

Wedding Package Features

Four Hours of Open Bar Serving Premium Liquors

Champagne Toast for All Your Guests

Unlimited Wine Service throughout Dinner

Choice of Entrée with
Accompanying Starter, Salad
Vegetable & Potato, Rolls & Butter
Coffee & Tea

Choice of Wedding Cake, Cut & Served

Ice Cream, Sherbet or Intermezzo

Skirted Head Table, Place Card Table & Gift Table

Your Choice of Custom Created Fresh Flower Centerpieces
For the Head Table & Guest Tables

Mirrors and Votive Candles on Each Table

Ivory or White Linen Table Cloths – Your Choice of Napkin Color

Service Charge (Gratuity)



Chair Covers and Other Substitutions are Available upon Request
Please ask your Banquet Coordinator for Details and Prices.

Wedding Entrees

Poultry & Fish

Roasted Chicken

One-half roasted chicken with special seasonings \$55.00

Garlic Focaccia Chicken

Crusted with focaccia bread crumbs & roasted garlic served over vodka sauce \$57.00

Chicken Bruschetta

Topped with a tomato bruschetta with white wine and garlic \$57.00

Chicken Chardonnay

With artichoke hearts & chardonnay cream sauce \$57.00

Chicken Dijonaise

With a dijon mustard cream sauce \$57.00

Chicken Florentine

In a puff pastry with spinach topped with a chardonnay cream sauce \$57.00

Chicken Marsala

Served with mushrooms in a Marsala wine sauce \$57.00

Chicken Oscar

With crabmeat, asparagus & béarnaise sauce \$58.00

Chicken Piccata

With a light lemon sauce & capers \$57.00

Chicken Saltimbocca

Stuffed with prosciutto and cheese topped with a garlic parmesan cream sauce \$58.00

Chicken Teriyaki

With a citrus teriyaki glaze and pineapple salsa \$57.00

Chicken Wellington

With mushroom duxelle & wrapped in a puff pastry with mushroom sauce \$58.00

Broiled Tilapia

With a lemon herb sauce or bruschetta topping \$57.00

Broiled Salmon

With a champagne dill sauce or soy ginger glaze \$59.00

Children's Meals

For children ages 12 & younger: chicken fingers, hamburger, cheeseburger or macaroni & cheese. Served with French fries, starter & dessert \$15.95

Beef & Pork

Roast Sirloin of Beef

Slices of roast sirloin served with mushroom gravy or au jus \$58.00

Prime Rib Roast

Prime rib of beef served with creamy horseradish sauce \$61.00

Filet Mignon

8 oz. filet served au jus with a mushroom cap \$63.00

Beef Tenderloin

Sliced with béarnaise sauce \$63.00

Roast Pork Tenderloin

Roast pork with a choice of Dijon mustard, pork gravy, or marsala wine sauce \$57.00

Pasta & Vegetarian

Bowtie Pasta

With fresh vegetables in a creamy sun-dried tomato sauce (Choice of potato not included) \$53.00

Eggplant Parmesan

Topped with marinara sauce (Choice of potato not included) \$54.00

Lasagna

Your choice of vegetarian or meat lasagna served with garlic bread. (Choice of potato not included) \$54.00

Marinated Grilled Portabello Mushroom

Served with choice of potato and vegetable \$55.00

Family Style Dinner

For any of the above chicken entrees add:

one platter of roast sirloin of beef, Italian sausage or polish sausage with sauerkraut and **one platter** of mostaccioli with marinara sauce or penne pasta in a creamy sun dried tomato sauce \$4.00

Combinations

Any of the above Chicken Entrees, Broiled Tilapia, Broiled Salmon, Beef Tenderloin, Petit Filet
Choose Two for \$63.00



Includes Choice of Starter Salad · Potato & Vegetable · Rolls & Butter · Choice of Dessert · Coffee, Tea, Milk, Iced Tea & Soft Drinks
Prices are Per Person and Include Service Charge (Gratuity)
Prices Exclude Sales Tax

Accompaniments

Starters

Beef Barley
Cream of Asparagus Soup
Cream of Broccoli Soup
Cream of Chicken Soup
Cream of Mushroom Soup
Cream of Potato Soup
Cream of Spinach Soup
Minestrone Soup
Chicken with Wild Rice Soup
Creamy Tomato Basil
Fresh Fruit Compote
Mini Ravioli with Marinara Sauce
Cheese Tortellini with Alfredo Sauce

Salads

Caesar Salad
Spinach Salad with Poppy Seed Dressing
Sliced Tomato, Fresh Basil & Sliced Mozzarella
Tossed Greens with Choice of Three Dressings
1/4 Wedge Salad with Blue Cheese Dressing

