



## ***Exquisite Wedding Plan*** **\$139.99\***

### **Sit Down Dinner Includes:**

- ❖ *Hors d'oeuvres display during cocktail hour to include domestic and imported cheeses with crackers, fresh sliced fruit and vegetable crudités with herb dip*
- ❖ *Champagne toast for the head table*
- ❖ *Wine toast for all guests*
- ❖ *Salad of Mixed Field Greens, Warm Rolls, Choice of Potato and Seasonal Vegetable*
- ❖ *Coffee Service*
- ❖ *Your choice of two full course entrées .....*

*Chicken Wellington*

*Prime Rib of Beef Au Jus*

*Grilled New York Strip Steak*

*Broiled Filet Mignon with Thyme Demi-Glace*

*Almond Crusted Salmon Filet with Green Grape Verjus*

*Almond Crusted Orange Roughy with Vanilla Vinaigrette*

*Cashew Encrusted Chicken Breast with Scotch Raisin Sauce*

*Ginger Marinated Vegetables En Papillote with Mediterranean Couscous*

PRICES ARE PER PERSON AND DO NOT INCLUDE TAX OR SERVICE CHARGE.

\*CUSTOM MENU AVAILABLE UPON REQUEST



## ***Elaborate Wedding Buffet***

### ***\$149.99\****

- ❖ *Champagne toast for the head table*
- ❖ *Wine toast for all guests*
- ❖ *Hors d'oeuvres display during cocktail hour to include domestic and imported cheeses with crackers, fresh sliced fruit and vegetable crudités with herb dip*
- ❖ *Coffee Service*

#### **Choice of Salad**

*Salad of Mixed Field Greens*

*Caesar Salad*

*Greek Salad*

*All salads served with warm rolls*

#### **Choice of Potato or Rice**

*Wild Mushroom Rice Pilaf*

*Whipped Potatoes with Scallions and Sour Cream*

*Roasted Garlic Parmesan Mashed Potatoes*

*Three Cheese Au Gratin Potatoes*

*Asparagus Risotto*

*Pancetta Roasted Red Potatoes*

#### **Choice of Vegetable**

*Roasted Vegetable Medley*

*Broccoli and Cauliflower Au Gratin*

*Ratatouille*

*Glazed Baby Carrots with Kale*

*French Green Beans Almondine*

#### **Choice of Two Entrees**

*Chicken Saltimbocca*

*Crab Stuffed Chicken Breast*

*Brie and Wild Mushroom Stuffed Chicken Breast*  
*with Roasted Tomatoes and Fennel*

*Marinated Pork Loin Caribbean*

*Almond Crusted Salmon with Green Grape Verjus*

*Veal Francias*

*Lobster and Shrimp in Chardonnay Cream*  
*with Pastry Shells*

#### **Choice of Pasta**

*Pasta Primavera or Marinara*

*Tortellini with Alfredo or Vodka Sauce*

*Vegetable Lasagna*

*Cheese Ravioli with*

*Sundried Tomato Leek Cream*

#### **Carving Station (Choice of One)**

*Roasted Tenderloin of Beef Bordelaise*

*Roast Prime Rib of Beef Au Jus*

*Roast Leg of Lamb*

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