



## Ceremony Package

White Wood Chairs  
Accommodations for up to 220 Guests

Unity Candle Table

Wedding Ceremony Rehearsal Prior to Your Wedding Day  
(Availability to be Determined Closer to Your Wedding Day)

Note: This does not go towards minimum expenditure



## Basic Wedding Package

Four Hours of Limited Bar  
Domestic Beer, House Wine, Bacardi, Smirnoff,  
Gin & Non-Alcoholic Drinks

Vegetable Crudités  
Buttermilk Herb Dip

Domestic Cheese Display  
Assorted Crackers

Elegant Three-Course Served Meal  
OR  
Elaborate Bridal Buffet

Custom Wedding Cake

Tablesides Coffee Service with Dessert

White or Ivory Standard Linens

Choice of Napkin Color

Choice of Table Runners

Round Mirrors & Four Votives per Table

Elegant White Glove Service



## Traditional Wedding Package

Four Hours of Call Bar

Vegetable Crudités  
Buttermilk Herb Dip

Domestic Cheese Display  
Assorted Crackers

2 Butler Passed Hors d'oeuvres

Strawberry Garnished Champagne Toast

Wine Service with Dinner

Elegant Three-Course Served Meal  
OR  
Elaborate Bridal Buffet

Custom Wedding Cake

Tablesides Coffee Service with Dessert

White or Ivory Floor Length Linens

Choice of Napkin Color

Round Mirrors & Four Votives per Table

Elegant White Glove Service



## Elite Wedding Package

4 Hours of Premium Bar

Vegetable Crudités  
Buttermilk Herb Dip

Domestic Cheese Display  
Assorted Crackers

4 Butler Passed Hors d'oeuvres

Strawberry Garnished Champagne Toast

Wine Service with Dinner

Elegant 4-Course Served Meal  
OR  
Bridal Buffet

Custom Wedding Cake

Tablesides Coffee Service with Dessert

Custom Floor Length Linens

Custom Chair Covers

Choice of Napkin Color

Mirrors and Votives

Elegant White Glove Service

Gourmet Sweets Table (4)  
OR  
Late Night Snack Package (3)



## Hors d'oeuvres

### Cold

Seasonal Fruit Display  
Tomato Basil Bruschetta  
Shrimp Cocktail  
California Rolls  
Goat Cheese & Red Onion Focaccia  
Antipasto Skewers  
Sun Dried Pesto Tortellini  
Turkey BLT Pinwheels  
Goat Cheese Bruschetta  
Honey Ricotta Crostini  
*With Roasted Pistachios*  
Bleu Cheese Puffs  
*With Caramelized Onions*  
Parmesan & Cheddar Puffs  
*Spicy Mango Chutney Sauce*  
Prosciutto Ham & Mango Crostini  
Parmesan Tuile  
*Honey Goat Cheese*

### Hot

Mini Beef Wellington  
Coconut Shrimp  
Bacon Wrapped Chestnuts  
*Brown Sugar Soy Sauce*  
Buffalo Chicken Quesadillas  
Italian Sausage Mushrooms  
Maryland Crab Cakes  
*Cajun Tartar Sauce*  
Sesame Chicken Skewers  
Open Faced Mini Reuben's  
Toasted Ravioli  
*Vodka Sauce*  
Brie & Raspberry En Croute  
Bacon Wrapped Scallops  
Cocktail Meatballs  
*(Beef or Turkey)*  
Southwest Eggrolls  
Mini Crescent Franks  
Beef Satay  
Spinach Artichoke Crostini

Each Additional Hors d'oeuvres



## Side Selections

### Soup

Creamy Chicken & Rice  
Corn Chowder  
Roasted Sweet Potato with Madagascar Vanilla  
Maple & Carrot with Sugared Pecans  
Broccoli White Cheddar  
Roasted Red Pepper & Tomato Basil

