

WEDDING RECEPTION & DINNER

OUR WEDDING PACKAGE INCLUDES:

Four-Hour Open Bar Serving Premium Brand Liquor
Butler-passed Champagne as your Guests Arrive
Cocktail Reception (First Hour)
Plated Dinner (Two Entrée Selections Taken Tableside)

Minimum Guarantee: 50 Adult Guests

WEDDING RECEPTION

BUTLER-PASSED HORS D'OEUVRES

(Please Select Six)

HOT

Steamed Asian Dumplings, Soy Sauce
Sesame Chicken, Orange Mustard Sauce
Beef Satay
Tandoori Chicken Satay
Beef or Chicken Empanadas
Shrimp Shumai
Vegetable Spring Rolls
Miniature Beef Wellingtons
Coconut Shrimp
Quesadilla Cornucopia
Wild Mushroom Tartlet
Shrimp Tempura
Miniature Quiche
Lobster & Mango Crisps
Roasted Vegetable Tart
Spanokopita

COLD

Smoked Salmon on Toast Points
Vermont Goat Cheese on Toasted Sourdough Crouton
Paté on Toast Points
Shrimp Cocktail

California Rolls, Ginger & Wasabi Sauce
Proscuitto & Asparagus
Seared Scallops & Roasted Peppers
Eggplant Rollatini

COCKTAIL STATIONS

(Please Select Two)

INTERNATIONAL CHEESE AND FRUIT DISPLAY

A Selection of Imported & Domestic Cheeses Presented With
Fresh Fruit, Sliced Baguettes and Carr Crackers

CRUDITÉS PRESENTATION

A Display of Freshly Cut Vegetables
Served with an Assortment of Dips

ANTIPASTO TABLE

A Selection of Italian-Style Cured Meats and Cheeses
Served with Assorted Breads and Semolina Breadsticks
Garnished with Olives, Roasted Red Peppers, Grapes and Berries

PASTA STATION

Farfalle with Diced Tri-Color Peppers
Or
Tortellini with Sun-Dried Tomatoes
Basket of Freshly Baked Breads and Rolls
Chef's Selection of Sauces

FAR EASTERN STATION

Vegetarian & Pork Dumplings
Fried Rice (Chicken, Vegetable or Shrimp)
Stir-Fried Vegetables with Spicy Garlic Sauce
Cold Sesame Noodles

DINNER MENU

(Dinner includes a Choice of One Appetizer, One Salad,
Two Entrées—Choice taken tableside and Wedding Cake)

APPETIZERS

(Please Select One)

Maryland Crab Cakes
Roasted Corn Salsa

Wild Mushroom Ragout
Provencale Herb Tartlet

Baked Brie
With Cherry Compote

Artichoke & Spinach Ravioli
Fresh Tomato Sauce

SALADS

(Please Select One)

Mesclun Greens and Tomatoes
Warm Vermont Goat Cheese Croustade
Champagne Vinaigrette

Iceberg Lettuce Salad
With Watercress and Candied Walnuts
Raspberry Vinaigrette

Classic Caesar Salad
Toasted Sourdough Croutons

Fresh Spinach Salad
With Shiitake Mushrooms and Crumbled Bacon
Honey Mustard Dressing

ENTRÉES

(Please Select Two—Order Taken Tableside)

Roasted Herb-Crusted French Breast of Chicken
Au Jus

Grilled Fillet of Salmon
Wild Mushroom Risotto, Chive Butter Sauce

Roast Cornish Hen
Apple Bourbon Demi Glace

Sliced Tenderloin of Beef
Sauce Perigourdine

Grilled Filet Mignon
Tarragon Cabernet Sauce

Roast Prime Rib of Beef
Au Jus

Five-Spice Broiled Fillet of Salmon
Sweet Ginger Glaze

Medallions of Veal
With Mushrooms, Marsala Wine Sauce

Rosemary-Skewered Grilled Jumbo Shrimp
Tarragon Tomato Butter

Grilled Red Snapper
Pineapple Mango Salsa

All Entrées Are Served with Our Chef's
Fresh Seasonal Vegetables & Rice or Potato Specialty
And Fresh Baked Dinner Rolls & Homemade Butter

DESSERT

Assorted Miniature Pastries & Petit Fours

Wedding Cake
(Customized Especially For Your Wedding)

Complete Coffee and Tea Service
Featuring an Assortment of Freshly Brewed Regular &
Decaffeinated Coffee and Regular & Herbal Teas