Potatoes

Parsley Potato
Duchess Potato
Rice Pilaf
Wild Rice
Twice Baked Potato
Garlic or Regular Mashed Potatoes
Parmesan Mashed Potatoes
Yukon Gold Mashed Potatoes
Baked Idaho with Sour Cream

Vegetables

Broccoli
Baby Glazed Carrots with Dill
Fresh Asparagus
Fresh Green Beans Almandine
California Blend
(Broccoli, Carrots, Cauliflower)
Mediterranean Blend
(Red, Green & Yellow Peppers, Yellow & Green Zucchini,
Green Beans, Carrots, Onions)
Normandy Blend
(Broccoli, Cauliflower, Zucchini, Carrots, Yellow Squash)
Key West Blend
(Green Beans, Carrots, Yellow Carrots, Red Pepper Strips)
Maui Blend
(Broccoli, Pineapple, Sugar Snap Peas, Carrots, Onions, Red
Peppers)

Desserts

Sundaes

Ice cream topped with Chocolate or Strawberry Sauce

Mousse

Chocolate topped with whipped cream

Assorted Ice Creams

Sherbet: Rainbow

Ice Cream: Vanilla or Chocolate

Intermezzo



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Additional Items

Hors d'oeuvres - Hot

Mushroom Caps stuffed with Seafood or Sausage	\$105.00
Beef Brochettes Teriyaki	\$105.00
Chicken Brochettes Teriyaki	\$75.00
Crab Rangoon	\$75.00
Chicken Quesadillas with Salsa	\$65.00
Cheese Quesadillas with Salsa	\$55.00
Chicken Drummettes	\$45.00
Bacon Wrapped Water Chestnuts	\$45.00
Egg Rolls with Sweet & Sour Sauce	\$45.00
Mini Quiche Lorraine	\$40.00
Boneless Buffalo Wings	\$40.00
Italian Sausage	\$40.00
Mozzarella Sticks with Marinara Sauce	\$40.00
Cocktail Franks in a Blanket	\$35.00
Italian or Swedish Meatballs (100 pieces)	\$35.00
Sweet & Sour or BBQ Meatballs (100 pieces)	\$35.00
Broccoli & Cheddar Bites	\$35.00
Cocktail Franks in BBQ Sauce (100 pieces)	\$30.00

Hors d'oeuvres - Cold

Italian Antipasto Tray	\$95.00
Smoked Salmon on Mini Bagels with Cream Cheese	\$95.00
Fresh Fruit Tray	\$75.00
Fresh Fruit Kabobs	\$65.00
Fresh Vegetable Tray with Dip	\$70.00
Assorted Finger Sandwiches	\$75.00
Melons Wrapped in Prosciutto	\$55.00
Sliced Cheese and Cracker Tray	\$65.00
Deviled Eggs	\$45.00
Fancy Stuffed Cherry Tomatoes	\$40.00
Pita Triangles with Artichokes & Spinach Dip	\$40.00
Bruschetta	\$50.00
Caprese Kabobs	\$60.00
Antipasto Kabobs	\$75.00
Tortilla Chips with Salsa	\$25.00
Jumbo Shrimp Cocktail	Market Price

Individual selections are priced per 50 pieces. Trayed selections are priced to serve approximately 50 people.

Orders are made in increments of 50 and served either buffet or butler style.

Consider At least 3 to 5 pieces per guest when passing and at least 7 to 10 pieces per guest when served from a buffet.

Sweet Tables

A Mélange of Assorted Pastries

Mini éclairs, mini cream puffs, assorted dessert bars, petit fours and coffee service **\$2.95**

A Magnificent Sweet Assorted

Italian Cookies, Tiramisu Squares, Petit Fours, Whole Cakes, Chocolate Covered Strawberries, Fresh Fruit Tray and Coffee Service **\$4.95**

Prices are per person

Late Night Snacks

Presented at Any Time in the Evening to Keep the Celebration Going

Mini Pulled Pork Sandwiches.....	\$75.00 per 50 pieces
Mini Burger or Cheese Burger "Sliders".....	\$75.00 per 50 pieces
Mini American or Italian Sub Sandwiches.....	\$75.00 per 50 pieces
Peanut Butter & Jelly Sandwiches.....	\$50.00 per 50 pieces

12" Cheese, Pepperoni or Sausage Pizza.....\$11.95 each

Childhood Memories

An assortment of Chocolate Chip, Macadamia Nut, Oatmeal Raisin, Peanut & Butter, and Sugar Cookies served with carafes of chilled milk **\$1.75 per person**



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