### Salads

#### Mixed Greens:

Tomato, Cucumber and Carrot  
Choice of Two Dressings

#### Spinach Salad:

Spinach, Strawberries, Candied Pecans and Feta  
Served with a Strawberry Vinaigrette

#### Caesar Salad:

Romaine, Homemade Croutons, Parmesan and Tomato  
Tossed in a Creamy Caesar Dressing

#### Iceberg Wedge:

Iceberg, Tomato, Bleu Cheese, Bacon, Chives & Dressing

### Starch

Home-Style Mashed Potatoes: Regular or Garlic  
Garlic & Herb Roasted Red Potatoes  
Twice Baked with Cheddar Cheese  
Garlic & Chive Duchess  
Wild Rice

### Vegetable

Vegetable Medley  
Green Beans Amandine  
Maple Glazed Carrots  
Green Beans, Red Peppers & Carrots  
Vegetable Parcels  
\* Fresh Asparagus



*Basic*

*Traditional*

*Elite*

### Filet Mignon/ Beef Tenderloin

Center Cut 8 oz Filet

Marinated in Herb Garlic Oil & Char Grilled

Served with a Burgundy Red Wine

### Sirloin Steak / London Broil

6-8 Ounce Sirloin Marinated in Red Wine, Shallots, Garlic & Fresh Herbs

### Apple Crusted Pork Loin

Apple Cider Rubbed Pork Loin

Served with Bourbon Almond Mustard Sauce

### Boursin Stuffed Chicken Roulade

Herb, Garlic, Cheese & Rice Stuffed Chicken Roulade

### Italian Stuffed Chicken

Spinach, Mozzarella & Sun Dried Tomato

Garnished with Crispy Prosciutto

Served with Parmesan Cream Sauce

### Chicken Dijon

Chicken Breast Breaded with Panko, Parsley & Parmesan Cheese

Served with a Chablis White Wine Dijon Cream Sauce



*Basic*

*Traditional*

*Elite*

Mediterranean Chicken Breast

Stuffed with Artichokes, Garlic & Feta Cheese  
Served with Pimento Cream Sauce

Southwestern Chicken Breast

Seasoned Cornbread with South West Spices  
Served with Creamy Corn Relish

Risotto Stuffed Chicken

Parmesan, Thyme & Risotto  
Served with Lightened Mustard Ivory Sauce

Salmon Rockefeller

Sautéed Salmon, Spinach, Smoked Bacon & Caramelized Onions  
Served with Parmesan Cream Sauce

Tilapia Roulade

Sautéed Tilapia Stuffed with Crab  
Served with Sauce Americaine

Pretzel Crusted Halibut

Fillet of Halibut Rubbed with Seasoned Butter  
Crusted with Pretzel Crumbs  
Served with Mustard Sauce

Filet Mignon and Scallop/ Shrimp

Petite Filet and Marinated Sea Scallop or Shrimp  
Served with Cabernet Reduction and Lemon Burre Blanc



*Basic*

*Traditional*

*Elite*

### Filet and Chicken

Petite Filet and Lightly Floured Seasoned Chicken Breast

Served with Marsala, Picatta, Lemon Artichoke Caper or Champagne Sauce

### Sirloin and Chicken

Petite Sirloin and Lightly Floured Seasoned Chicken Breast

Served with Marsala, Picatta, Lemon Artichoke Caper or Champagne Sauce

### Vegetable Lasagna Roll

Layered with Vegetables, Ricotta, Parmesan & Provolone

Served with Tomato Basil Marinara

### Portobello Stuffed Ravioli

Stuffed with Mushrooms, Cheese & Cracked Black Pepper

Served in a Basil White Wine Cream Sauce

### Roasted Vegetable Wellington

Marinated Grilled Vegetables, Goat Cheese & a Puff Pastry

Served with Smoked Tomato Cream Sauce

### Garlic Pesto Gnocchi

Italian Potato Gnocchi

Cream, Pine Nut, Fresh Basil, White Wine and Asiago

### Ricotta Chablis Stuffed Shells

Ricotta, Parmesan, Mozzarella & Chablis

Served with Sun Dried Tomato Cream Sauce

Finished with Fresh Basil



### Bridal Buffet

Choice of Soup or Salad  
~ Served ~

Warm Rolls and Butter

Choice of Vegetable

Choice of Starch

### Pasta Station

Penne Pasta with Choice of Two Sauces:

