***Welcomes You To Our Waterfront Venue!***

*It’s the View*

*Magnificent Water Views from all of our Rooms*

*Beautifully Appointed Gardens and Grounds*

*Fabulous Photo Opportunities*

*It’s the Rooms*

*Beautiful Faux Sky Hand Painted Ceiling*

*Intelligent Lighting & Surround Sound System \**

*Indoor and Outdoor Chapel Areas*

*Indoor and Outdoor Cocktail Areas*

*\* for use with our in house entertainment only*

*It’s the Food*

*All of Our Delicious Foods Prepared Fresh In*

*Our Kitchens by Our Expert International Chefs to*

*Please The Most Discriminating Palettes*

*You Will Get Rave Reviews*

*From All Of Your Guests for Years to Come*

*It’s In The Service*

*Wait Staf in Tuxedos with White Glove Service*

*Full Service Events Coordinator on Premise*

*On site Booking of All Event Services*

1

***Services & Amenities***

*Beautiful Lakeside Photo Opportunities*

*Our Outdoor Patio is Available for Cocktail Hours Waterfront Chapel for Wedding and other Ceremonies*

*Printed Dinner Menus \* Handicap Accessible*

*White Glove Service \* Complimentary Coat Check*

*Directional Cards & Place Cards \* Floor Length Ivory Table Linens Large Bridal Suite & Private Dressing Room \* Cocktail Room Candles Professional Maitre’d Service \* Room Captain \* Personal Bridal Attendant Professional Staf Dedicated to Your Satisfaction*

**2

**Gala Banquet Dinner**

***\*\*5 Hour Premium Open Bar\*\****

*Your Guests will be Greeted with Signature Cocktails*

*A Full Selection of Premium Brand Liquors. A selection of Wines,*

*Domestic & Imported Beers, Sodas, Juices & Non-Alcoholic Beverages*

***Elegant Displays***

***Decorated with Artistic Carvings of Watermelons, Fruits and Cheeses***

***Imported & Domestic Cheese Platter***

*Beautiful Display of Cheeses w/ Flat-breads & Crackers*

*Vermont Cheddar, Smoked Gouda, Havarti and Pepper Jack*

***Tropical & Seasonal Fruit Display***

*Chef selection of Cantaloupe, Watermelon, Pineapple and Seasonal Fresh Berries* ***Farm Fresh Seasonal Crudite****’*

*Crisp, Fresh Cut Vegetables and Assorted Dips*

***Delicious Artesian & Assorted Bread Display***

***Chef’s Table***

*Tuscan Salad of Red Potatoes, Red Onion, Baby Greens and Champagne Vinaigrette Venetian Salad of Roma Tomatoes, Cucumbers & Goat Cheese with Balsamic Vinaigrette Three Bean Salad with Celery, Carrots & Italian Dressing*

*Whole Wheat Pasta w/ Feta & Kalamata Olives*

*Caesar Salad with Croûtons*

3

***Gourmet Hot & Cold Hors d’Oeuvres*** *A Fabulous Assortment of Freshly Prepared Hors d’ Oeuvres Passed Butler Style*

***Shrimp Cocktail***

*Poached Shrimp served cold with Horseradish Cocktail Dipping Sauce*

***Grilled Baby Lamb Chops*** *(+3pp extra)*

*With an Infused Balsamic Reduction*

***Maryland Crab Cakes***

*Crab and Seasoned Crumbs served with Horseradish Cream Sauce*

***Pulled Pork on an Open Faced Tortilla Crisp***

*Atop Garlic Mashed Potatoes Topped with Red Cabbage Slaw*

***Fresh Mozzarella with Sun Dried Tomatoes***

*Sliced Fresh Mozzarella on Crisp Crostini Drizzled with Fresh Pesto Sauce*

***Spicy Chicken Satay Sticks***

*Coated with Crumbs and Fried. Served with a Sweet Chili Glaze*

***Petite Filet of Beef on Crostini***

*Sliced Beef Topped with Melted Fresh Mozzarella and Horseradish cream*

***Bacon & Cheese Potato Pinwheels***

*Garlic Mashed Potatoes with Bacon, Cheddar and a touch of Jalapenos in a Puf Pastry Pinwheel* ***Italian Rice Balls***

