

Plated Dinner Package ^{\$95}

Hors D' Oeuvres

Includes Choice of 2 Displayed and 3 Hand-passed

Stationary

Imported and Domestic Cheese & Vegetables
Accompanied by Crackers & Dipping Sauce
Fresh Sliced Fruit & Berry Display
Warm Tortilla Chips & Dips Accompanied by Traditional Salsa,
Corn Salsa & Guacamole
Warm Rosemary and Sea Salt Chips & Caramelized Onion Dip
Spinach & Artichoke Dip ^{\$1} Accompanied by Pita Points & Tortilla Chips
Maryland Lump Crab Dip ^{\$2} Accompanied by Pita Points & Toasted Baguette
Seasonal Brie En Croute ^{\$2} Dried Fruits & Nuts, Assorted
Antipasto Display ^{\$3} Grilled Vegetables, Italian Meats, Artisan Cheeses,
Peppers, Olives with Toasted Baguette
Raw Bar Display ^{\$5} Hand Shucked Oysters, Seasonal Mignonette, Jumbo Shrimp,
Cocktail Sauce, Lemons and Assorted Sushi with Wasabi, Soy Sauce & Pickled Ginger

Hand Passed

Bacon Wrapped Scallops Honey Citrus Glaze
Stuffed Mushrooms Boursin Cheese or Italian Sausage
Smoked Chicken Mini Quesadilla
Crispy Coconut Shrimp Thai Chili Sauce
Tomato Basil Bruschetta Toasted Baguette, Balsamic Glaze
Mini Meatballs House BBQ & Honey Hot Glaze or Traditional
with Blush Sauce & Parmesan
Asparagus Wrapped in Phyllo Shaved Parmesan, Balsamic Glaze
Crispy Vegetable Egg Rolls Thai Chili Sauce
Chicken Caesar Cup Phyllo Cup, Shaved Parmesan, Romaine Hearts
Hand Shucked Oysters ^{\$2} Seasonal Mignonette
Lamb Lollipops ^{\$2} Port Wine Glaze
Roasted Beef Tenderloin Crostini ^{\$2} Toasted Baguette,
Mixed Greens, Horseradish Aioli

Served Salad

Choose 1

Mixed Baby Greens with House Dressing
Traditional Caesar Salad with Croutons & Shredded Asiago
Poached Pear Salad ^{\$1} Mixed Greens, Gorgonzola, Dried Cranberries, Candied Walnuts & Cabernet Vinaigrette
Strawberry Spinach Salad ^{\$1} Baby Spinach, Red Onions, Sliced Strawberries, Goat Cheese, Sliced Almonds and Balsamic Vinaigrette

Entrées

Beef

Grilled Flatiron Steak with Roasted Garlic Butter
Marinated Grilled Flank Steak with Wild Mushroom Bordelaise
Braised Beef Shortribs with Red Wine-Ale Jus
Grilled 7oz Filet Mignon ^{\$3} with Port Wine Demi-Glace
12 Oz Prime Rib ^{\$5} with Au Jus, Horseradish Creme

Chicken

Bruschetta Topped Grilled Chicken Breast with Balsamic Glaze
French Cut Chicken Chardonnay with White Wine Velouté
Chicken French with Lemon-Sherry Cream
Chicken Marsala with Marsala Mushroom Sauce
Fresh Mozzarella Stuffed Chicken Parmesan ^{\$1} with Blush Sauce

Seafood

Pan Seared Salmon with Lemon-Pesto Butter
Grilled Salmon with Charred Tomato Chutney
Blackened Mahi-Mahi with Mango-Pineapple Salsa
Grilled Swordfish with Passionfruit Gastrique
Shrimp Scampi Over Pasta ^{\$1} with Bruschetta Mix, Lemon-Garlic Sauce

Vegetarian / Pasta

Wild Mushroom Ravioli with Sage Cream Sauce
Seasonal Vegetable Risotto
Four Cheese Ravioli in Blush Sauce with Artichokes, Peppers & Shaved Parmesan
Asian Vegetable Stir-Fry with Asian Rice, Sesame Seeds

Accompaniments

Vegetable

Choose 1

Broccoli, Carrot & Cauliflower Medley
Green Beans Almondine
Snap Peas & Carrots
Steamed Broccolini
Steamed Green Bean Medley

Starch

Choose 1

Garlic Smashed Potatoes
Herb Roasted Fingerling Potatoes
Yukon Gold Potatoes with Leeks and Onions
Seasoned Baby Red Potatoes
Rice Pilaf
Mediterranean Wild Rice

Included in This Package:

4 Hours House Brand Open Bar • All N/A Drinks • Coffee and Hot Tea Station • Complimentary Champagne Toast
6 Hour use of Facility (Not Including Ceremony) • Cake Cutting • White Folding Chairs, Linen, China and Glassware • Set up and Clean up

* All Prices are Subject to a 10% Service Charge a Recommended 10% Gratuity and 8% NY Sales Tax *