Alfredo, Marinara, Pesto Cream Sauce or Garlic Oil

### Choice of Two Entrees:

#### Chef Carved Roast Beef

Herb and Garlic Marinated

Slow Roasted

Served with Au Jus & Horseradish Cream Sauce

#### Chicken Breast

Sautéed and Topped with Choice of Sauce:

Marsala, Picatta, Lemon Artichoke Caper or Champagne

#### Chef Carved Turkey Breast

Oven Roasted Turkey Breast with Classic Thyme Gravy

#### Apple Crusted Pork Loin

Apple Cider Rubbed Pork Loin

Served with Bourbon Almond Mustard Sauce

#### Salmon Rockefeller

Sautéed Salmon, Spinach, Smoked Bacon & Caramelized Onions

Served with Parmesan Cream Sauce

#### Tilapia Roulade

Sauteed Tilapia Stuffed with Crab

Served with Sauce Americaine

\*All Food and Beverage Subject to 20% Service Charge and Current Sales Tax\*



## Stations Package

4 Hours of Call Bar	Vegetable Crudités
4 Butler Passed Hors d' oeuvres	Domestic Cheese Display
Custom Wedding Cake	10 High Top Tables
White or Ivory Standard Linens	Round Mirrors & Votives

### Entree Station

**Choice of Two:** Roast Beef, Roasted Turkey, Ham, Beef Medallions, Sautéed Shrimp, Sautéed Scallops \*Beef Tenderloin or \*Prime Rib (Add \$6)

Warm Silver Dollar Rolls

Includes Choice of Potato and Vegetable

### Soup & Salad Station

**Choice of Two:** Creamy Chicken & Rice, Corn Chowder, Roasted Sweet Potato with Madagascar Vanilla, Broccoli White Cheddar, Maple & Carrot with Sugared Pecans & Roasted Red Pepper Tomato Basil

**Salad Bar:** Crisp Romaine Lettuce, Fresh Mozzarella, Shredded Cheddar, Tomato, Cucumber, Carrots, Strawberries, Homemade Croutons, Candied Pecans, Bacon Pieces, Mushrooms and Peppers

### Pasta Station

Penne Pasta & Garlic Bread

Ingredients: Peas, Artichokes, Black Olives, Sun Dried Tomatoes, Roma Tomatoes, Spinach, Broccoli, Asparagus, Red Onions and Mushrooms