*Aborrio Rice with Mozzarella, Romano Cheese & Ground Beef Encrusted in Seasoned Crumbs and Fried* ***All Beef Franks in Puf Pastry***

*All Beef Frankfurters encased in Flaky Puf Pastry served with NY Style Deli Mustard* ***Thai Style Spring Rolls***

*Delicious Vegetable Spring Rolls with an Apricot Dipping Sauce*

***Classic Bruschetta***

*Diced Roma Tomatoes with EVOO and Balsamic Vinegar on Freshly Baked Crostini* ***Fried Spinach & Ricotta Stufed Ravioli***

*Breaded, Fried and served with Our Homemade Marinara Dipping Sauce*

4

***Gourmet Stations***

*The Number of Stations are Based on the Number of Guests*

***Italian Pastas***

***(Choice of 2)***

*Served with Garlic Bread & Hot Focaccia Bread prepared fresh for your guests Penne ala Vodka Rigatoni Bolognese*

*Tortellini Alfredo Pesto alla Genovese*

*Orecchiette Pasta with Broccoli Rabe & Italian Sausage*

***Carving Block***

***(Choice of 1)***

*Roasted Breast of Turkey Honey Glazed Baked Ham*

*Stufed Roast Loin of Pork Roast Leg of Lamb w/Mint Jelly*

*Fresh Roast Brisket of Beef*

*Served with Garlic Smashed Potatoes, an Assortment of Breads*

*& Chefs Choice of Accompaniments*

***Steak House***

*(+$2 pp extra)*

***Marinated Grilled Sirloin Steak*** *or* ***Prime Rib of Beef au Jus***

*Served with Creamed Spinach, Fried Onions, Mashed Potatoes*

*With a Selection of Steakhouse Style Sauces*

***Tuscany Antipasto Display***

***(Includes All)***

***Thinly Sliced Prosciutto Sliced Sopressata***

***Imported Asiago Cheese Sharp Provolone***

***Imported Parmigiana Chunk***

*Grilled Green Zucchini Yellow Squash Marinated Mushrooms Fire Roasted Pimentos Green Sicilian Olives & Black Olives Pepperoncini Peppers Stufed Hot Cherry Peppers with Prosciutto & Provolone*

5

***Mediterranean Gyro Station***

*(Includes All)*

***Freshly Grilled Lamb and Beef Gyro***

*Roasted on a Vertical Spit, Sliced and Served on Warm Pita Bread*

*with Sliced Tomatoes, Lettuce, Diced Red Onions and Other Toppings*

*with your choice of our Delicious Tzatziki Yogurt Sauce or our Spicy Hot Sauce*

***Pan Asian Wok***

*Your Choice of 1*

*Shrimp & Vegetable Stir Fry General TAO’s Shanghai Chicken*

*Boneless Chicken Szechuan with Mixed Vegetables*

*Chicken w/ Broccoli Teriyaki Steak Kew w/ Oriental Vegetables*

*Includes Crispy Noodles and Your Choice of Oriental Fried Rice or Lo Mein*

***Homestyle Meatball Sliders***

*(Includes All)*

*Italian Style Meatballs Marinara*

*Thai Style Meatballs Sweet & Spicy*

*Traditional Swedish Meatballs*

*Served on Slider Rolls*

***Gourmet Potato + Mac & Cheese Bar***

*(Includes All)*

*Garlic Smashed Idaho Potatoes Mashed Sweet Potatoes with Marshmallows Plus: Corkscrew Macaroni with 3 Cheeses*

*all with assortment of toppings Bacon, Fried Onions, Shredded Cheddar Cheese & Sour Cream ( Gourmet Stations Page 2)*

