



All Wedding Packages Include:

Choice of 3 Butler Passed Hors d'oeuvres

Three Course Meal or Buffet

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Tazo Hot Teas

Champagne Toast and Sparkling Cider

Cake Cutting and Service

Specialty table linens and napkins

Satin chair covers with sashes or Chiavari chair (add a \$150 Delivery Fee)

China, Stemware and Flatware

Votive Candles

Dance Floor

Banquet Room Rental Waived

Complimentary Guest Room for Bride and Groom

Gift Certificate for Complimentary Overnight Stay in Celebration of Your One-Year Anniversary

Special Discounted Guestroom Rates for Wedding Guests

Pre-Reception Hors d'oeuvres

Wedding package includes your choice of (3) three butler passed hors d'oeuvres

Assorted domestic and international cheese platter with fresh berries

Melon and Prosciutto Tower- Melon balls with shaved prosciutto and balsamic drizzle

Tomato Bruschetta- Crostini served with olive spread and tomato, basil, garlic, red onion

Smoked Salmon Pinwheel – Salmon, cream cheese and capers on multigrain bread

Spanakopita with Mint Yogurt Dip-Filo, spinach and feta triangles baked and served with minted yogurt

Chicken Satay with Spicy Peanut Sauce- Chicken skewers baked with sweet and savory sauce

Mini Crab Cake with Citrus Aioli- Pan seared fresh crab cake with herbs and spices





First Course (Select one)

Tomato, Basil & Mozzarella with Balsamic, Extra Virgin Olive Oil, Cracked Pepper, Sea Salt
Petite Hearts of Rom, Shaved Parmesan cheese and Croutons, Creamy Dressing
Spinach Salad with Roasted Mushrooms, Cherry Tomatoes and Sherry Vinaigrette

Second Course (Select two)

Pasta Primavera Penne Pasta with Sherry Cream Sauce

Pan Seared Chicken Breast with Artichokes, Tomato and Onions Ragout

Pan Seared Salmon Filet with Rice Pilaf and Cream Fennel sauce

Braised Beef Short Rib with Classic Bordelaise, Garlic Mashed Potatoes

Charbroiled Petite Filet, Madeira Béarnaise Sauce, Potato Cake

All entrees include Chef's selection of market fresh vegetable

Fresh Baked Rolls and Sweet Butter

Third Course

Cake Cutting and Service
Champagne Toast and Sparkling Cider
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Tazo Hot Teas

\$80.00 per person



First Course (Select one)

Tomato, Basil & Mozzarella with Balsamic, Extra Virgin Olive Oil, Cracked Pepper, Sea Salt Mesclun Greens, Tomatoes and Sliced Cucumbers, Balsamic Vinaigrette Dressing.

Spinach Salad with Roasted Mushrooms, Cherry Tomatoes and Sherry Vinaigrette.

Second Course (Select two)

Chicken Breast stuffed with Portabella Mushrooms, Sage, Mozzarella, Cream Sauce
Pan Seared Filet of Salmon, Topped with Crab Cake, Bearnaise sauce.

New York Steak with Roasted Shallots Reduction sauce Roasted Red Pepper

Grilled Vegetables Tower, Portabella Mushroom, Zucchini, Yellow Squash, and Bell Pepper with Tomato Coulis.

All entrees include Chef's selection of market fresh vegetable

Fresh Baked Rolls and Sweet Butter

Third Course

Cake Cutting and Service
Champagne Toast and Sparkling Cider
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Tazo Hot Teas

\$75.00 per person

BUFFET PACKAGE ONE

Selection of one from each category

Buffet does not include desserts

Salads (Select one)

Romaine Leaf and Arugula Salad with house Vinaigrette

Chop Iceberg Lettuce with Blue Cheese and Tomatoes

Caesar Salad with Parmesan Croutons

Starch (Select one)

Rice Pilaf

Butter Milk Mashed Potatoes

Yukon Gold Mashed Potatoes with Parsley Oil

Chef Choice of Pasta

Poultry (Select one)

Roasted Chicken in Rosemary Olive Sauce

Chicken Breast with Grain Mustard Tarragon Cream

Chicken Breast Breaded with Bourbon Glaze

Seafood (Select one)

Pan Seared Mahi-Mahi with Wild Mushroom and Soy Ginger Sauce

Halibut with Spicy Fruit Relish, and Cajun Bay Shrimp

Pan Seared Salmon, Caper lemon Cream, Roasted Baby Heirloom Carrot Salad

Meats (Select one)

Pan Seared Steak with Potatoes and Crisp Maui Onions

Tri Tip with Pinot Noir reduction

Vegetables (Select one)

Sautéed Broccoli and Ginger

Green Beans Almandine

Carrots in Cumin and Orange

Fresh Baked Rolls and Sweet Butter

Wedding Cake

Champagne Toast and Sparkling Cider
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Tazo Teas

\$85.00 per person

All prices are subject to a 23% service charge and 9.25% sales tax



BUFFET PACKAGE TWO

Selection of one from each category

Buffet does not include desserts

Salads (Select one)

Kale, Spinach and Sliced Apple Salad, with Goat Cheese and Italian Dressing

Butter Leaf and Arugula Salad with Walnuts and Dijon Vinaigrette

Starch (Select one)

Rice Pilaf

Roast Garlic Mashed Potatoes

Butter Milk Mashed Potatoes

Yukon Gold Mashed Potatoes with Parsley Oil

Roasted Fingerling Potatoes

Poultry (Select one)

Roasted Chicken in Olive Sauce

Chicken Breast with Grain Mustard Tarragon Cream

Chicken Breast with Bourbon Glaze

Seafood (Select one)

Pan Seared Mahi-Mahi with Wild Mushroom and Soy Ginger Sauce

Pan Seared Salmon with Mornay Sauce

Pan Seared Salmon, Caper lemon Cream, Roasted Baby Heirloom Carrot Salad

Meat (Select one)

New York Strip Loin with Wild Mushroom

Pan Seared Steak with Crispy Maui Onions

Tri Tip with Pinot Noir reduction

Roasted Prime Beef with Horseradish Au Jus

Vegetables (Select one)

Sautéed Broccoli and Ginger

Green Beans Almandine

Carrots in Cumin and Orange

Fresh Baked Rolls and Sweet Butter

Wedding Cake

Champagne Toast and Sparkling Cider

Fresh Roasted Regular and Decaffeinated Arabica Bean Coffee

Selection of Tazo Teas

\$90.00 per person

All prices are subject to a 23% service charge and 9.25% sales tax

