



2021 Wedding Packages

Hors D'oeuvres

All selections are priced per guest

*Indicates item may be passed

Hot Selections

- Phyllo Dough Pizzas w/ Artichoke Hearts, Red Onion & Parmesan*...2
- Grilled Sesame Chicken, Beef or Pork Sate- w/ Teriyaki Glaze, Sesame Seeds & Scallion*...2.5
- Mushrooms Rockefeller- Stuffed with Creamed Spinach, Bacon & Asiago Cheese*...2
- Mini Beef Wellingtons-Stuffed w/ Tenderloin, Mushroom Duxelle & Swiss Cheese*...5
- Petite Twice Baked Potatoes- w/ Bacon, Cheddar & Sour Cream Infused Potato*...3
- Sausage & Cheese Stuffed Mushrooms- Mixture of Beef, Pork & Cheese in Caps*...2.5
- Succulent Mini Crab Cakes w/ Chipotle Aioli*... 4.5
- Buffalo Chicken Rolls-Chicken, Buffalo Sauce & Cheese in a Crisp Wrapper*...3
- St. Louis Toasted Ravioli w/ Spicy Marinara Sauce*...2
- Olive, Walnut & Feta Bites- Baked in Crisp Phyllo Cup*...2.5
- Pork or Chicken Oriental Dumplings w/ Asian Plum Sauce*...2
- Spinocci- Spinach, Artichoke & Cheese in a Wonton w/ Pepper Jelly*...2.5
- Beef Tenderloin Meatballs in Bourbon Sauce...3.5
- Tuscan Risotto Cakes w/ Pesto Aioli*...3.5
- Tarragon Chicken Meatballs- in Rich Mornay Cheese Sauce...3
- Brie & Raspberry Baked in Puff Pastry*... 4
- Philly Cheesesteak Eggroll w/ Spiced Cheddar Dipping Sauce*...4
- Mini Tuscan Grilled Cheese Sandwich w/ Spinach & Caramelized Red Onion*...3



Cold Selections

- Lemon Cracked Pepper Chicken Salad in Crisp Phyllo Cup* ...3
- Jumbo Chilled Shrimp w/ Spicy Cocktail Sauce* ...5
- Tomato Gazpacho Shooters* ...3.5 Add Grilled Shrimp...6.5
- Assorted Pinwheel Sandwiches* ...3
- Gorgonzola, Sour Apple & Honey on Baguette Toast* ...2.5
- Antipasto Skewers- Marinated Artichokes, Peppers, Provel Cheese, Olive & Tomato* ...3.5
- Herb & Lime Crusted Grilled Shrimp- Served with Chili Aioli* ...5.5
- Roasted Turkey on Herb Rolls w/ Roasted Pepper-Chive Aioli* ...3
- Beef Tenderloin & Mozzarella Crostini w/ Cheese & Tomato Compote* ...5

Displays and Dips

- Domestic Cheese Display w/ Assorted Crackers & Flatbreads...2.5
- Fresh Vegetable Crudités w/ Assorted Dipping Sauces...2.5
- Artisan Cheese & Exotic Fruit w/ Assorted Gourmet Crackers...4
- Fresh Smoked Salmon w/ Red Onion, Capers, Egg, Dill Cheese, Lemon & Baby Rye...5
- Marinated & Grilled Garden Vegetable Display...5
- Antipasto- Elaborate Selection of Italian Meats, Cheese & Marinated Vegetables...4
- Trio of Hummus- Sundried Tomato-Basil, Roasted Garlic & Tuscan Spice w/ Crisp Pita Triangles & Crostini...3.5
- Savory Spinach & Artichoke Dip w/ Assorted Flatbreads, Crostini & Chips...3
- Layered Mexican Dip w/ Tri Colored Tortilla Chips...3
- Warm Bacon & Crab Dip w/ Crostini & Pita Chips...3.5



Wedding Buffet Dinner

Your guests will enjoy the variety offered in our Buffet Dinner selection. You may choose a package or we will custom design a menu for you. This dinner option includes all equipment and clear plastic disposable china. You have the option to rent linen, china & flatware for an additional charge. Labor not included, extra labor required for china service.

Choice of one Salad:

- Classic Caesar Salad- Chopped romaine, shredded asiago, black olive, grape tomato and seasoned croutons with a creamy Caesar dressing
- Spinach/Strawberry Salad- Fresh spinach, red onion, candied pecans, strawberries and poppy seed dressing
- Classic Italian- Fresh chopped greens, roasted red peppers, pepperoncini, red onion, artichoke hearts, asiago cheese, sweet Italian dressing and croutons
- Spring Mix Salad- Fresh field greens, golden raisins, roasted pine nuts, red onion, mandarin orange, goat cheese, shredded carrots and balsamic vinaigrette
- Garden Salad- Blended greens, tomato, cucumber, pepperoncini, black olive, red onion, shredded cheddar and provol cheese, garden ranch dressing and croutons
- Harvest Salad- Mixed greens, dried cranberries & apricots, walnuts, eggs, carrot, gorgonzola, red onion & raspberry vinaigrette

Choice of one Entrée:

