

***“Exceeding Your Expectations for over 50 Years”***

**YOUR WEDDING BRUNCH**

***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*

***BRUNCH PRESENTATION***

***Captain’s Stations***

*(Please Select Two)*

***Omelet Station***

*Prepared to Order and Accompanied by*  
*Ham, Cheese, Tomatoes, Mushrooms, Green Peppers and Onions*

***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*

***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*

***Breakfast Entrees***

*(Please Select Three)*

*Homemade Banana Pancakes*

*Belgium Waffles*

*French Toast*

*Scrambled Egg Casserole*

*Home Fried Potatoes*

*Hickory Smoked Bacon*

*Breakfast Sausage*

*Turkey Sausage*

***Lunch Entrees***

*(Please Select Three)*

*Petite Sliced Prime Rib*

*Sliced Beef Tenderloin Tips au Poivre with Garlic Whipped Potatoes*

*Boneless Chicken Filet with Roasted Peppers and Fresh Mozzarella  
finished with White Brandy Sauce*

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

*Chicken Francaise*

*Pecan Crusted Tilapia with Pineapple Beurr Blanc*

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

*Baked Salmon with Creamed Leeks*

*Penne a la Pink Vodka Sauce*

*Gnocchi Bolognese*

*Eggplant Rolatini*

*Vegetable du Jour*

***Salad Selection***

*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*

***Fresh Sliced Fruit and Cheese Display***

***From The Bakery***

*Fresh Baked Coconut Muffins, Croissants and Dinner Rolls*

***Dessert***

*Wedding Cake*

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

***Four Hour Beverage Service***

*Champagne Toast*

*Chardonnay, White Zinfandel and Merlot Wines*

*Premium Liquors to include*

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

*Beer to include Budweiser and Coors Lite*

*Soda and Non-Alcoholic Beer*

***Enhancements***

*Seating and Direction Cards*

*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*