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House Champagne or Wine Toast
One-hour Premium Open Bar for the Social Hour
Imported & Domestic Cheese Display garnished with Fresh Fruit

#### HORS D'OEUVRES

Butler Passed Hot Hors d'Oeuvres
(PLEASE SELECT FIVE)

Three-Cheese Stuffed Mushrooms
Seafood Stuffed Mushrooms
Tomato & Parmesan Bruschetta
Bourbon Glazed Bacon-wrapped Chicken
Roasted Red Pepper & Zucchini Flatbread
Spanakopita Wedges
Teriyaki Beef Skewers
Pineapple Chicken Satay

Bacon-Wrapped Scallops (OPTIONAL UPGRADE \$0.95/PP)

Parmesan & Herb Risotto Balls with Marinara

Chicken Cordon Bleu Bites with Chutney-Mustard Dipping Sauce

Vegetable Spring Rolls with Ginger-Sesame Dipping Sauce

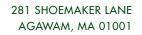
Pan Fried Vegetable or Pork Dumplings with Ginger-Soy Dipping Sauce

## SALADS & BREADS

A BASKET OF ARTISAN BREADS & BUTTER PLUS YOUR CHOICE OF ONE SALAD IS INCLUDED

Tossed Garden Salad Mixed Field Greens Caesar Salad

Field Greens with Candied Pecans & Dried Cranberries









### **ENTRÉES**

PLEASE SELECT TWO OR THREE ENTRÉES

Beef

Prime Rib of Beef Au Jus

Delmonico Steak WITH YOUR CHOICE OF SAUCE: Gorgonzola Cream or Roasted Onion Madeira

Grilled New York Sirloin
WITH YOUR CHOICE OF SAUCE:
Maitre D'hotel Butter or Marsala Demi-glace

Filet Mignon
WITH YOUR CHOICE OF SAUCE:
Bordelaise or Roasted Shallot & Whole Grain Mustard Reduction
(OPTIONAL UPGRADE \$2.50/PP)

Roast Sirloin of Beef, Au Jus

Yankee Pot Roast with Roasted Carrots & Pearl Onions

Grilled Steak Tips Marsala

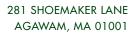
Chicken

Chicken Gorgonzola with Roasted Garlic & Red Peppers
Chicken Piccata with Lemon, Artichokes & Capers
Chicken Francaise with White Wine, Lemon & Butter
Chicken Madeira with Mushrooms, Madeira Wine & a hint of Pomodoro
Chicken A La Parma with Lemon, Prosciutto & Parmesan
Apple, Sage, & Cranberry Stuffed Chicken Breast

Chicken Parmesan

Panko Crusted Chicken Breast WITH YOUR CHOICE OF SAUCE: Dijon Champagne, Citrus Aioli or Mango Chutney & Mustard

Chicken Ensemble SELECT TWO PREPARATIONS: GORGONZOLA, PICATTA, FRANCAISE, MADEIRA





Seafood

Baked Boston Scrod with Lemon Beurre Blanc

Baked Stuffed Shrimp with Seafood Stuffing

Filet of Sole with Seafood Stuffing

Seared Cod with Leeks, Bacon & White Wine Reduction

Baked Salmon
WITH YOUR CHOICE OF SAUCE:
Honey Balsamic Glaze, Tropical Fruit Chutney or Vanilla Beurre Blanc
Grilled Swordfish with tropical Chutney

Bourbon Glazed Pork Loin

Roasted Pork Tenderloin with Mango Chutney

Honey Mustard Glazed Pork Chops

Pecan Herb Stuffed Pork Chops

Garlic Rosemary Crusted Roast Pork Loin

Pork

Degetarian

Butternut Squash Ravioli Primavera
Eggplant Parmesan

Stuffed Pepper with Rice and Vegetables
Seasonal Vegetable Plate





### SIDE DISHES

Starches (PLEASE SELECT ONE)

Garlic Mashed Potatoes

Roasted Garlic & Rosemary Yukon Gold Potatoes

Lyonaise Potatoes

Baked Potato with Sour Cream & Chives Cheese & Herb Twice Baked Potato

Pelau
CARIBBEAN-STYLE DICED BUTTERNUT SQUASH WITH COCONUT MILK, SHALLOTS AND PINTO BEANS
Red Smashed

Confetti Rice

Degetables (PLESSE SELECT ONE)

Seasonal Vegetable Medley
Roasted Root Vegetables
Green Beans with Caramelized Onions
Asian Stir Fry
Carrots and Sugar Snap Peas

Butternut Squash Purée with Cinnamon Steamed Broccoli & Cauliflower Petite Peas with Pearl Onions & Mushrooms Ratatouille





### **DESSERTS**

(PLEASE SELECT ONE)

Warm Brownie with Vanilla Ice Cream

Ice Cream Sundae with Gourmet Toppings WITH YOUR CHOICE OF ONE SAUCE: Hot Fudge, Strawberry, Peach Melba or Pear

Warm Apple Crisp with Fresh Whipped Cream

Banana Foster or Cherries Jubilee

Classic Chocolate Mousse

Chocolate Decadence (OPTIONAL UPGRADE: \$2.95/PP)

Sorbet: YOUR CHOICE OF ONE FLAVOR: Lemon, Strawberry or Raspberry Turtle Cheesecake with Caramel & Nut Topping (OPTIONAL UPGRADE: \$.95/PP)

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Sweet Table	Upgiaaea Desseu	

Chocolate Fountain .....\$4.95/PP

Coffee & Zea

Freshly brewed regular & decaffeinated coffee plus an assortment of black, green & herbal teas

Complimentary Additional Items
Wedding Cake

Complimentary Champagne & Selected Hors d'Oeuvres Served in the Bridal Room White or Ivory Tablecloths, Wide Variety of Napkin Colors, & Signature Table Centerpieces Experienced, On-site Event Consultant will be there to Guide you from Start to Finish

> \$74.95 PER PERSON









. \$7.95/PP . \$4.50/PP



### **CEREMONY**

Theater-style Seating with Decorative White Arbor

Choice of several Picturesque Locations on the Property for Wedding Photography

Complimentary use of Golf Carts for Bridal Party Photographs

Package includes Ceremony Rehearsal On-site

Banquet Manager to Coordinate the Ceremony

\$895.00

#### **BAR ARRANGEMENTS**

One-hour Premium Open Bar	INCLUDED
Each additional hour of Premium Open Bar	\$4.95/PP
One-hour Ultimate Open Bar Upgrade	\$2.00/PP
Each additional hour of Ultimate Open Bar	\$6.95/PP
Five-hour Premium Open Bar Upgrade	\$9.95/PP
Five-hour Ultimate Open Bar Upgrade	\$12.00/PP
House Champagne or Wine Toast	INCLUDED
Two bottles of House Wine at Each Table	\$19.00 PER BOTTLE
Circulating House Wine or Champagne for the Social Hour	\$3.95/PP
Signature drink with Open Bar	\$3.95/PP
Cordial Station with after dinner Chocolate Cups	\$4.95/PP
International Coffees served with liqueur	\$3.95/PP
CONSUMPTION BAR AVAILABLE UPON REQUEST	

PLEASE ADD A 21% HOUSE CHARGE & 7% MA TAX TO ALL PRICES . QUOTED PRICES ARE GUARANTEED FOR 90 DAYS WITH A MAXIMUM INCREASE OF 10% PER YEAR EFFECTIVE  $04/04/2\ 2020$ 







