

Weddings



PASSED HORS D'OEUVRES ARE INCLUDED WITH ALL WEDDING MENU CHOICES

PLEASE SELECT 3 ITEMS FROM THE FOLLOWING

PASSED HOR D'OEUVRES

- SHRIMP COCKTAIL
- CLAMS CASINO
- COCONUT SHRIMP
- BABY CRAB CAKES
- SCALLOPS + BACON
- STUFFED MUSHROOMS
- PORK DUMPLINGS
- GINGER BEEF TERIYAKI
- STEAK + CHEESE CANNOLI
- GRILLED LOLLIPOP LAMB CHOPS
- BEEF TENDERLOIN CROSTINI
- SESAME CHICKEN SKEWERS

EXTRA ENHANCEMENTS

PRICED PER PERSON

SEASONAL FRUIT	4.00
IMPORTED, DOMESTIC CHEESE & GRAPES	6.50
FRESH SEASONAL VEGETABLES • blue cheese dipping sauce	5.00
ANTIPASTO • imported & domestic cheese, Italian meats, shrimp cocktail, seasonal assorted dips & greens	12.00

PRICES ARE SUBJECT TO CHANGE AND DO NOT INCLUDE TAX OR GRATUITY

Weddings



THREE COURSE PLATED DINNER

PRICED PER PERSON - INCLUDES WARM BREAD, APPETIZERS, COFFEE & TEA

FIRST COURSE

CHOICE OF ONE

CHEF'S SEASONAL SOUP

HOUSE SALAD • classic or caesar

MINI WEDGE • iceberg, blue cheese crumbles, tomato, red onion, balsamic

BEET SALAD • kale, pistachios, truffle vinaigrette

MEDITERRANEAN MIXED GREENS • olives, feta, red onion, cucumber, tomatoes, balsamic

MAIN COURSE

CHOICE OF TWO

HALF CHICKEN • herb roasted, pan gravy, lemon, thyme	53.00
CHICKEN MARSALA • sweet marsala wine + mushrooms over pasta	53.00
BAKED STUFFED CHICKEN • sausage, spinach + asiago cheese	53.00
VEAL PARMESAN • bone in, breaded + fried, marinara	53.00
ROASTED STUFFED PORK CHOP • apricots, cranberries + golden raisin demi-glace	63.00
LOBSTER RAVIOLI • plum tomato creme sauce, baby spinach	63.00
FRESH BAKED HADDOCK • buttered crumbs + lemon	63.00
ATLANTIC SALMON • glazed with lemon caper sauce	63.00
BAKED STUFFED SHRIMP • four jumbo shrimp, lemon butter	63.00
GRILLED SWORDFISH • baby clams, seafood risotto	73.00
GRILLED NEW YORK SIRLOIN • 12 oz. with herb butter	73.00
FILET MIGNON • 8 oz. topped with béarnaise	73.00
SURF & TURF • 6 oz. filet, 3 jumbo shrimp scampi style	73.00

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FINAL COUNTS FOR EACH ENTRÉE MUST BE PROVIDED NO LATER THAN 2 WEEKS PRIOR TO EVENT

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BUFFET

PRICED PER PERSON

INCLUDES WARM BREAD, APPETIZERS, COFFEE & TEA

BUFFET SERVED WITH STARCH AND SEASONAL VEGETABLE

BUFFET	63.00
ADD 3RD ENTRÉE	5.00
ADD DESSERT	6.00

FIRST COURSE

CHOICE OF ONE

CHEF'S SEASONAL SOUP

HOUSE SALAD • classic or caesar

MINI WEDGE • iceberg, blue cheese crumbles, tomato, red onion, balsamic

BEET SALAD • kale, pistachios, truffle vinaigrette

MEDITERRANEAN MIXED GREENS • olives, feta, red onion, cucumber, tomatoes, balsamic

MAIN COURSE

CHOICE OF TWO

CHICKEN PICATTA

PASTA BOLOGNESE

CHICKEN MARSALA

ROASTED STUFFED PORK LOIN

HALF CHICKEN

GF GRILLED MARINATED FLANK STEAK

EGGPLANT PARMIGIANA

GF GRILLED SALMON

VEAL PICATTA MEDALLIONS add 3.00 per person

PAN SEARED HADDOCK

CARVING STATIONS

PRICED PER PERSON - AVAILABLE UPON REQUEST

HONEY BAKED HAM

SIRLOIN

ROASTED TURKEY

PRIME RIB

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