



~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 ~ Salmon canapés ~ Prosciutto-wrapped asparagus spears~

~ 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 seafood salad~ 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

**(2) ~ Shrimp & Lobster Bisque ~*

**(3) ~ Flaky 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) W/ a food count ~ Stuffed Chicken Asiago or Stuffed Chicken Cordon Bleu*

Seafood

~ New Bedford mix (shrimp, scallops & flounder in a lemon buerre 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

~Select one additional dessert~

Assorted Italian pastries & Cookies, Tartuffo, or vanilla ice cream

Premium Columbian Coffee, Assorted Tea & Brewed Decaf

~Additional options~

**Additional cost per guest*

**Ultra-Premium Brands Liquor (5) *Viennese Cake Display (6)*

Assorted cakes, cookies, and pastries

****Deluxe Viennese Display (12)***

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

****Espresso Cart with Cordials (5)***

Per Person Price: _____ plus 6.625% Sales Tax & 20% Service Charge

~Maitre D' Fee \$ 250.00~ ~ Ceremony Fee: _____ (half hour)