6

***Spanish Style Roast Pork (Pernil)*** *(includes all)*

***Slow Roasted Spanish Style Pork Shoulder (Pernil)***

*Served with Black Beans and Rice, Fried Platanos*

*Corn and Tomato Salsa, Chipotle Hot sauce*

***Southwestern Grilled Fajitas***

*Your Choice of 2*

***Thinly Sliced Steak Grilled Chicken Grilled Shrimp Served on warm Tortillas - Prepared Fresh for your guests.*** *served with Shreaded Lettuce, Guacamole, Pico de gallo, Jalapenos, Shredded Cheddar & Sour Cream*

***The Vegetarian***

*Roasted Garlic Hummus & Pita Triangles*

*Grilled Tofu tossed with a Thai Chili Glaze, Carrot and Broccoli Slaw Asian Style Quinoa With Shiitakes and Snow Peas*

***Spanish Paella***

*(includes all)*

*Shrimp, Clams, Mussels,*

*Tender Strips of Chicken & Chorizo Sausage*

*All cooked together, Simmered with Long Grain Rice, Safron & other spices to blend favors and served in an Open Pot*

*( Gourmet Stations Page 3)*

7

***Caribbean Jerk Station***

***Caribbean Jerk Chicken***

*served with Dirty Rice with Pigeon Peas*

*Black Beans and Plantain Crisps*

***Italian Seafood Station***

*(Includes All)*

***Seafood Fra Diavolo with Shrimp, Calamari, Mussels and Clams*** *Simmered in a Spicy Marinara Sauce and Served with Linguine* ***Plus Fried Tender Calamari served with Marinara Sauce*** *and Black Pepper Friselle*

***New York Style Deli Corner***

***Carving of Cured Corned Beef or Lean Pastrami***

*onto Cocktail Rye, with Old Fashioned Deli Mustard*

***Plus Homemade Potato Pancakes with Applesauce and Assorted Pickles***

***Italian Trattoria***

*(includes all)*

*Italian Sausage with Red and Green Peppers*

*Italian Style Meatballs with Homemade Tomato Sauce*

*Baked Rigatoni Siciliana with Ricotta, Sausage & Mozzarella Cheese Served with Garlic Bread, Grated Cheese and Red Pepper Flakes*

*( Gourmet Stations Page 4)*

8

***Banquet Dinner Menu Champagne Toast***

***First Course Duets***

***Fresh Mozzarella & Sliced Tomato Caprese***

*Fresh Mozzarella & Sliced Vine Ripened Tomatoes garnished with Roasted Red Peppers Served with a Salad of Mixed & Wild Greens topped w/ Balsamic Glaze Dressing*

***Bacon Blue***

*Double Cut Crispy Bacon on top a Chopped Salad of Mixed Greens*

*Topped with Chunky Blue Cheese Dressing*

***Shrimp Caesar*** *(+$2 pp extra)*

*A Skewer of Seasoned Baby Shrimp served atop*

*Hearts of Romaine Lettuce Tossed with Our Caesar Dressing,*

*Topped with Shaved Parmigiano Cheese and Freshly Baked Crostini*

***Waldorf Salad***

*Freshly Diced Green Apples, Walnuts & Dried Cranberries garnished w/ Goat Cheese with a Salad of Wild Greens topped w/ Raspberry Waldorf dressing*

9

***Gala Banquet Dinner Selections*** *Your Guests Choice of* ***4*** *selections*

*Individual Filet Mignon****\****

*Grilled Filet Mignon topped with a Burgundy Demi Glace*

*Braised Short Ribs of Beef*

*Slow Roasted until Fork Tender, Served with Braising Glaze*

*Stufed Breast of Chicken*

*Stufed with Sauteed Broccolini, Roasted Red Pepper and Fresh Mozzarella, In a Creamy Herb Sauce*

*Breast of Chicken Champagne*

*Served in a Champagne Wine Sauce with Grapes*

*Grilled Sea Bass*

*Over White Beans and Cherry Tomatoes over Wilted Greens with Lemon & Extra Virgin Olive Oil*

*Roasted North Atlantic Salmon*

*Fresh Salmon Served with a Lemon Dijonaise Sauce*

*Jumbo Stufed Shrimp*

*Stufed with Shrimp, Crab & Seafood in a Scampi Sauce*

*Vegetable Lasagna*

*Ricotta Cheese, Mozzarella and Vegetables Wrapped in Lasagna Noodles in a Pink Roma Tomato Sauce*

