

Reception Hors D'oeuvres

(Market Fluctuations/Product Availability May Determine Price)

~ *White Glove Butler Passed* ~

Priced Per 50 Pieces

Scallops Wrapped in Bacon	\$110.00	Bread/Sausage Stuffed Mushroom Caps	\$ 90.00
Frank in Puff Pastry	\$ 70.00	Melon wrapped in Prosciutto	\$ 77.00
Spanikopita	\$ 84.00	Assorted Baby Quiche	\$ 77.00
Beef Teriyaki	\$100.00	Chicken Satay served with peanut sauce	\$ 77.00
Chicken Teriyaki	\$100.00	Coconut Shrimp*	\$115.00
Vegetarian Spring Rolls	\$ 78.00	Cantonese Shrimp Skewer*	\$200.00
Mini Italian Meatballs	\$ 65.00	Shrimp Cocktail*	\$140.00
Seafood Stuffed Mushroom Caps	\$ 95.00		

Suggested One Hour Hors D'oeuvres (minimum 50 people)

Please choose 5 hors D'oeuvres from the above menu

\$12.50 Per Person Prior to Dinner

\$18.00 Per Person- If in lieu of Dinner

Items with * account for two selections

~ *Elegant Cocktail Displays* ~

Assorted Domestic Cheeses with Crackers and Fresh Sliced Seasonal Fruit.....**\$4.25 Per Person**

*Assortment of International Cheeses with Crackers, Fresh Sliced Seasonal Fruit and Chocolate Covered Strawberries.....**\$7.75 Per Person**

Vegetable Crudite with Dip.....**\$3.75 Per Person**

Combined Display:* Assorted Domestic Cheese, Sliced Fruit, Crackers, Vegetable Crudite with Dip with an illuminated ice sculpture.....\$12.50 Per Person**

Raw Bar:*.....\$14.00 Per Person**.....**\$17.00 Per Person with Ice Sculpture**
Elegant Display of Shrimp, Crab Claws, Cherry Stone Clams and Bluepoint Oysters

Antipasto Display:*\$10.00 Per Person**
Italian Meats and Cheeses, Roasted Eggplant & Red Peppers, Marinated Olives, Artichoke Hearts, Mushrooms, Stuffed Cherry Peppers and Pepperoncini

Wedding Packages Plated Dinner Menus

(Priced Per Person)

When Selecting the Platinum Wedding Package, please review to the Reception Hors D'oeuvres menu for you Hors D'oeuvres choices. Please note when making selections the price difference.

Appetizers

(Please Select One)

Fresh Seasonal Fruit Cup

Selection of One Soup: Italian Wedding, Minestrone, Cream of Mushroom or Chicken Escarole

At An Additional Charge

New England Clam Chowder	\$2.95	Shrimp Cocktail (4 jumbo)	\$6.95
Lobster Bisque	\$3.95	Maine Crab Cakes	\$6.45

Salad

(Please Select One)

Tossed Garden Salad, Caesar Salad with Garlic Croutons,
Mixed Greens with Mandarin Oranges and Strawberries

Greek Salad	\$1.50	Petite Antipasto Salad	\$3.25	Plum Tomato and Mozzarella	\$3.25
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Optional Pasta Course

Penne Tossed in Marinara	\$4.25
Cheese Tortellini with Creamy Alfredo Sauce	\$4.50
Jumbo Lobster Ravioli with lobster cream sauce	\$6.25

Intermezzo

Served in between courses to cleanse your guest's pallet. Allowing them to fully absorb the next course's flavors.

Sorbet your choice of flavor \$2.75

Entrée Selections

Spilt Menu Fee \$2.00 additional per person

	<u>Deluxe</u>	<u>Platinum</u>
Tuscan Chicken Stuffed with spinach, feta cheese, prosciutto with a cognac feta cream sauce	\$65.95	\$88.95
Baked Stuffed New England Chicken Cranberry & apple stuffing with herb sauce	\$62.95	\$85.95
Chicken Marsala or Chicken Picatta	\$62.95	\$85.95
Baked Haddock Lightly seasoned with herb crumbs	\$63.95	\$86.95
Grilled Atlantic Salmon served with pink a la vodka sauce	\$64.95	\$89.95
Four Jumbo Baked Stuffed Shrimp Served with Scampi Sauce	\$68.95	\$91.95
Prime Rib of Beef Served with Au Jus	\$68.95	\$94.95
Roast Sirloin Strip Steak Served with a cabernet and wild mushroom sauce	\$67.95	\$93.95
Filet Mignon Choice of bearnaise or wild mushroom sauce	\$69.95	\$95.95
Create Your Own Combination Plate:	\$79.95	\$102.95

Choose from two of the above entrees to be served as one.

