

“Exceeding Your Expectations for over 50 Years”

YOUR EXQUISITE WEDDING

Cocktail Hour

GOURMET STYLE BUTLER HORS D’OEUVRES

(Please Select 8)

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

Sesame Chicken

Smoked Salmon Crostini

Salmon Cakes with Cucumber and Dill Cream

Chicken Shumai with Ginger Sauce

Caramelized Onion and Goat Cheese Tarts

Brie and Cranberry Filo Cup

Miniature Chicken Cordon Bleu with Honey Mustard

Miniature Sausage and Cheese Calzones

Spinach Filo

Chicken and Cheese Quesadillas

Beef Empanadas with Crème Fraiche

Chicken Teriyaki Skewers

COLD DECORATED DISPLAYS

A Display of Imported and Domestic Cheeses

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

Bruschetta Crostino

CAPTAINS STATIONS

(Please Choose Two)

Carving Station featuring

A Uniformed Attendant to Carve Your Choice of

Roast Loin of Pork Stuffed with Pine Nuts, Sun-dried Tomatoes and Spinach with Port Wine Sauce

Apple Wood Smoked French Turkey Breast with Herb Cranberry Glaze

Honey Roasted Smoked Pit Ham

Whole Roast Tile Fish with Sliced Carrots, Potatoes, Fennel and an Avocado Aioli

Pasta Station featuring

Your Choice of

Linguini with White Clam Sauce, Pasta Primavera

Penne a la Pink Vodka Sauce with Peas and Prosciutto

Gnocchi Bolognese

Southwestern Station

Grilled Chicken or Beef served with Onions, Peppers and Picante Rice

Presented on Warm Fajitas and Accented with Sour Cream and Guacamole

Asian Wok Station

Vegetable Fried Rice with Coconut Foam served with

Hibachi Shrimp, Chicken, Steak or Hoisin Pork Tips

Mashed Potato Bar featuring

*Fresh Whipped Idaho and Sweet Potatoes served Martini Style
with Brown Gravy, Friczled Onions, Roasted Corn, Green Spring Onions,*

Bits of Bacon, Sweet Whipped Butter, White Cheddar Cheese,

Brown Sugar, Cinnamon, Toasted Pecans and Miniature Marshmallows

SILVER CHAFING DISHES

(Please Select Four)

Stir Fry Sirloin Beef Strips with Oriental Vegetables

Plump Kivi 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

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

Italian Sausage Stuffed with Basil with Bell Peppers and Onions

Chicken with Artichokes, Tomatoes, Capers and White Wine Sauce

Pierogies served with Sautéed Onions and Sour Cream

Kielbasa and Sauerkraut

Beef Tenderloin Tips au Poivre with Garlic Whipped Potatoes

Eggplant Rolatini

Seared Pork Tips served with Yellow Rice and Beans

Dinner Presentation

CHAMPAGNE TOAST

APPETIZER

Classical Caesar Salad

*Iceberg Wedge with Crumbled Bleu Cheese, Grape Tomatoes,
Diced Cucumber, Red Onion and Ranch Dressing
Baby Field Greens, Julienne Beets, Goat Cheese and Pomegranate Vinaigrette
Insalata Mista*

INTERMEZZO

Iced Lemon Sorbet

ENTREES

Tableside Choice of Three

*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 aillio
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 Upon Request
Freshly Baked Bread Served with Whipped Butter*

Dessert

*Wedding Cake served with
Your Personalized Dessert Selection
Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea*

Five Hour Beverage Service

*Champagne
Chardonnay, Pinot Grigio, White Zinfandel and Merlot Wines*

Premium Liquors to include

*Smirnoff, Absolute, Beefeater, Bacardi, Captain Morgan,
Apple Pucker, Malibu, Dewar's, Seagram's 7 and Jack Daniels*

Cordials to include

Amaretto, Coffee Liquor and Anisette

Domestic and Imported Beers to include:

Heineken, Corona, Yuengling, Budweiser, Miller Lite and Coors Lite

Soda and Non-Alcoholic Beer

Enhancements

Complimentary Food Tasting for the Bride and Groom

Seating and Direction Cards

Customized Menus for each Guest Table

White Gloved Service

Crisp Table Linens to the Floor

Chair Covers with Coordinating Sash

Candlelit Silver Candelabras on each Guest Table

Complimentary Bridal Suite

Seasonal Coat Room Attendant

Musician and Photographer Dinners Provided at Discounted Rate