



# Ruby Wedding Package

## Cocktail Reception

One Hour Open Bar of House Brand Liquors,  
Beer, Wine and Assorted Sodas  
Chef's Selection of Imported and Domestic Cheeses  
Seasonal Fresh Fruit & Vegetables  
Assorted Dips & Baguettes and Gourmet Crackers  
Shrimp Cocktail with Cocktail Sauce and Lemon Wedges



## Buttered Hors d'Oeuvres

(Select Four)

### Hot Selections

Franks in a Blanket with Honey Mustard	Crab Cake Deviled Bite with Mango Sauce
Meat Balls with Mushroom Brandy Glaze	Broccoli and Cheddar Bite with Sour Cream
Vegetables Spring Rolls with Soy Sauce Glaze	Breaded Mozzarella with Light Marinara Sauce
Stuffed Mushrooms with Sweet Sausage, topped with Light Marinara Sauce	Portabella Mushroom Bites with Light Marinara Sauce
Potato Pancakes with Sour Cream and Chives Dip	Three Cheese Pierogi with Sour Cream
Chicken Satay with Sweet Chili Sauce	Breaded Loaded Potato Sticks with Sour Cream
Spanakopita with Feta Cheese and Spinach in Phyllo	Pork Pot Stickers with Soy Sauce

### Cold Selections

Antipasto Skewers  
Melon Balls Wrapped in Prosciutto  
Cucumber Cup Stuffed with Smoked Salmon  
Stuffed Cherry Tomato with Mascarpone Cheese

## Buffet Dinner Includes

Champagne Toast, Three Hours Open Bar of House Brand Liquors, Beer, Wine and Assorted Sodas, and Wedding Cake

### Salad

Manor House Salad – Mixed Greens with Red Onions, Cucumbers and Tomatoes, House Dressing  
-or-  
Classic Caesar Salad – Crips Hearts of Romaine, Asiago Cheese, Croutons and Homemade Caesar Dressing

### Entrées

(Select Three)

Tortellini – Roasted Garlic Creak Sauce  
Roasted Vegetable Lasagna  
Chicken Portafino – Breaded with Asiago Cheese and Baked in a Lemon Butter Sauce  
Chicken Mont Blanco – Seared Chicken Breast topped with Roasted Red Peppers, Muenster Cheese and a Wine Reduction Cream Sauce  
Roasted Turkey – Herb Stuffing, Pan Gravy and Cranberry Sauce  
Italian Herb Encrusted Roasted Pork Loin – Pan Au-jus Encrusted Potato  
Baked Cod – Caramelized Onions  
Baked Salmon – Roasted Garlic Cilantro Olive Oil  
Slow Roasted Beef – Garlic and Rosemary Au-jus

**Served with Bakery-fresh Rolls and Butter, Appropriate Starch, Seasonal Vegetables, Freshly-brewed Coffee and Herbal Teas**

# Emerald Wedding Package

## Cocktail Reception

One Hour Open Bar of House Brand Liquors, Beer, Wine and Assorted Sodas  
Chef's Selection of Imported and Domestic Cheeses  
Seasonal Fresh Fruit & Vegetables with Assorted Dips & Baguettes and Gourmet Crackers

### Buttered Hors d'Oeuvres

(Select Four)

#### Hot Selections

Franks in a Blanket with Honey Mustard  
Meat Balls with Mushroom Brandy Glaze  
Vegetables Spring Rolls with Soy Sauce Glaze  
Stuffed Mushrooms with Sweet Sausage, topped with Light Marinara Sauce  
Potato Pancakes with Sour Cream and Chives Dip  
Chicken Satay with Sweet Chili Sauce  
Spanakopita with Feta Cheese and Spinach in Phyllo

#### Cold Selections

Antipasto Skewers  
Fresh Fruit Kabobs  
Melon Balls Wrapped in Prosciutto  
Cucumber Cup Stuffed with Garlic/Dill Cream Cheese  
Stuffed Cherry Tomato with Mascarpone Cheese

### Stations Dinner Includes

Champagne Toast, One Hour Open Bar of House Brand Liquors, Beer, Wine and Assorted Sodas, and Wedding Cake