Select One

Oven Roast Potatoes	Rice Pilaf	Garlic Mashed Potatoes
Twice Baked Potatoes	\$2.00	Duchess Potatoes \$2.00

Select One

Seasonal Vegetable Medley	Maple Glazed Baby Carrots	Green Beans Almondine
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***All Entrees Served with: Breads, Rolls, Butter, Coffee, Herbal Teas, Decaffeinated Coffee
Wedding Cake is served on a Painted Plate***

All Prices are Subject to 22% Administrative Fees and 5% State Sales Tax 2008

Wedding Package Dinner Buffet Menu

*Minimum of 50 People
Priced Per Person*

Salads

Fresh Tossed Garden Salad
Plum Tomato and Mozzarella
Herb Pasta Salad

Entrée Selections

Baked Haddock lightly seasoned with herb crumbs
Baked Seafood Stuffed Sole served with a Lemon Dull Buerre Blanc Sauce
Sautéed Tenderloin Tips
Sliced London Broil served with a Wild Mushroom Sauce
Chicken Marsala or Piccatta
Cheese Tortellini in Alfredo Sauce
Seafood Newburg
Chicken Slatimbocca Sautéed spinach and shaved prosciutto topped with melted provolone
Baked Stuffed Shells

Served with:

Warm Bread, Rolls and Butter
Chef's Selection of Starch and Vegetable
Coffee, Herbal Teas and Decaffeinated Coffee
Wedding Cake is served on a Painted Plate

	<u>Deluxe</u>	<u>Platinum</u>
Choice of Two Entrees	\$68.95	\$91.95
Choice of Three Entrees	\$75.95	\$98.95

Buffet Enhancements

Carving & Presentation Stations

Chef Carved Steamship Round of Beef	\$7.00
Chef Carved Turkey or Ham	\$6.25
Chef Carved Roast Tenderloin of Beef	\$8.00
Pasta Station	\$4.25

Chef's Fee \$75.00

Optional Dessert Enhancements

Priced Per Person

Chocolate Covered Strawberries \$2.00

Chocolate Ice Cream Truffle \$2.25

Viennese Dessert Table \$7.25

Includes: assorted petit fours, pastries and chocolate covered strawberries

Gourmet Coffee Station \$3.75

Includes beverages, chocolate shavings, whipped cream and cinnamon sticks

One Hour After Dinner Drink Cordials \$6.50

Includes: Kahlua, Baileys Irish Cream and Sambuca

Beverage Menu

Cash Bar Pricing

Premium Brand Liquors \$6.00

Popular Brand Liquors \$5.50

Two-liquor drinks and cordials \$6.75

House Wine \$6.00

Imported Beers \$5.75

Domestic Beers \$5.00

Soft Drinks \$1.75

Bottled Water \$2.00

Open Basis Bars

Three Options:

Pay Per Person Per Hour, Pay for Beverages on Consumption or Set a Monetary Amount to be Spent

Popular Brands, Beer & Wine

Smirnoff, Beef Eater, Bacardi, Cuervo, Dewars, Jim Beam, Seagrams 7, Assorted Mixers, Cordials, House Chardonay, Merlot, Cabernet Sauvignon, White Zinfandel, Budweiser, Bud Light, Amstel Light, Corona and O'Douls

<i>First Hour</i>	\$14.00 Per Person	<i>Second Hour</i>	\$23.00 Per Person
<i>Third Hour</i>	\$27.00 Per Person	<i>Four Hours</i>	\$31.00 Per Person

Premium Brands, Beer & Wine

Absolute, Tangueray, Bacardi, Cuervo 1800, Johnny Walker Red, Seagrams V.O., Khalua, Amaretto di Saronna, House Chardonay, Merlot, Cabernet Sauvignon, White Zinfandel, Budweiser, Bud Light, Amstel Light, Corona and O'Douls

<i>First Hour</i>	\$14.50 Per Person	<i>Two Hours</i>	\$23.50 Per Person
<i>Three Hours</i>	\$24.50 Per Person	<i>Four Hours</i>	\$31.50 Per Person

Wine Selections

Tier One Wines

White Wines:

Delicato Chardonnay, California	\$23.00
Mezzacorona Pinot Grigio, Italy	\$22.00
Delicato White Zinfandel, California	\$22.00

Red Wines:

Delicato Merlot, California	\$24.00
Delicato Cabernet Sauvignon, California	\$23.00
Piccini, Chianti, Italy	\$24.00

Tier Two Wines

White Wines:

Kendall-Jackson Chardonnay, California	\$28.00
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Red Wines:

Blackstone Merlot, California	\$30.00
Barossa Valley Estate Shiraz, "Spires", Australia	\$28.00
Distant Bay Pinot Noir, California	\$28.00

Tier Three Wines

White Wines:

Giovanni Puiatti Pinot Grigio – Italy	\$36.00
La Crema Chardonnay – Sonoma	\$34.00
Chateau St. Michelle Indian Wells Chardonnay- Washington State	\$36.00

Red Wines:

Stonestreet Merlot – Sonoma	\$36.00
Chambria Pinot Noir – Julias Vineyards, California	\$34.00
Chateau St. Michelle Indian Wells Cabernet Sauvignon – Washington State	\$36.00

Champagne

Moet Chandon, "White Star"	\$75.00
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Linen Package

Package Includes in Your Choice of Colors:

Full Length Satin Lamour Table Linens

Lamour Mat Satin Napkins

Specialty Linens for your Cake Table

Specialty Linens for Place Card Table

Linens for Sweet Heart Table

Chair Covers and Bows

\$11.25 Per Person

Satin Chair Cover and Bows (in your choice of colors) \$5.00 per person

Strikingly unique.

Stunningly yours.

Create a special ambiance that is distinctly your very own.