cashews

Italian Station

Choose Two

Eggplant Rollatini

Cavatelli in Chefs Special Pesto Cream Sauce

Penne Pasta in Vodka Cream Sauce

Rigatoni in Bolognese Sauce

Cheese Tortellini in Alfredo or Marinara Sauce

Filetto Pomodoro

Mashed Potato Bar

Gourmet Mashed Potatoes served in Martini glasses

Yukon Gold Potatoes, Sweet Potatoes and Garlic Mashed Potatoes

Served with the following Condiments

Bacon Bits, Shredded Cheddar Cheese, Chives,

Gravy, Sour Cream and Butter

The Dinner Reception

Champagne Toast

Appetizer

Choose One

Grilled Portobello Mushroom in Herbed Bread Crumbs with Roasted Pepper

Fresh Mozzarella served with a Tomato Caulis

Cold Poached Salmon with a Roasted Garlic and Mustard Sauce

Served with Dill Cucumber Salad and Red Onion

Penne Pasta in Pink Vodka Sauce

Grilled Shrimp and Black Truffle Risotto with Julienne Spring Vegetables

Sliced Fresh Seasonal Fruit with Mango and Raspberry Puree

Fresh Mozzarella and Sliced Vine Ripened Tomatoes with Extra Virgin Olive Oil

Crab Cake over Watercress Salad with Lemon Garlic Aioli or

Remoulade Sauce

Cavatelli with Chef's Special Pesto Cream

Salad

Choose One



Caesar Salad

Romaine Lettuce prepared with The Classic Dressing

Mister C's Chop Salad

*Romaine, Carrots, Cucumbers, Red Onions, Tomatoes, White Beans, and Feta Cheese
Tossed in a Balsamic Dijon Dressing*

Beet Salad

*Sliced Red Beets Shingled over Chopped Endive and Topped with Pistachios and
Gorgonzola then Seasoned with Rosemary Vinaigrette*

Entrées

Choose Two

All Entrees' 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*

Chicken Isabella

Roasted Peppers, Artichoke Hearts in Madera Wine Sauce

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

Roasted Prime Rib au Jus

*Roasted Angus Prime Rib Crusted with Green, Pink and Black Peppercorns, served
with
Au Jus and Horseradish Whipped Potatoes*

Roasted Tenderloin of Beef

*Served Sliced with Caramelized Cippolini Onions, Madeira Wine Demi-Glace
And Whipped Potatoes*

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

Served with Rolls and Butter

***Grilled Swordfish Steak and Chilean Sea Bass available upon request
Market Price additional*

***Chateaubriand*

\$10.00 per person additional

Dessert

Custom Wedding Cake



(Additional)

Viennese Pastry Platter



*Assortment of Delectable Mini Pastries and Cookies
Served to each table*

Complete Coffee Service

\$139.00 per person

Plus 7% Sales Tax and 20% Service Charge

Prices subject to change prior to contract.