



**BUTTONWOOD
MANOR**

~Gold Wedding Package~

~ Cocktail Hour ~

Butler Style Hors D'oeuvres:

~Served on silver platters ~

(All items included plus Chef's Choice)

~Cocktail Shrimp ~ Stuffed mushrooms~ ~Potato pancakes ~ Ahi tuna w/ cucumber ~ Clams casino~

~Lobster quesadillas ~ Bacon-wrapped scallops ~ Chicken Tempura~ Filet Mignon baguette ~

~ Bruschetta Crostini ~ Spanakopita~ Cocktail franks in puff pastry~

~Mini Crab Cakes~ Lamb Chops ~ Bri-Framboise ~ Tempura Vegetables ~

**(2)*

**(5)*

**(2)*

**(2)*

**(Additional cost per guest)*

International Cold Display:

(All items Included)

~Fresh mozzarella & plum tomato ~ Marinated grilled vegetables ~

~Chef's selections of freshly sliced Italian meats, assorted olives & Imported provolone cheese~

~Fresh Fruit, Assorted Cold Cheese & Vegetable Crudités Display~

Main Reception Selections:

Appetizer Course:

(Choice of one)

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

~Soup - minestrone, tortellini en brood, cream of mushroom, Cream of broccoli

~ Shrimp & Lobster Bisque ~ *(2)

*(3) ~ Flakey pastry cups filled with seasonal fruit, macerated in Grand Mariner, crème' Anglaise

Salad Course:

(Choice of one)

Mixed greens with balsamic vinaigrette ~ Classic Caesar

Main Course:

(Choice of three to be offered)

~Premium boneless breast of chicken~

~ Francaise, ~Marsala ~ Piccotta ~

*(3) ~ Stuffed Chicken Asiago or Stuffed Chicken Cordon Bleu

Seafood

~ New Bedford mix (shrimp, scallops & flounder in a lemon beurre blanc sauce)

~ Pistachio & Pecan encrusted Norwegian salmon (topped with a black pepper cream sauce)

~Stuffed sole (lump crabmeat stuffing topped w/ a white wine lemon butter sauce)

~ Grilled Salmon (topped w/a Dill Butter sauce).

Beef

Prime Rib or Chateaubriand

(Your choice of potato served with a seasonal vegetable)

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

~Additional Options~

*(12) Filet & Lobster tail.) ~ *(15) Twin lobster tails (W/a food count)

*(5) Jumbo lump crab stuffed shrimp, sauce hollandaise

*Five Hour Open Bar
Premium Brands Liquor
Champagne Toast ~ Unlimited Champagne
Private Wedding Suite (2 hrs. prior to event), Silk Floral Centerpieces
Premium linens & choice of napkin color*

~Custom Tiered Wedding Cake~

Choice of style, filling, and flavor

Premium Columbian Coffee, Assorted Tea & Brewed Decaf

~Additional options~

**Additional cost per guest*

** Assorted Italian Pastries & Cookies (6)*

**Ultra-Premium Brands Liquor (10)*

**Viennese Cake Display (8)*

Assorted cakes, cookies, and pastries

**Deluxe Viennese Display (12)*

Assorted cakes, cookies, pastries, chocolate fountain, chocolate mousse and rice pudding

Per Person Price: _____ plus 6.625% Sales Tax & 23.75% Service Charge

~Maitre D' Fee \$_____ ~ Ceremony Fee: _____ (half hour) ~ Captain Fee \$50.00

Ask about our cash discount.