



# *The Perfect Wedding Day*

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## **5 Hour Event Includes:**

Maitre D' & Event Coordination  
Private Bridal Suite  
Exclusive Event Space  
Cocktail Hour  
Champagne Toast  
Premium Open Bar  
Sit Down Plated Dinner  
Wedding Cake

**\$145 PLUS SERVICE & TAX**



# ELEGANT COCKTAIL RECEPTION

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**PASSED HORS D'OEUVRES – Choose 6 plus 2 of Chef's Choice**

## **COLD STATIONS – Choose 3**

Crisp Vegetable Crudite with Dip  
Assorted Cheese & Cracker Display  
Guacamole & Salsa with Tri colored Chips  
Seasonal Fruit Display  
Fresh Mozzarella, Tomato, Roasted Red Peppers & Basil with Balsamic Drizzle

## **CHEF ATTENDED STATIONS – Choose 2**

Italian Pasta Station  
Asian Wok Station  
Mashed Potato & Macaroni & Cheese Bar  
Mediterranean Pasta Station  
Paella Station: Chicken & Sausage  
*Add Seafood \$10 pp*  
Shrimp Cocktail Bar **\$15 pp**  
Oyster Bar **\$15 pp**  
Seafood & Raw Bar **\$25 pp**  
*Shrimp Cocktail, Crab Claws, Little Neck Clams, Oysters on the Half Shell*  
Tuscan Station **\$10 pp**  
*Prosciutto, Hot & Sweet Sopressetta, Capicola, Cacciatore Sausage, Fontina, Manchego & Parmigiano Cheese, Crusty Breaks, Olives, Marinated Vegetable Salad, White Beans & Tuna in Olive Oil, Fresh Mozzarella with Tomato in Balsamic Drizzle, Caponata, Frutti Di Mare, Sausage, Pepper & Onions*

## **CARVING STATIONS – Choose 2**

Roasted Pork Loin  
Virginia Glazed Ham  
Roaster Breast of Turkey  
Hot Corned Beef  
Roasted Suckling Pig  
Prime Rib **\$9 pp**  
Leg of Lamb **\$9 pp**  
Flank Steak **\$7 pp**  
Filet Mignon **\$12 pp**

## **COCKTAIL HOUR LIBATION STATION WITH:**

Custom Ice Sculpture

**Choose 1 - \$10 pp**

Martini Bar

Mojito Bar

Sangria Bar

Vodka Bar

Frozen Margarita Station



# SIT DOWN DINNER

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## CHAMPAGNE TOAST

### SALAD – *Choose 1*

Classic Caesar

Panzanella Salad

*Tuscan Bread Tossed with Fresh Greens, Tomato, Cubed Mozzarella, Olives, & Lemon Vinaigrette*

Spring Mix with French Vinaigrette

Green Apple & Field Greens

*Tossed with Roasted Pecans & Raspberry Vinaigrette*

Tri-Color Salad

*Arugula, Radicchio, Endive, & Parmesan in Balsamic Vinaigrette*

*Additional Dressings: Champagne Vinaigrette & Apple Cider Vinaigrette*

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## INTERMEZZO

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### PLATED ENTRÉE SELECTIONS – *Choose 3:*

*Served with Chef's selection of Starch and Vegetable. Vegan & Gluten Free Options Available.*

Fresh Atlantic Salmon

*Served with Citrus Dil Beurre Blanc or Mango Salsa*

Miso Glazed Salmon

Jumbo Crabmeat Stuffed Shrimp

*Served Over Tri Colored Orzo*

Parmesan & Panko Crusted Halibut

*Served with Lemon Cilantro Sauce*

Herb Crusted Mahi Mahi with Lobster Broth

Chicken Ariana

*Chicken Breast Stuffed with Roasted Red Peppers, Prosciutto,  
Mozzarella & Balsamic Reduction Demi Glaze*

Chicken Carciofi

*Lemon Butter, White Wine, Artichoke Hearts,  
Basil, Plum Tomatoes & Scallions*

Chicken Francaise

*Egg Batter Dipped with Pesto & Parmesan,  
Sauteéd with Shallots, Lemon, Butter, & White Wine*

Frenched Chicken

*Breast of Chicken on the Bone roasted with  
Herbs Over Maple Scented Sweet Potato Puree*

Grilled Vegetable Napoleon En Croute (V)

*Grilled Eggplant, Red Peppers, Zucchini, Portabella Mushroom,  
Red Onions & Mozzarella Stacked in a Golden Pastry*

Pasta Primavera

*Served with Vegetables, Garlic, Olive Oil & White Wine*

Braised Boneless Short Rib with Frizzled Onions

NY Strip Steak **\$9 pp**

Roasted Prime Rib Au Just **\$9 pp**

Chateaubriand

*Tenderloin of Beef with Red Wine  
With Mushroom Sauce \$9 pp*

Roast Rack of Lamb **\$9 pp**

Land & Sea **\$mp pp**

*6 oz Filet with 6 oz Lobster Tail*

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## DESSERT

Coffee & Tea – *Decaf Options Available*

Display of Italian Miniature Pastries & Assorted Cookies to Compliment Your Wedding Cake.

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