#### Antipasto Station

Hearts of Artichokes, Hearts of Palm,  
Roasted Vegetables, Smoked Meats,  
Fresh Mozzarella Caprese with Vine-ripened Tomatoes, Capers,  
Imported Marinated Olives, Imported and Domestic Cheeses,  
Baguettes and Crackers

#### Pasta Station

Three Distinct Types of Pasta and three Sauces Prepared at the  
Station: Alfredo, Vodka and Marinara.  
Toppings to include Asiago Cheese, Grilled Chicken, Italian  
Sausage, Bay Shrimp, Broccoli, Spinach, Asparagus Tips,  
Mushrooms, Olives, Anchovies, Onions, Sun Dried Tomatoes

#### The Carving Board

(Select Two)

Slow Roasted Prime Rib with Creamy Horseradish Sauce  
Steamship of Pork  
Roasted Pork Loin  
Roasted Turkey with Pan Gravy

#### The Farmer's Market

(Select One)

Manor Salad Bar – A medley of Greens and Fresh Seasonal  
Vegetables, Homemade Dressings

#### Mashimi bar

Whipped Yukon Potatoes, Sweet Potatoes, served in Stemmed  
Glasses. Toppings to include Caramelized Onions, Applewood  
Bacon, Roasted Wild Mushrooms, Sour Cream, Gorgonzola  
Cheese, Roasted Roma Tomatoes, Broccoli Florets, Asiago  
Cheese, Vermont Cheddar Cheese and Chives

**Served with Bakery-fresh Rolls and Butter, Appropriate Starch, Seasonal Vegetables, Freshly-brewed Coffee and Herbal Teas**

# Sapphire Wedding Package

## Cocktail Reception

One Hour Open Bar of Premium Brand Liquors, Beer, Wine and Assorted Sodas  
Chef's Selection of Imported and Domestic Cheeses  
Seasonal Fresh Fruit & Vegetables with Assorted Dips & Baguettes and Gourmet Crackers  
Shrimp Cocktail with Cocktail Sauce and Lemon Wedges

### Buttered Hors d'Oeuvres

(Select Four)

Beef Satay Teriyaki and Honey Glaze      Mini Crab Cakes with Cajun Mayonnaise Dip      Melon Balls Wrapped in Prosciutto  
Stuffed Mushrooms with Crab Meat      Applewood Bacon Wrapped Scallops      Smoked Salmon Mousse in Cucumber Cup  
Stuffed Cherry Tomatoes with Mascarpone Cheese      Chicken Pineapple Skewers with Honey Dijon Sauce  
Antipasto Skewers (Tomato, Fresh Mozzarella, Artichoke and Olive)

### Served Dinner Includes

Champagne Toast, Three Hours Open Bar of Premium Brand Liquors, Beer, Wine and Assorted Sodas, and Wedding Cake

#### First Course

(Select One)

Seared Ahi Tuna  
Ginger, Watermelon and Balsamic Glaze

Shrimp Cocktail  
Horseradish Cocktail Sauce

Lobster Ravioli  
Creamy Vodka Sauce

Lamb Chops  
Mint Port Wine Glaze

Crab Cake  
Old Bay Mayonnaise

Eggplant Rollatini  
Stuffed with Ricotta Cheese, topped with  
Marinara Sauce

Stuffed Portabella Mushroom  
Fresh Mozzarella, Tomata and Roasted Red  
Pepper

Mozzarella Caprese  
Vine Ripe Tomato, Fresh Basil, with Balsamic  
Glaze and Olive Oil

#### Salad

(Select One)

Manor Salad – A Medley of Radicchio, Spring Mix, Iceburg Lettuces, Cucumbers, Tomatoes and Red Onions  
Classic Caesar Salad – Crisp Hearts of Romaine Lettuce, Asiago Cheese, Croutons and Anchovy & Garlic Dressing  
Spinach Salad – Tender Baby Spinach Leaves tossed with Dried Fruits, Goat Cheese, Red Onions and a Tarragon Dressing

#### Entrées

(Select Two)