*Grilled Vegetable Risotto*

*Italian Style Risotto with Grilled Vegetables and topped with Shaved Parmigiana*

*Gluten Free - Vegan Vegetable Tower*

*A tower of Sliced Beefsteak Tomato, Grilled Zucchini, Grilled Squash, Grilled Mushroom & Roasted Pepper*

***All Entrees served with Chef’s Choice of Accompaniments***

***\* Consuming Raw or undercooked meats may increase your risk of food borne Illness, especially with certain medical conditions. Also, please let your server know of any food allergies. All menu items are subject to change or substitution without notice.***

10

***Enhancements***

***Cocktail Hour***

***Ice Sculpture*** $395

*Expertly Carved & Sculpted by our Garde Manger*

***Sushi Platters*** *$350 each Platter (100 pieces)*

*An assortment of Sushi, Served on Wooden Boats*

*Handmade Maki Rolls and Handmade Nigiri (Sashimi on Rice)*

*with Wasabi, Pickled Ginger and Teriyaki Sauce*

***Roast Suckling Pig*** *$495 (30 Lbs)*

*Marinated and Perfectly Slow Roasted Suckling Pig , Very moist and Juicy Carved in front of your guests. Served with Apple Carrot Slaw*

*With Semolina Rolls*

***Hamptons Style Clam & Oyster Display*** *$11.95pp Beautiful Unlimited Display of Fresh Seafood on a Bed of Ice*

*Chilled Blue Point Oysters and Little Neck Clams with Tangy Cocktail Sauce & Lemon Wedges and Italian Style Peeled Shrimp, Poached Mussels and Calamari in a Seafood Salad* ***Poached Lobsters additional*** *$10 p.p.*

12

***Enhancements***

***Cocktail Hour***

***Outdoor Grilling Station*** *4.95p.p.++*

*(Pick 2)*

*Chicken, Beef or Lamb Kabobs*

*Grilled Italian Hot and Sweet Sausage served on Mini Semolina Rolls*

*Teriyaki Glazed Yellowfn Tuna Spears*

*Grilled Swordfsh & Grilled Vegetable Skewers*

*Served with Chefs choice of Breads & Salads*

***Assorted Fish Mirrors*** *5.95p.p.++*

*Mirrors of thinly Sliced Smoked Salmon, Whole Whitefsh & Baked Salmon,*

*with an Assortment of Cream Cheese Spreads, Diced Onions, Horseradish and Capers ofered with Horseradish Sauce and Select Breads & Miniature Bagels*

***Asian Dim Sum Station*** *3.95p.p.++*

***An assortment of Steamed Dumplings Served in Bamboo Steamers***

***Pork Vegetarian Shrimp Shu Mai***

*PLUS: Cantonese Style Lo Mein with Chinese vegetables in an authentic Wok, by our chefs Served with oriental dumpling sauce & Chopsticks*

***Russian Table*** *6.95p.p.++*

*3 Assorted Stolichnaya Russian Vodkas Set in Ice Containers to Remain Frozen*

*Chilled Caviar served on Iced Caviar Station with Red and Black Caviar*

*served with Classical Garnishes of Diced Onion, Capers, Chopped Egg, Fresh Horseradish & Dill*

