



WEDDING MENUS
at the mansion

THE SAPPHIRE

reception

\$60 BUFFET
\$63 PLATED & SERVED

a garden table

Your guests can enjoy a dramatic tiered display of the best of the garden. Fresh fruits and vegetable crudités presented with a variety of dipping condiments to accent this wonderful beginning to your reception.

salad

Mixed Garden Greens with
Sun Dried Tomato Vinaigrette.

passed hors d'oeuvres

Individual Petite Quiche
Marsala Meatballs
Sesame Chicken (Gluten Free)
Pizza Canapés
Boursin Cheese Canapés

INDIVIDUAL PETITE QUICHE





STUFFED FILET OF SOLE

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Tender Sole baked with a moist crab and scallop filling and served with a delicate lemon Chablis butter sauce.

GRILLED TENDERLOIN TIPS FLORENTINE

Satisfying pieces of Prime Tenderloin grilled for extra depth of flavor, then tossed in a garlic buttered brown sauce with spinach, roasted peppers, mushrooms and caramelized onions.

gluten free

HERB ROASTED BREAST OF TURKEY

Herbs and butter are infused under the skin of plump turkey, roasted so the flavors can baste into the meat until golden brown and then served at its succulent best with natural gravy.

gluten free (no gravy)

offerings include fresh seasonal vegetables and a starch

THE PEARL

reception

\$70 BUFFET
\$73 PLATED & SERVED

mansion crudités and cheese table

A classic marriage of tastes and flavors to welcome and quench the palate of your guests, this tiered display combines whole and cut fruits with seasonal vegetables and an assortment of traditional cheeses accented by house crafted dips and a variety of breads and crackers.

salad

Our Classic, Caesar Salad with house toasted garlic croutons and Pecorino Romano cheese.

passed hors d'oeuvres

Maryland Crab Cakes
Scallops Wrapped in Crisp Bacon
Goat Cheese Tarts
Mexican Chicken Bites (Gluten Free)
Tempura Fried Dynamite Sushi Roll
Bruschetta Varie

SCALLOPS WRAPPED IN CRISP BACON





CHICKEN TUSCANY

MEDALLIONS OF SALMON

Fresh Pacific Salmon baked with white wine, lemon butter and a garnishing of tomato caper relish.

gluten free

CHICKEN TUSCANY

Boneless Breast of Tender Chicken seasoned with Italian herbs and sautéed in a rich Marsala wine brown sauce with fresh mushrooms. Baked and finished with concassé of plum tomatoes and fresh basil.

ENGLISH CUT PRIME RIB

Aged Prime Rib of Beef slow roasted for exquisite flavor and sliced thin for extra tenderness. Served with natural juices and sour cream horseradish sauce.

gluten free

offerings include fresh seasonal vegetables and a starch

THE EMERALD

reception

\$80 BUFFET
\$83 PLATED & SERVED

gourmet tapas display

“Tapas” translates to small tastes, and an assortment of global flavors to perk up your guests. The assortment features Mediterranean Olives, Marinated Mushrooms, Grilled Vegetables, Artichokes, Spanish Eggplant Caponata, Hummus & Tabbouleh, complimented by breads and crackers for dipping and feasting. Cheeses, fruits and vegetable crudités complete the table.

salad

Classic Spinach Salad with wedge beefsteak tomato, red onion, egg garnish and crisp bacon accented with aged balsamic vinaigrette.

passed hors d'oeuvres

Prosciutto Di Parma Risotto Cake (Gluten Free)
Coconut Fried Shrimp
Caprese Skewers (Gluten Free)
Asian Beef Tenderloin
Pear Lobster Salad Canapés
Gorgonzola Canapés

GORGONZOLA CANAPÉS





CHICKEN AU POIVRE

SEAFOOD ENSEMBLE

Fresh New England Cod, Crowned with Shrimp and Scallops, baked under a blanket of velvety Lobster Saffron cream sauce with a cracker crumb topping.

SUPREME NEW YORK PRIME SIRLOIN

A roast of aged Prime Sirloin of Beef, crusted with herbs and seasonings, then oven roasted for tender supremacy. Gently sliced and served with a Portobello brown sauce and horseradish cream sauce.

gluten free

CHICKEN AU POIVRE

Tender Breast of Chicken expertly seasoned and Sautéed to succulent perfection in a rich Cognac cream sauce, accented with shallots and green peppercorns.

offerings include fresh seasonal vegetables and a starch

THE DIAMOND

reception

\$90 BUFFET
\$93 PLATED & SERVED

alsatian charcuterie and cheese table

The Hallmark of this display begins with Artisan Breads of rustic and classic character rising as a functional centerpiece with a tiered display of imported and domestic farmstead cheeses. A selection of smoked, cured and hand crafted Charcuterie finishes the table for the elegance of a supreme reception.

salad

Our Classic Caesar Salad with house toasted garlic croutons and Pecorino Romano cheese.

passed hors d'oeuvres

Lobster and Seafood Dumplings (Gluten Free)

Jumbo Shrimp Cocktail (Gluten Free)

Grilled Goat Cheese & Tomato Soup Shooters

Apricot Duckling Canapés

Seared Tenderloin Beef Tips (Gluten Free)

Smoked Salmon Tartare Canapés

GRILLED GOAT CHEESE & TOMATO SOUP SHOOTERS





FILET MIGNON

CHICKEN ROXANNE

Boneless Breast of Chicken Sautéed to perfection and baked with mushrooms, garlic butter, a melting of Gouda cheese, and sherry wine. Served on a pool of Madeira sauce and accented with class Hollandaise.

LOBSTER STUFFED SHRIMP

Jumbo Shrimp, baked with a delicate Maine Lobster Stuffing, infused with fresh herbs and aromatic vegetables, then finished in a lemon butter Chablis wine sauce.

FILET MIGNON

Grilled and perfectly seasoned 8oz Beef Tenderloin Steak, accompanied by a rich house demi-glace and zesty Béarnaise sauce.

gluten free

offerings include fresh seasonal vegetables and a starch