Buffet Package \$85

Hors D' Oeuvres

Includes Choice of 2 Displayed and 3 Hand-passed

Stationary

Imported & Domestic Cheese & Vegetables with Crackers & Dipping Sauce
Fresh Sliced Fruit & Berry Display
Warm Tortilla Chips & Dips with Traditional Salsa, Corn Salsa & Guacamole
Warm Rosemary and Sea Salt Chips & Caramelized Onion Dip
Spinach & Artichoke Dip \$1 with Pita Points & Tortilla Chips
Maryland Lump Crab Dip \$2 with Pita Points & Toasted Baguette
Seasonal Brie En Croute \$2 Dried Fruits & Nuts, Assorted
Antipasto Display \$3 Grilled Vegetables, Italian Meats,
Artisan Cheeses, Peppers, Olives with Toasted Baguette
Raw Bar Display \$5 Hand Shucked Oysters,
Seasonal Mignonette, Jumbo Shrimp, Cocktail Sauce,
Lemons & Assorted Sushi with Wasabi, Soy Sauce & Pickled Ginger

Hand Passed

Bacon Wrapped Scallops Honey Citrus Glaze
Stuffed Mushrooms Boursin Cheese or Italian Sausage
Smoked Chicken Mini Quesadilla
Crispy Coconut Shrimp Thai Chili Sauce
Tomato Basil Bruschetta Toasted Baguette, Balsamic Glaze
Mini Meatballs House BBQ & Honey Hot Glaze
or Traditional with Blush Sauce & Parmesan
Asparagus Wrapped in Phyllo Shaved Parmesan, Balsamic Glaze
Crispy Vegetable Egg Rolls Thai Chili Sauce
Chicken Caesar Cup Phyllo Cup, Shaved Parmesan, Romaine Hearts
Hand Shucked Oysters \$2 Seasonal Mignonette
Lamb Lollipops \$2 Port Wine Glaze
Roasted Beef Tenderloin Crostini \$2
Toasted Baguette, Mixed Greens, Horseradish Aioli

Salad

Choose 2

Mixed Baby Greens with House Dressing
Traditional Caesar Salad with Croutons & Shredded Asiago
Poached Pear Salad with Mixed Greens, Gorgonzola, Dried Cranberries, Candied Walnuts & Cabernet Vinaigrette
Strawberry Spinach Salad with Baby Spinach, Red Onions, Sliced Strawberries, Goat Cheese, Sliced Almonds and Balsamic Vinaigrette
Tomato & Fresh Mozzarella Platter with Fresh Basil & Balsamic Glaze
Tomato and Cucumber Salad with Dill, Red Onion & Red Wine Vinaigrette
Pasta Salad with Cucumber, Tomato, Pepperoni & Fresh Mozzarella
Mediterranean Cous Cous Salad with Tomato, Cucumbers, Goat Cheese, Spinach, Olives, Garbanzo Beans with Herb Vinaigrette
Broccoli Salad with Red Onions, Cheddar Jack Cheese, Bacon, Zesty Red Wine Dressing

Entrées

Choose 3

Chicken

Bruschetta Chicken Grilled Chicken Breast, Fresh Bruschetta Mix, Balsamic Glaze
Chicken Marsala Seared Chicken Breast, Marsala-Mushroom Sauce
Stuffed BBQ Chicken Andouille Sausage, Cornbread, Cheddar Cheese with Peach BBQ Sauce
Chicken French Egg Battered Chicken Breast, Lemon-Sherry Cream, Shaved Parmesan
Chicken Piccata Seared Chicken Breast, Artichokes, Capers, Lemon- Herb Velouté

Seafood

Grilled Atlantic Salmon Saffron Tomato Broth
Seared Salmon Blood Orange Buerre Blanc
Crab Stuffed Sole Sherried Lobster Sauce
Shrimp Scampi Lemon-Herb Butter Sauce,
Mini Penne, Shredded Asiago

Sliced Meats

Smoked Pork Loin with Apple Cider-Cranberry Gastrique
Beef Flank Steak Wild Mushroom Bordelaise

Carved Meats \$5

Roasted Turkey Cranberry Chutney
Tenderloin of Beef Port Wine Demi-Glace
Prime Rib of Beef Au Jus & Horseradish Creme

Vegetarian / Pasta

Penne Primavera Mini Penne, Seasonal Vegetables,
Blush Sauce, Shaved Parmesan, Balsamic Glaze
Tuscan Pasta Toss Farfalle, Spinach, Tomatoes, Peppers, Artichokes,
Basil, White Wine Garlic Sauce, Shaved Parmesan
Three Cheese Ravioli Jumbo Raviolis, Blush Sauce, Shaved Parmesan
Asian Vegetable Stir Fry Asian Rice and Seasonings

Vegetable

Choose 1

Broccoli, Carrot & Cauliflower Medley
Green Beans Almondine
Snap Peas and Carrots
Steamed Broccolini
Steamed Green Bean Medley

Accompaniments

Starch

Choose 1

Garlic Smashed Potatoes
Herb Roasted Fingerling Potatoes
Yukon Gold Potatoes with Leeks and Onions
Seasoned Baby Red Potatoes
Rice Pilaf
Mediterranean Wild Rice

Included in This Package:

4 Hours House Brand Open Bar • All N/A Drinks • Coffee and Hot Tea Station • Complimentary Champagne Toast
6 Hour use of Facility (Not Including Ceremony) • Cake Cutting • White Folding Chairs, Linen, China and Glassware • Set up and Clean up

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