

# **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