

“Exceeding Your Expectations for over 50 Years”

YOUR WINTER WEDDING

Cocktail Hour

GOURMET STYLE BUTLER HORS D’OEUVRES

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

COLD DECORATED DISPLAYS

Fresh Fruit Presentation,

A Medley of Seasonal Raw Vegetables served with Parmesan Peppercorn Dressing

Bruschetta Crostino

IMPORTED AND DOMESTIC CHEESE STATION

Featuring Muenster and Cheddar Cheeses with Pepper Jack and Provolone and

English Biscuits, Garlic Flat Breads, and Table Water Crackers

CAPTAIN’S CARVING STATION

(You May Select One)

Apple Wood Smoked Young Turkey with Cranberry Orange Relish

Honey Mustard Basted Smoked Ham

SILVER CHAFING DISHES

(You May Select Four)

Penne Pasta con Vodka

Petite Meatballs and Sliced Mushrooms in a Sour Cream Sauce

Sweet Italian Sausage with Sauté Bell Pepper and Onion Marinara

Marinated Pork Tips in Hoisin Barbeque

Rolled Stuffed Eggplant Slices with Ricotta Cheese, Basil and Garlic

Plump Kiwi 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

Pierogies with Sour Cream

Kielbasa and Sauerkraut

Dinner Presentation
CHAMPAGNE TOAST

APPETIZER

Traditional Tossed Greens with Merlot Vinaigrette or Classical Caesar Salad

INTERMEZZO

Iced Lemon Sorbet

ENTREES

Tablesides Choice of Two

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 ailio*

**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

Freshly Baked Bread Served with Whipped Butter

Dessert

Wedding Cake

Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea

Four Hour Beverage Service

Champagne, Chardonnay, White Zinfandel and Merlot Wines

Smirnoff, Beefeater, Bacardi, Dewar's, Seagram's 7 and Jack Daniels

Budweiser and Coors Lite, Soda and Non-Alcoholic Beer

Enhancements

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