13

***Enhancements***

*Additional Choices for Optional 5th Dinner Selection*

***Pork Osso Buco (+3 pp++)***

***Pork Shank Braised low and slow until fall of the bone tender***

***Roast Long Island Duck (+3 pp++)***

***Long Island Duck Roasted with an ala Orange Glaze***

***Stufed Boneless Pork Chop (+2 pp++)***

***Coated with Crumbs and an Apple and Sage Stufng***

***Veal Scallopini Milanese (+4 pp++)***

***Breaded, Fried and served over Baby Arugula and Heirloom Tomatoes with a Balsamic Dressing***

***Chilian Sea Bass (+ 7 pp++)***

***Perfectly seared and roasted for a “melt-in-your-mouth” taste served over Butter Sauteed Green Beans***

***New Zealand Lamb Chops (+7 pp++)***

***Dijon Crusted and served over Wilted Greens and White Bean Puree***

***Grilled NY Shell Steak (+8 pp++)***

***Served over Roasted Brussel Sprouts with Bacon and Golden Fried Onions***

14

***Enhancements***

***Sweet Treats***

***Viennese Trays on Tables 6.95 p.p.++***

*An Assortment of Italian and French Pastries & Cookies Served on Each Table*

***Belgian Wafe Station 2.95 p.p.++***

*Made to order Belgian Wafes with assorted toppings*

***Ice Cream Sundae Bar 4.95 p.p.++***

*Assorted favors of premium ice cream, chocolate syrup, mixed nuts, whipped cream, sprinkles, candies and more all topped with a cherry!*

***Gelato Station 4.95 p.p.++***

*4 selections of Italian Style Gelato Ice Cream*

***Flaming Volcano Viennese 12.95 p.p.++***

*Italian & French Pastries & Cookies*

*Chocolate Fountains (Choose between White, Dark or Milk Chocolate) For your dipping pleasure served with fresh Cut Pineapples, Strawberries, Cantaloupes, Honeydew Melon, Lady Fingers, Marshmallows & Pretzel Rods w/ Fresh Whipped Cream includes International Cofee Station Below*

***International Cofee Station 4.95 p.p.++***

*Served with your favorite Cofee & Cordials*

*Espresso Cofee, Mexican Cofee, Irish Cofee, Jamaican Cofee, Bailey’s Cofee and Others Served with your Choice of Liqueur in Chocolate Cups*

15

***Enhancements***

***Sparkling Viennese Tables***

*A Variety Big Enough To Satisfy Everyone’s Sweet Tooth*

*Everything Below with Extra Hour & Separate Room*

***2 Chocolate Volcanos for Your Dipping Pleasure***

*Milk Chocolate as well as White or Dark Chocolate*

*Served with Fresh Pineapples, Strawberries & Cantaloupe Lady Fingers Pretzel Rods Marshmallows Fresh Whipped Cream*

***Ice Cream Sundae Bar***

*2 Premium Ice Creams with all the Toppings M & M’s Maraschino Cherries Reeses Pieces Rainbow Sprinkles Oreo’s Chocolate Sprinkles Chocolate Syrup Walnut Whipped Cream*

***Cannoli Station***

*Mineature Freshly flled Cannolis*

*for your guests with our delicious*

*Cannol Cream & Chocolate Mousse*

***Bananas Foster Station*** *A New Orleans Favorite Prepared by our Chef. Fresh Bananas Sauteed in a Blend of Butter, Brown Sugar & Grand Marnier Liqueur, served over Vanilla Bean Ice Cream*

***Sumptuous Cakes***

*Tiramisu, Strawberry Cheese Cake,*

*Creamy New York Cheese Cakes,*

*7 Layer Cake & Black Forest*

***Assorted Italian & French Pastries***

***Jello, Parfaits & Mousse Continental Cookies***

*Rainbow Cookies, Anise Toast, Biscotti, Double Chocolate Cookies, Rugelach Napoleons, Cream Pufs, Sfgadelle, Charlotte Russe, and more*

***International Cofee Station***

*with your Choice of Liqueurs and Cordials in Chocolate Cups*

*Cappuccino \* Espresso \* Colombian & Decaf Cofee \* Chai Tea*

*Anisette, Brandy & Others added to your favorite cofee to create your International Favorites such as Mexican Cofee, Irish Cofee, Jamaican Cofee, Bailey’s Cofee and Many Others*

***21.95 p.p.++***

***includes all on this page***

16

***Enhancements***

***Exit Stations***

***As Your Guests Leave - on the Way Home***

***( Pick One)***

*Pretzels w/ Mustard And Cheese Sauce*

*Churros w/ Chocolate Drizzle*

*Fresh Baked Donut Wall*

*Warm Chocolate Chip Cookies To go*

*Bagels & Cream Cheese*

***( Pick One)***

*Cofee or Bottled Water or Hot Cocoa*

*as guests leave for the Drive Home*

***4.95 p.p.++***

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