

SILVER WEDDING PACKAGE

\$23 Plated or \$26 Buffet

■ RECEPTION INCLUDES

Decorative Presentations of crudités' with ranch dip, freshly cut fruits, cheeses and crackers.

Sparkling Signature Cranberry-Pineapple Punch served in elegantly carved ice punch bowl.

Served Garden Salad prepared with romaine, spinach and iceberg lettuces with tomatoes, cucumbers, shredded cheddar cheese and one dressing choice.

Dinner Rolls with butter.

Beverages include coffees, teas, soft drinks and milk.

■ CHOICE OF TWO ENTRÉES

Include additional entrées for \$2 per person

Beef Stroganof with pasta.

Beef Lasagna

Grilled Chicken Italiano with tomato-Boursin cream sauce.

Foccacia Chicken Parmesan

Rosemary Lemon Pepper Chicken

Teriyaki Stir-fry (pork or chicken).

Baked Ham with Hawaiian salsa.

Garlic-Ginger Pork Loin

Jumbo Mushroom Ravioli with Mediterranean sauce (*vegetarian*).

Pasta Primavera with marinara (*vegetarian*).

Spanakopita with lemon cream sauce (*vegetarian*).

■ CHOICE OF ONE VEGETABLE

Monaco

Baby carrots, yellow and green beans.

California

Broccoli, cauliflower, carrots, onions, and red peppers.

Antigua Blend

Red peppers, green beans, broccoli, cauliflower, and carrots.

Key West

Orange and yellow carrots, green beans, and red pepper strips.

Garden Medley

Zucchini, yellow squash, julienne peppers.

Green Beans Almandine

With toasted almonds.

■ CHOICE OF ONE STARCH

Classic Mashed Potatoes

Roasted Garlic Mashed Potatoes

Parmesan Roasted Red Skins

Parsley-buttered Boiled Red Skins

Cavatappi Marinara

Herb Seasoned Rice Pilaf

■ COMPLIMENTARY SERVICES

Experienced catering professionals for personalized assistance.

Mirrors, votives and hurricane lamp table centerpieces.

Skirted and decorated head, cake, and gift tables.

Placement of favors and name cards.

Hardwood sectional dance floor.

Complimentary cake cutting.

Black tie service staff.

- Additional charges apply for off premise weddings.
- Prices do not reflect service charges or sales tax.
- FREE Banquet room with full service catering.

wedding packages

GOLD WEDDING PACKAGE

\$29 Plated or \$32 Buffet

■ RECEPTION INCLUDES

Decorative Presentations of crudités' with ranch dip, freshly cut fruits, cheeses and crackers.

Sparkling Signature Cranberry-Pineapple Punch

Dinner Rolls with butter.

Beverages include coffees, teas, soft drinks and milk.

■ CHOICE OF TWO HORS D'OEUVRES

Mini Pork Egg Rolls with sweet-n-sour sauce and hot mustard.

Grandma's Cocktail Weenies with red current jelly and French mustard.

Honey-Licked or **Hot-n-Spicy Wings** with ranch, bleu cheese and BBQ.

BBQ, Swedish or **Mushroom Marsala Meatballs**

Cocktail Mushrooms in Boursin Cream Sauce.

■ CHOICE OF ONE SALAD

House Salad

Romaine, spinach and iceberg lettuces, mandarin oranges, walnuts and balsamic vinaigrette.

Classic Caesar Salad

Romaine, tomatoes, croutons and Parmesan dressing.

Garden Salad

Romaine, spinach and iceberg lettuces with tomatoes, cucumbers, shredded cheddar cheese and one dressing choice.

■ CHOICE OF TWO ENTRÉES

Include additional entrées for \$2 per person

Beef Strip Loin a la Burgundy

Chicken Cordon Bleu

Champagne Chicken Forestiere

Char-Grilled Duo

Boneless breast of chicken and center cut pork loin chop.

Ginger Crusted Tuna

Salmon Piccata

Jumbo Striped Cheese Ravioli

Plus, any selections from the Silver Package.

■ CHOICE OF ONE STARCH

Maple Roasted Sweet Potatoes

Brown and Wild Rice Pilaf

Plus, any selections from the Silver Package.

■ EXTRAS

Elegant full size ice sculpture. Choose one of four designs.

■ COMPLIMENTARY SERVICES

Experienced catering professionals for personalized assistance.

Mirrors, votives and hurricane lamp table centerpieces.

Skirted and decorated head, cake, gift and ice tables.

Placement of favors and name cards.

