

Wedding Reception One

Four Hour Open Bar

Selection of Four Butlered Hors d'oeuvres

Display

Fresh Vegetable Crudités with Dipping Sauce

Champagne Toast

*Garden Salad with Mixed Greens, Diced Cucumber, Grape Tomato,
Tossed with our House Balsamic Vinaigrette Dressing*

Crusty Rolls and Whipped Butter

Featured Entrees

Chicken Saltimbocca

*Breast of Chicken Stuffed with Prosciutto, and Mozzarella
Served with a Marsala Wine Sauce*

OR

*Dijon Crusted Roast Sirloin of Beef
Served with a Green Peppercorn Sauce*

Chef's Choice of Fresh Vegetable and Potato or Rice Accompaniment

Coffee, Tea, Brewed Decaffeinated Coffee

French Vanilla Ice Cream Served with Your Wedding Cake

\$59.00 per person

20% Service Charge and 6% Sales Tax Additional

Wedding Reception Two

Four Hour Open Bar

Selection of Four Butlered Hors d'oeuvres

Displays

*Fresh Vegetable Crudités with Yogurt Dipping Sauce
Imported and Domestic Cheeses and
Fresh Fruit Combination Tray*

Champagne Toast

*Garden Salad with Mixed Greens, Diced Cucumber and
Grape Tomato, Tossed with our House Balsamic Vinaigrette Dressing
Crusty Rolls and Whipped Butter*

Featured Entrees

*Oven Roasted French Chicken Breast with
Caramelized Sea Scallops Served with a White Wine Cream Sauce*

OR

*Roast Peppered Tenderloin of Beef
Served with a Tomato Béarnaise*

*Chef's Choice of Seasonal Fresh Vegetable and
Potato or Rice Accompaniment*

*Coffee, Tea, Brewed Decaffeinated Coffee and Herbal Teas
French Vanilla Ice Cream Served with Your Wedding Cake*

\$69.00 per person

20% Service Charge and 6% Sales Tax Additional

Wedding Reception Three

Five Hour Open Bar

Selection of Four Butlered Hors d'oeuvres

Displays

Fresh Vegetable Crudites with Dipping Sauce

Seasonal Sliced Fresh Fruit and Berries with Yogurt Dip

Imported and Domestic Cheeses with Dijon Mustard Dipping Sauce

and a Selection of Crackers and Crostini

Champagne Toast

Appetizer

Tortellini with Roasted Yellow and Red Peppers

Tossed with Roasted Garlic Oil and Fresh Grated Parmesan

Salad

Traditional Caesar Salad with Herbed Croutons

OR

*Field Green Salad with Diced Cucumber, Carrots Julienne, and Grape
Tomato Tossed with our House Honey-Balsamic Vinaigrette Dressing*

Crusty Rolls and Whipped Butter

Intermezzo

Lemon or Raspberry Sorbet

Featured Entrees

Potato Crusted Salmon

Served with a Chive Beurre Blanc

OR

*Roast Tenderloin of Beef with a Burgundy Wine Reduction
Chef's Choice of Seasonal Vegetable and Potato or Rice Accompaniment*

Coffee, Tea, Brewed Decaffeinated Coffee and Herbal Teas

Chocolate Dipped Strawberries Plated for each Dining Table

Your Wedding Cake Plated and Served

\$89.00 per person

20% Service Charge and 6% Sales Tax Additional

Wedding Reception Four

Four Hour Open Bar

Selection of Four Butlered Hors d'oeuvres

Displays

Imported and Domestic Cheeses, Sliced Pepperoni, Dijon Mustard

Dipping Sauce with a Selection of Crostini and Crackers

Grilled Vegetable Mirror with Balsamic Reduction Drizzle

Fresh Fruit and Berries

Champagne Toast

Stations with Chef's Attending

**Sautéed Pasta*

Tortellini, Farfalle, or Penne Rigate with

*Pesto Cream, Pesto, Roasted Tomato Basil, Vodka Cream, Roasted Garlic
or Alfredo/Choice of two pastas and sauces*

**Classic Caesar Salad*

Traditional Dressing with Herbed Croutons

**Carving Station with*

*Roast Beef and Roast Turkey Breast with
Horseradish Sauce and Cranberry Mayo*

**Asian Stir-Fry with*

Shrimp and Bay Scallops with a Ginger Soy Sauce

Coffee and Tea Station

Your Wedding Cake Plated and Served

\$69.00 per person

**Chef's Fee/\$50.00 per station*

20% Service Charge and 6% Sales Tax Additional