- Chicken Bianco- Sautéed chicken breast topped with mushrooms, provol cheese, white wine sauce and fresh parsley
- Pepper Crusted Pork Loin- with red wine demi sauce or red onion marmalade
- Tuscan Chicken- Chicken breast with fontina cheese, fresh spinach, sun dried tomatoes and marinated artichokes in a creamy champagne sauce
- Carved Prime Rib of Beef- served with rich au jus demi sauce and horseradish cream
- Roasted Pork Loin- with bourbon-glazed roasted apples and dried cherries
- Carved Mesquite Smoked Brisket of Beef with assorted dipping sauces
- Parmesan Crusted Tilapia- with tomato, basil and caper relish
- Smoked Shrimp Penne Pasta-Smoked shrimp, peas, mushrooms and creamy sauce
- Pasta Primavera-Whole Wheat penne with pan seared vegetables, garlic, olive oil and asiago cheese

All entrees include savory breads & butter



Choice of Two Side Items:

Smashed Potato w/ Cheddar & Chives
Fruit & Nut Wild Rice Pilaf
Bowtie Pasta Milanese
Penne Pasta w/ White Cheddar Sauce
Garlic & Rosemary Roasted Potatoes
New Potato w/ Fresh Wild Chive
Garden Rice Pilaf

French Beans & Carrots in Dill Butter
Spring Vegetables w/ Penne Pasta
Roasted Medley of Vegetable
French Beans w/ Tri Color Peppers
Pan Roasted Sweet Corn, Zucchini & Peppers
French Beans w/ Toasted Almonds & Shallots
Broccoli, Carrots & Zucchini in Herb Butter

Cutting, plating and serving your wedding cake is included in the package.
Our seasonal dessert selections are available at an additional charge.

Buffet includes our fresh savory bread display w/ butter.

Combo entrées of the above selections are available for an additional charge of 5.50 per guest.
Additional side items are also available for 2.00 per person.

Passed appetizers or stationary appetizer displays are available at an additional charge.

Service charge, labor charge, facility rental, tax & bar charges are in addition to the package price.

The above package price is 17.95 per guest (150-300 guests)

The above package price is 19.95 per guest (50-149 guests)



Wedding Seated Dinner

Seated First Course

- Harvest Salad- Mixed greens, dried cranberries & apricots, walnuts, boiled eggs, shredded carrot, gorgonzola cheese, red onion and raspberry vinaigrette
- Cider/Pear Salad- Mixed greens, candied pecans, goat cheese, grape tomatoes, red onion, shredded carrot, sliced pears and cider-Dijon vinaigrette
- Washington Salad- Mixed greens, sour apples, toasted almonds, red onions, grape tomatoes, sharp white cheddar cheese, carrots, Tuscan crostini, balsamic glaze and sherry-peppercorn vinaigrette
- Tomato & Mozzarella Salad- Slices ripe tomatoes, fresh mozzarella, crisp prosciutto, pesto and balsamic drizzle over mixed greens (seasonal)
- Classic Caesar Salad- Chopped romaine, shredded asiago, black olive, grape tomato and seasoned croutons with a creamy Caesar dressing

Seated Entrée Selections

- Chicken Bianco- Sautéed chicken breast topped with mushrooms, provol cheese, white wine sauce and fresh parsley
- Chicken Roulade- Chicken stuffed with prosciutto, spinach and sun-dried tomatoes in Marsala wine sauce
- Boursin Chicken- Stuffed with garlic herb boursin cheese and enhanced by sauce supreme
- Beef Filet Modeiga- Grilled filet topped with breadcrumbs, capers, mushrooms and lemon butter sauce*
- Beef Strip Steak- Served with tri-pepper butter sauce
- Pork Tenderloin Noisettes- Bacon wrapped tenderloin in a bourbon pecan sauce
- Crab Stuffed Jumbo Shrimp- served atop rich Mornay cheese sauce
- Salmon Basilica- Diced tomato, garlic, basil, balsamic and white wine reduction
- Pasta Primavera-Whole Wheat penne with pan seared vegetables, garlic, olive oil and asiago cheese
- Cheese Tortellini- with mushrooms, sun-dried tomato, pesto sauce and toasted pine nuts

All entrees include savory breads & butter



Choice of Two Side Items:

Smashed Potato w/ Cheddar & Chives
Fruit & Nut Wild Rice Pilaf
Balsamic Glazed Grilled Asparagus
French Beans w/ Tri Color Peppers
Garlic & Rosemary Roasted Potatoes
New Potato w/ Fresh Wild Chive
Wild Rice & Grain Medley
Lemon Orzo w/ Toasted Pinenuts

French Beans & Carrots in Dill Butter
Twice Baked Potatoes
Roasted Medley of Vegetable
Sautéed Tuscan Risotto Cakes
Pan Roasted Sweet Corn, Zucchini & Peppers
French Beans w/ Toasted Almonds & Shallots
Broccoli, Carrots & Zucchini in Herb Butter
Wild Rice & Toasted Pecan Pilaf

Cutting, plating and serving your wedding cake is included in the package.
Our seasonal dessert selections are available at an additional charge.

Combo entrées of the above selections are available for an additional charge of 6.00 per guest.

Passed appetizers or stationary appetizer displays are available at an additional charge.

Service charge, labor charge, facility rental, tax & bar charges are in addition to the package price.

The above package price is 27.95 per guest (150-300 guests)

The above package price is 29.95 per guest (50-149 guests)

* Add \$3.00 per guest

All labor charges for seated dinners are billed according to staffing needs.

Please feel free to contact us for more information or to start creating your special event!