Hardwood sectional dance floor.

Complimentary cake cutting.

Black tie service staff.

■ CHOICE OF ONE VEGETABLE

Please make selections from the Silver Package.

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wedding packages

PLATINUM WEDDING PACKAGE

\$37 Plated or \$40 Buffet

■ RECEPTION INCLUDES

Decorative Presentations of crudités' with ranch dip, freshly cut fruits, cheeses and crackers.

Sparkling Signature Cranberry-Pineapple Punch served in elegantly carved ice punch bowl.

Dinner Rolls with butter.

Beverages include coffees, teas, soft drinks and milk.

■ CHOICE OF THREE HORS D'OEUVRES

Shiitake Spring Rolls with sweet-n-sour and hot mustard sauces.

Chicken Satay with a choice of BBQ, Thai or tandoori style.

Shrimp Potstickers with teriyaki dipping sauce.

Spinach and Asiago Stuffed Mushroom Caps

Baked Brie en Croute with strawberries and pecans.

Chef Nick's Summer Bruschetta

Plus, any hors d'oeuvre selections from the Gold and Silver Packages.

■ CHOICE OF TWO ENTRÉES

Include additional entrées for \$2 per person

Slow Roasted Prime Rib of Beef

Roast Combination of beef strip loin a la burgundy and choice of chicken breast.

Wild Mushroom Stuffed Veal Rib Chop

Raspberry Grilled Duck Breast

Shrimp Scampi Linguini

Roasted Vegi-Keobs over lentils and biryani rice.

Plus, any selections from the Gold and Silver Packages.

■ CHOICE OF ONE VEGETABLE

Please make selection from the Silver Package.

■ CHOICE OF ONE SALAD

Loire Salad

Fancy mixed baby greens, Brie, rosemary pecans, peppered strawberries and Sauvignon Blanc vinaigrette.

New Age Salad

Crisp napa cabbage, spinach and romaine lettuces, toasted almonds fresh mushrooms, edamame beans, scallions and ginger with a garlic-sesame vinaigrette.

Plus, any salad selection from the Silver or Gold Packages.

■ CHOICE OF ONE STARCH

Maple Roasted Sweet Potatoes

Brown and Wild Rice Pilaf

Plus, any starch selection from the Silver Package.

■ EXTRAS

Elegant full size ice sculpture. Choose one of four designs.

Choice of sweet table or chocolate fountain.

Beverage station throughout event.

■ COMPLIMENTARY SERVICES

Experienced catering professionals for personalized assistance.

Mirrors, votives and hurricane lamp table centerpieces.

Skirted and decorated head, cake, gift and ice tables.

Placement of favors and name cards.

Hardwood sectional dance floor.

Complimentary cake cutting.

Black tie service staff.

- Additional charges apply for off premise weddings.
- Prices do not reflect service charges or sales tax.
- FREE Banquet room with full service catering.

full service

HOSTED and CASH BAR

■ **HOSTED BAR**

Premium Brand Liquors \$3.75 per drink

House Brand Liquors \$3.25 per drink

Martinis/Manhattans \$4.25 per drink

Cordials \$4.50 per drink

Domestic Bottled Beer \$3 per bottle

Imported Bottled Beer \$3.50 per bottle

Chardonnay, Merlot, White Zinfandel
\$3.50 per glass

Soft Drinks and Juices \$1.50 per glass

Bottled Waters \$1.50 each

■ **CASH BAR**

Premium Brand Liquors \$4 per drink

House Brand Liquors \$3.50 per drink

Martinis/Manhattans \$4.50 per drink

Cordials \$5 per drink

Domestic Bottled Beer \$3.25 per bottle

Imported Bottled Beer \$4 per bottle

Chardonnay, Merlot, White Zinfandel
\$3.75 per glass

Soft Drinks and Juices \$1.75 per glass

Bottled Waters \$2 each

ADDITIONAL BEVERAGES

House Wines and Champagne

\$21 per 1.5 liter bottle

\$14.95 per 750 ml. bottle

Sparkling Juice

\$10.95 per bottle

Champagne or Wine Punch

\$35 per gallon

Non Alcoholic Punch

\$19 per gallon

Michelob or Michelob Light Keg

\$240 per keg

Budweiser or Bud Light Keg

\$215 per keg

- A \$15.00 hourly charge per bartender will be assessed if sales do not average \$100.00 per hour per bartender.
 - Please review alcohol policy information for regulations on alcohol service.
 - Prices do not reflect service charges or sales tax.