Prime Rib  
Mushrooms, Frizzled Onions, Cabernet Glaze

New York Steak  
Grilled, topped with Herb Butter

Grilled Rack of Lamb  
Crusted with Garlic, Rosemary, Port Wine Glaze

Grilled Veal Chop  
Porcini Mushroom Glaze

Grilled Swordfish  
Lime and Chive Beurre Blanc

French-Cut Prime Pork Chop  
Grilled, topped with Herb Butter

Grilled Shrimp  
Marinated in Cilantro and Lime Juice

Stuffed Filet of Sole  
Stuffed with Crab Meat, Scallops,  
Herb Butter and Wine Sauce

Chicken Valdostana  
Stuffed with Prosciutto, Smoked Gouda,  
Porcini Mushrooms, Marsala Sauce

Chicken Oscar  
Asparagus Tips, Crab Meat,  
Hollandaise Sauce

**Served with Bakery-fresh Rolls and Butter, Appropriate Starch, Seasonal Vegetables, Freshly-brewed Coffee and Herbal Teas**

# Diamond Wedding Package

## Cocktail Reception

One Hour Open Bar of Premium Brand Liquors, Beer, Wine and Assorted Sodas  
Chef's Selection of Imported and Domestic Cheeses  
Seasonal Fresh Fruit & Vegetables with Assorted Dips & Baguettes and Gourmet Crackers  
Shrimp Cocktail with Cocktail Sauce and Lemon Wedges

## Buttered Hors d'Oeuvres

(Select Four)

### Hot Selections

Applewood Bacon wrapped Scallops  
Potato Encrusted Shrimp, Roasted Garlic Butter  
Mini Crab Cakes with Cajun Mayonnaise  
Stuffed Shrimp with Crab Meat

Baby Lamb Chops, Mint Port Wine Sauce  
Classic Clams Casino  
Beef Wellington with Bleu Cheese and  
Mushrooms, wrapped in French Pastry

### Cold Selections

Lobster and Lump Crab Meat on Crostini  
Alaskan Crab Claws with Cocktail Sauce  
Smoked Salmon Pastrami

## Served Dinner Includes

Champagne Toast, Three Hours Open Bar of Premium Brand Liquors, Beer, Wine and Assorted Sodas, and Wedding Cake

Seared Sea Scallops  
Julienned Vegetables, Truffle Oil

Grilled Shrimp  
With Lime Cilantro Sauce

### First Course

(Select One)

Lobster Cocktail  
Avocado and Citrus Butter

Apple Smoked Breast of Duck  
Roasted Pear and Raspberry Coulis

Lobster and Lump Crabmeat Cakes

### Salad

(Select One)

Baby Arugula and Watercress – Toasted Pine Nuts – Goat Cheese – Lemon Olive Oil  
Boston Bibb Lettuce – Asparagus – Heart of Palms – Grape Tomatoes – Roasted Garlic Balsamic Vinaigrette  
Watercress – Roasted Pear – Maytag Bleu Cheese – Garlic Crostini – Raspberry Vinaigrette

### Entrées

(Select Two)

Prime Rib Tenderloin  
Wrapped in Applewood Smoked Bacon with  
Porcini Mushrooms and Goat Cheese Sauce

Beef Wellington  
Baked in Pastry with Maytag Bleu Cheese,  
Porcini Mushroom and Cabernet Reduction

Veal Chop – Oscar Style  
Asparagus Tips, Lump Crab Meat

Grilled Veal Chop  
Porcini Mushroom Glaze

Stuffed Shrimp  
Crab Meat, Lemon and Butter

Lobster and Fillet Mignon  
Drawn Butter

Fillet Mignon and Grilled Shrimp

Veal Chop Valdostana  
Stuffed with Fontina Cheese  
and Smoked Prosciutto

Duo Lobster Tail  
Lemon and Drawn Butter

Whole Stuffed Maine Lobster  
Crab Meat and Scallops

Chilean Sea Bass  
Seasoned with Truffle Oil and Sea  
Salt

**Served with Bakery-fresh Rolls and Butter, Appropriate Starch, Seasonal Vegetables, Freshly-brewed Coffee and Herbal Teas**