

Buttonwood Manor

Platinum Wedding Package

Cocktail Hour Selections:

Butler Style Hors D'oeuvres:

Served on silver platters ~ White glove service

All items included plus Chef's Choice:

Cocktail shrimp ~ Stuffed mushrooms

Potato pancakes ~ Ahi tuna w/ cucumber ~ Mini crab cakes ~ Clams casino

Lobster quesadillas ~ Bacon-wrapped scallops ~ Brie w/ pesto

Filet Mignon baguette ~ Salmon canapés ~ Prosciutto-wrapped asparagus spears

Bruschetta Crostini ~ Spanakopita ~ Cocktail franks in puff pastry

Chafing Dish Selections:

(choice of six)

Hot & spicy shrimp ~ Mussels Fra Diavolo ~ Cavatelli & broccoli

Fried Calamari ~ Lobster Mac & cheese ~ Eggplant rollatini

Chicken Francaise ~ Chicken Marsala ~ Sausage & peppers ~ Paella Valencia

Beef & vegetable teriyaki ~ Beef tips Chasseur ~ New Zealand Mussels

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International Cold Display:

All items included:

Fresh mozzarella & plum tomato ~ Marinated seafood salad

Marinated grilled vegetables ~ Tri Color Pasta Salad

Chilled broccoli rabe ~ Genoa salami, roasted red peppers & provolone

Fresh Fruit, Cheese & Crudités Display

Attended Stations:

(Choice of two)

Shrimp Station: Scampi or Scorpio style

Scampi - sauteed with fresh garlic, white wine, lemon & parsley

Scorpio - scampi style with chopped tomato, fresh dill, and feta cheese

Pasta Station:

Penne rigate or farfalle pasta with a choice of vodka, Pomodoro, or alfredo sauce

Whipped Potato Martini Bar:

Whipped Yukon gold potatoes served in a martini glass with choice of crisp Apple wood bacon bits, Pecorino Romano cheese, Aged Vermont cheddar, sweet red onion marmalade, roasted garlic, sour cream & chives

Carving Station:

Choice of smoked ham, roasted turkey, or roast beef

Taco Stand:

Soft flour tortillas with choice of chicken, shrimp or beef topped with choice of sautéed peppers & onions, grilled poblano chills, fresh jalapenos, Pico de Gallo, chopped plum tomato, cilantro lime cream & crispy Mexi slaw.

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Main Reception Selections:

Appetizer Course:

(choice of one)

Fresh fruit - seasonal fruit salad or sliced melon

Soup - shrimp & lobster bisque, minestrone, tortellini en brodo or cream of broccoli

Pasta - penne, farfalle or rigatoni pasta w/ choice of vodka or Pomodoro sauce

Salad Course:

(choice of one)

Mixed greens with balsamic vinaigrette ~ Classic Caesar ~ Pear, walnut & crumbled bleu cheese

Main Course:

(choice of three to be offered)

Chicken - Chicken Francaise, Chicken Capriccio w/ Marsala sauce, chicken sauté, Stuffed chicken or chicken cordon bleu

Seafood - New Bedford mix (shrimp, scallops & flounder in a lemon beurre blanc sauce), Pistachio encrusted Norwegian salmon, or Stuffed sole

Beef - Prime Rib, Chateaubriand, Sliced shell steak or Filet Mignon

Choice of one to be served with entrée:

Herb roasted red bliss potatoes, Duchess potatoes, or Roasted fingerling potatoes

Additional Options:

Filet & Lobster tail (add \$10/pp.)

Sautéed shrimp scampi (add \$5/pp.)

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Dessert Selections:

Custom Wedding Cake

And choice of additional dessert

Assorted pastries, Italian cookies, tartuffo or vanilla ice cream

Coffee and tea

Additional Dessert Choices:

Viennese Cake Display ~ \$6/pp.

Assorted cakes, cookies, and pastries

Deluxe Viennese Display ~ \$12/pp.

Assorted cakes, cookies, pastries, chocolate fountain, vanilla & chocolate mousse and bananas Foster

Espresso Cart with Cordials ~ \$5/pp.

Five Hour Open Bar

Champagne Toast ~ Unlimited Champagne

Premium Brand Liquors

Private Bridal Suite

Colored linens & napkins

**** Platinum Wedding ~ _____/pp. ****

+ 7% tax & 18% service charge

~Plus \$250 Maître D' Fee~