



~Platinum 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)*

Chafing Dish Selections:

(Choice of Six)

Shrimp Scampi~ Hot & spicy shrimp ~ Mussels Fra Diavolo ~ Cavatelli & Broccoli

Fried Calamari ~ Lobster Mac & cheese ~ Eggplant Rollatini ~ Paella Valencia

Chicken Francaise ~ Chicken Marsala ~ Sausage & peppers ~ Seafood Ciopino

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

International Cold Display:

(All items Included)

~Fresh mozzarella & plum tomato ~ Marinated seafood salad~

~Marinated grilled vegetables ~ Tri Color Pasta Salad ~

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

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

~ Choice of two stations ~

Shrimp Station:

(choice of two sauces)

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

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

Hot & Spicy – cross between traditional scampi & spicy New Orleans

Pasta Station:

(choice of two sauces)

Penne, Rigatoni, Farfalle pasta with a choice of vodka, Pomodoro, or Alfredo sauce

Whipped Potato Bar:

Whipped Yukon gold potatoes & sweet potatoes whipped with cinnamon, nutmeg, brown sugar & honey, served with a 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 Virginia baked ham, Roasted Vermont Turkey or Seasoned Roast Beef

Fiesta Station:

Crunchy tortilla chips & Soft flour tortillas with chicken & beef, Warm cheddar Cheese, shredded lettuce, Pico de Gallo, chopped plum tomatoes, Black olives, sour cream, shredded cheddar cheese, Jalapenos, & a Chipotle mayo

Mac & Cheese Station:

Build your own bowl of creamy mac & cheese with a variety of toppings, such as buffalo chicken, chili, diced ham, scallions, jalapenos, oh and we can't forget the bacon

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 brodo, 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 ~

Pear, walnut & crumbled bleu cheese

Main Course:

(Choice of three to be offered)

~Premium boneless breast of chicken~

~ Francaise, ~ Marsala ~ Piccotta ~

**(3) W/food count ~ 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, or 8 oz. Filet Mignon

(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

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