

Silver Wedding Package Station's Package

COCKTAIL HOUR

HORS'DOEUVRES

Some Examples Are

Maryland Crab Cakes
Pear and Almond Brie Wrapped in Filo
Franks Wrapped in Puff Pastry
Feta, Spinach and Olive Won Tons
Mini Monte Cristo Sandwich
Corned Beef Reuben Puff
Goat Cheese and Roasted Pepper Tort
Chicken and Cheese Quesadilla
Filet Mignon on Crostini
Scallops Wrapped in Bacon
Crab Rangoon
Baked Clam Oreganato
Stuffed Mushroom
Spinach and Artichoke Tartlet
Coconut Shrimp
Mini Chicken Cordon Bleu
Beef Wellington
Sun-Dried Tomato Quiche

COLD DECORATED DISPLAYS

*A Display of Imported and Domestic Cheeses
Brie Encroute with Flavored Currents
English Biscuits, Garlic Flat Breads, Table Water Crackers*

*Mirror Display of Seasonal Fresh Cut Sliced Fruits
Garden Fresh Vegetable Crudités served with Assorted Seasonal Dips*

ITALIAN ANTIPASTO

*Salumeria Display featuring Imported Proscuitto,
Capicola, Genoa Salami, Pepperoni
Accompanied by Provolone,
Fresh Tomatoes and Mozzarella,
Hot and Sweet Stuffed Peppers
Balsamic Grilled & Roasted Vegetables featuring
Tri-Color Peppers, Zucchini,
Asparagus Spears and Portabella Mushrooms
Assorted Imported Olives accompanied by
an Artisan Bread Display with Infused Flavored Olive Oils
Featuring Foccacia, Olive Bread, Semolina Rolls,
Tuscan Bread and Sweet Rolls*

CAPTAINS STATIONS

Some Examples Are

Carving Station

*Grilled Flank Steak with Caramelized Onion and Mushroom
Roast Loin of Pork Stuffed with Pine Nuts,
Sun-dried Tomatoes and Spinach with Port Wine Sauce
Roasted Orange Sage Breast of Vermont Turkey*

Pasta Station

*Penne a la Vodka Sauce
Tortellini Bolognese
Bowtie Pasta in a Pesto Cream Sauce*

Hot Antipasto Station

*Choice of two
Fried Calamari Served in a Fresh Tomato Sauce,
Eggplant Rollatini Spedini alla Romano or
Steamed Clams in Bianco Pesto*

Asian Station

*Wok Presentation of Far East Vegetables
choice of two
Beef, Chicken or Shrimp
Delicately Accented with Plum Sauce and Light Teriyaki
served with Steamed White Rice*

Southwestern Station

*Grilled Chicken, Beef, Onions and Peppers
Presented with Warm Fajitas and Accented with
Sour Cream and Guacamole along with
a Spicy Salsa Bar served with Assorted Chips*

Mashed Potato Bar

*Fresh Whipped Idaho and Sweet Potatoes served
Martini Style with a Service Bar of
Green Spring Onions, Fresh Snipped Chives, Guacamole,
Sweet Whipped Butter, Romano and Cheddar Cheeses,
Brown Sugar, Cinnamon and Miniature Marshmallows*

Shrimp Scampi Station

Shrimp Sautéed in a Garlic Wine Sauce Presented on White Rice

DESSERT

*Wedding Cake
Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea*

\$59.95 Plus Tax and 18% Gratuity

Gold Wedding Package Buffet Reception

COCKTAIL HOUR

HORS'DOEUVRES

Some Examples Are

Maryland Crab Cakes
Pear and Almond Brie Wrapped in Filo
Franks Wrapped in Puff Pastry
Mini Monte Cristo Sandwich
Corned Beef Reuben Puff
Chicken and Cheese Quesadilla
Grilled Filet Mignon on Foccacia
Scallops Wrapped in Bacon
Tequila Lime Shrimp
Corn & Sweet Potato Fritters
Stuffed Mushroom
Vegetable Dumplings
Coconut Shrimp
Mini Spinach & Goat Cheese Pizzettes
Beef Wellington
Oven Dried Tomato Bruschetta

COLD DECORATED DISPLAYS

*A Display of Imported and Domestic Cheeses
Brie Encroute with Flavored Currents
English Biscuits, Garlic Flat Breads, Table Water Crackers*

*Mirror Display of Seasonal Fresh Cut Sliced Fruits
Garden Fresh Vegetable Crudités served with Assorted Seasonal Dips*

ITALIAN ANTIPASTO

*Salumeria Display featuring Imported Prosciutto,
Capicola, Genoa Salami, Pepperoni
Accompanied by Provolone,
Fresh Tomatoes and Mozzarella,
Hot and Sweet Stuffed Peppers
Balsamic Grilled & Roasted Vegetables featuring
Tri-Color Peppers, Zucchini,
Asparagus Spears and Portabella Mushrooms
Assorted Imported Olives accompanied by
an Artisan Bread Display with Infused Flavored Olive Oils
Featuring Foccacia, Olive Bread, Semolina Rolls,
Tuscan Bread and Sweet Rolls*

BUFFET PACKAGE

Some Examples Are

*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*

*Eggplant Napoleon Layered with Grilled Zucchini & Squash, Roasted Red Pepper and Smoked
Mozzarella over a Bed of Roasted Tomato Sauce*

Chicken Breast with Dried Apricots and Shiitake Mushroom

*Paella prepared with Shrimp,
Clams and Scallops presented on Saffron Rice*

*Chicken with Artichokes, Tomatoes,
Capers and White Wine Sauce*

*Pierogies served with
Sautéed Onions and Sour Cream*

*Beef Tenderloin Tips au Poivre with
Garlic Whipped Potatoes*

Grilled Salmon Jardinière

Mussels Marinara

*All Entrees Accompanied by Chef's Seasonal Vegetables and Potato
Freshly Baked Dinner Rolls and Whipped Butter*

DESSERT

*Wedding Cake served with Ice Cream
Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea*

\$68.95 Plus Tax and 18% Gratuity

Platinum Wedding Package Dinner Presentation

CHAMPAGNE TOAST

APPETIZER

*Fresh Fruit Kabobs Marguerite,
Tomato, Fresh Mozzarella and Basil Tower with Balsamic Vinaigrette
Lobster and Shrimp Bisque
Butternut Squash Soup
Cheese Filled Crepe with
Tomato Basil Sauce*

SALAD

*Classical Caesar Salad
Mixed Greens with Dried Cranberries and
Candied Walnuts finished with Raspberry Vinaigrette
Baby Greens and Belgian endive with Champagne Vinaigrette*

INTERMEZZO

Seasonal Sorbet with Fresh Mint Garnish

ENTREES

*Boneless Breast of Chicken Francaise
Apricot Orange Glazed French Breast of Chicken
Duet of Chicken Scaloppini and Plump Shrimp
Filet Mignon Merlot
Baked Salmon Filet with Champagne Sun-dried Tomato Sauce
N. Y. Strip Steak with Cilantro Butter
Duet of Tenderloin Medallion and Salmon Filet Aioli
*Herb Crusted Chilean Sea Bass with a Lemon Champagne Sauce
*Duet of Filet Mignon and Crab Cake with Béarnaise Sauce
Surf and Turf Filet Mignon and Lobster Tail

**Additional Charge Required*

*All Entrees Accompanied by Chef's Seasonal Vegetables and Potato
Freshly Baked Dinner Rolls and Whipped Butter*

DESSERT

*Wedding Cake served with
Chef's Gourmet Dessert Sampling
Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea*

\$78.95 Plus Tax and 18% Gratuity

Bride & Groom Notes

