

## *Wedding Reception Packages*

### *Traditional Sit Down*

#### *Includes:*

*4 Hour Open Bar with House Liquor, Import & Domestic Beer, House Wine & Sodas*

*Champagne Toast*

*Domestic Cheese Display with Crackers*

*Vegetable Crudités Display with Ranch & Garden Dips*

*Three Tray passed Items ~ Tier I*

#### *SPYC House Salad*

*Chef gathered Greens, Cucumber & Tomatoes with House Dressing*

#### *Choose One Entrée*

##### *Herb Roasted Chicken*

*Roasted Chicken Breast topped with Red Wine Pan Sauce with Blended White & Wild Rice*

*\$110*

##### *Chicken Florentine*

*Sautéed Chicken Breast stuffed with Spinach & Ricotta Cheese and topped with an Asiago Cream Sauce with Herbed Orzo Pasta*

*\$113*

##### *Rosemary Rubbed Pork Loin*

*Julienne of Granny Smith Apples, Calvados Jus with Mashed Sweet Potatoes*

*\$114*

##### *Caribbean Mahi*

*Grilled & Seasoned with Jerk Spices topped with Pineapple Salsa & Orange Butter Sauce with Saffron Rice*

*\$114*

##### *New York Strip Steak*

*Grilled 12 Oz. Steak, topped with Béarnaise and Cabernet Reduction with Au Gratin Potatoes*

*\$118*

##### *Tenderloin and Shrimp*

*Grilled Beef Tenderloin with Cabernet Jus & Shrimp Scamp with Au Gratin Potatoes*

*\$128*

#### *Wedding Cakes:*

*If providing own cake, then cake cutting fee is included*

*If we provide, then \$2 credit/per guest credit will be applied towards any design in our cake book*

*(Packages include Chef's Selection of Vegetables, Warm Rolls, Freshly Brewed Coffee, Iced Tea and Water)  
All prices are per guest and subject to current service charge and current sales tax.*

## Wedding Reception Packages

### Deluxe Sit Down

#### *Includes:*

*4 Hour Open Bar with Call Liquor, Import & Domestic Beer, House Wine & Sodas*

*Champagne Toast*

*Import & Domestic Cheese Board with Crackers*

*Fresh Fruit Display with Mango Mascarpone Dip*

*Two Tray passed Items ~ Tier I and Two Tray passed Items ~ Tier II*

*Frisee & Romaine Salad -With Toasted Walnuts, Grapes, Blue Cheese & Apple Cider Vinaigrette*

*House Made Sorbet (Champagne, Lemon, Strawberry, Raspberry or Orange)*

### Choose One Entrée

*Chicken Saltimbocca -Sautéed Chicken Breast with Fresh Sage, Fontina Cheese and a Marsala Sauce on a bed of Soft Polenta*

*\$128*

*Mediterranean Chicken -Chicken Breast topped with Lemon Cream Sauce, Calamata Olives, Roasted Tomatoes & Feta Cheese with Orzo Pasta*

*\$129*

*Seared Chilean Sea Bass - Roasted Red Pepper Butter Sauce with Saffron Risotto*

*\$142*

*Cabernet Tenderloin -Grilled Beef Tenderloin with Cabernet Jus and Au Gratin Potatoes*

*\$136*

*Seared Duet of Crab cake and Shrimp -Crisp leeks, Lemon Butter Sauce, Risotto Milanaise*

*\$145*

*Filet & Lobster -Grilled Filet Mignon topped with Béarnaise & Lobster Tail with Drawn Butter, Au Gratin Potatoes*

*\$148*

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*(Packages include Chef's Selection of Vegetables, Warm Rolls, Freshly Brewed Coffee, Iced Tea and Water)  
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## Wedding Reception Packages

### Deluxe Buffet

#### *Includes:*

*4 Hour Open Bar with Call Liquor, Import & Domestic Beer, House Wine & Sodas*

*Champagne Toast*

*Import & Domestic Cheese Board with Crackers*

*Fresh Fruit Display with Mango Mascarpone Dip*

*Two Tray passed Items ~ Tier I and Two Tray passed Items ~ Tier II*

### Yacht Buffet

*\$134*

*Fresh Seasonal Fruit Display*

*SPYC House Salad with choice of Dressings*

*Broccoli Salad*

*Tomato Basil & Red Onion Salad*

*Carving Station ~ Choice of:*

*Smoked Beef Brisket, London Broil or Garlic & Herb Crusted Top Round of Beef  
with Au Jus & Horseradish*

*Seared Breast of Chicken Piccata with Capers & Basil*

*Roasted Salmon with Dill Sauce*

*Seasonal Vegetable Medley*

*Rosemary Roasted Red Bliss Potatoes*

*Broccoli Cheddar Casserole*

### Commodore Buffet

*\$136*

*Cobb Salad Station: Mixed Greens with Chopped Egg, Red Onion, Blue Cheese Crumbles, Julienne  
Turkey, Avocado, Tomatoes, Cucumbers, Shredded Carrots & Blue Cheese Dressing*

*Shrimp Salad*

*Greek Vegetable Salad*

*Tortellini Pasta Salad*

*Artichoke & Cucumber Salad*

*Oven Roasted Mahi Mahi with Mango Salsa & Orange Butter Sauce*

*Mediterranean Chicken with Lemon Cream Sauce, Calamata Olives, Roasted Tomatoes & Feta Cheese*

*Carved New York Strip with Béarnaise & Horseradish*

*Au Gratin Potatoes*

*Blended White & Wild Rice*

*Garden Vegetable Medley with Asparagus*

### Up-graded Carving Station

*Prime Rib ~ \$9*

*Tenderloin ~ \$11*

*New York Strip ~ \$7*

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*All prices are per guest and subject to current service charge and current sales tax*

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