Side Items: Garlic, Parmesan, Pesto Sauce and Crushed Red Chili Peppers

**Choice of Two:** Grilled Chicken, Italian Sausage, Jumbo Shrimp

Sauces: Tomato Marinara, Classic Parmesan Cream and Gorgonzola Blue Cheese Cream

### Dessert Station

**Choice of Five:** Carrot Cake, Strawberry Shortcake, Dream Bars,

Vanilla Mousse, Chocolate Éclairs, Cheesecake Pops,

Chocolate Covered Strawberries, Tiramisu and Brownie Pops

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### Liquor Packages

<u>Liquor</u>	<u>Limited</u>	<u>Call</u>	<u>Premium</u>
<u>Vodka</u>	Smirnoff	Smirnoff Skyy	Ketel One Absolut
<u>Gin</u>	Gordon	Beefeaters	Beefeaters Tanqueray
<u>Rum</u>	Bacardi	Bacardi Captain Morgan	Bacardi Captain Morgan Malibu
<u>Whiskey</u>		Jim Beam	Jack Daniels Seagrams 7
<u>Scotch</u>		Cutty Sark J & B	Dewars
<u>Tequila</u>		Sauza	Jose Cuervo
<u>Brandy</u>		Christian Bros	Korbel
<u>Cordials</u>		Amaretto Starbucks Triple sec Butterscotch Peach Schnapps Apple Pucker Sweet & Dry	Amaretto Baileys Triple Sec Kahlua Peach Schnapps Butterscotch Apple Pucker Sweet & Dry
<u>Champagne</u>		Kenwood Yalupa	Korbel Brut
<u>Wine</u>	Merlot Cabernet Pinot Grigio White Zinfandel Chardonnay	(Same)	(Same)
<u>Bottled Beer</u>	Miller Lite Bud Light	Miller Lite, MGD Bud Light	Bud Light, MGD, Miller Lite, Corona Heineken

Upgrade Beers Only

Upgrade to Premium Bar Package

### Upgrade Wines

Robert Mondavi Pinot Noir, Cabernet & Chardonnay, Chateau St. Michelle Riesling



## Food and Beverage Additional

*\*This will go towards minimum expenditure\**

### Sweet Table

Carrot Cake, Strawberry Shortcake, Dream Bars  
Vanilla Mousse, Chocolate Éclairs, Cheesecake Pops,  
Chocolate Covered Strawberries, Tiramisu, Brownie Pops  
*Choice of Four for Elite Package*

### Hand-Dipped White or Dark Chocolate Covered Strawberries

*1 per person Served with Cake*

### Intermezzo

Lemon, Raspberry, Mango or Champagne

### Add Soup / Salad Course

#### Vanilla Ice Cream

#### Champagne Punch

#### Non Alcoholic Punch

### Gourmet Coffee Station

Fresh Regular, Decaf & Irish Cream Coffee, Shaved White Chocolate & Dark Swiss Chocolate,  
Fresh Whipped Cream, Half & Half, Crystal Sugar Cubes, Pure Cane Amber Sugar-in-the-  
Raw, Chocolate Dipped Lady Fingers, Cinnamon Sticks & Premium Gourmet Hot Chocolate

*\*All Food and Beverage Subject to 20% Service Charge and Current Sales Tax\**



## Food and Beverage Additionalals

*\*This will go towards minimum expenditure\**

### Late Night Snacks

Choice of Three for Elite Package

*~Each Item Priced Per Piece~*

*Mini Sandwiches:*

*Spicy Breaded Chicken Wings:*

*Ranch or Blue Cheese Dressing*

*Mini Cheeseburgers:*

*Turkey BLT Pinwheels:*

*California Rolls:*

*Soy Sauce, Wasabi, Pickled Ginger*

*Mini Crescent Franks*

*Mozzarella Sticks*

*Chicken Fingers*

### Meatless Nacho Bar

*Queso Fundido with Guacamole, Pico de Gallo, Sour Cream & Salsa*

### Nacho Bar with Chicken or Beef

*Queso Fundido with Choice of Chicken or Beef, Guacamole, Pico de Gallo, Sour Cream, Salsa, Black Beans, Roasted Corn, Olives, Scallions & Onion Cilantro Mix*

### Pizza Package

*Cheese & Sausage, Cheese & Pepperoni and Veggie*

### Bar Food Package

*Chicken Fingers, Mini Cheeseburgers & Curly Fries*

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## Linen and Rental Additional

\*These items do not go towards minimum\*

Floor Length Linens

Overlays

Chair Covers

Chivari Chairs

Table Runners

White Tulle with Lights for Head Table

Bird Cage or Card Box

Personal Basket for Ladies Rest Room

10 Ft Screen

Projector with DVD Player



## Linen and Rental Additional

\*These items do not go towards minimum\*

Portable 2<sup>nd</sup> Bar

Martini Luge

3 Cylinder Vases per Table

1 Centerpiece Bowl per Table

Cocktail Tables