



**A W A T E R F R O N T W E D D I N G
T O R E M E M B E R ...**

OUR PACKAGE INCLUDES:

FIVE HOUR OPEN PREMIUM BAR

ONE HOUR TRAY PASSED HORS D' OEUUVRES

ARTISANAL CHEESE DISPLAY

THREE COURSE GOURMET SEATED OR BUFFET DINNER

CHAMPAGNE TOAST

VALET PARKING

\$179.00 PER PERSON

\$159.00 PER PERSON (FRIDAY OR SUNDAY)

**Please Note All Pricing Is Exclusive Of Room/Ceremony Charge, Amenities, Tax & Gratuity.
A 6.35% Sales Tax & 23% Service & Administration Fee
Will Be Added To All Pricing.**

PASSED HORS D'OEUVRES

(Please Select Six)

Seafood

Classical shrimp cocktail
Smoked salmon & leek mini quiche
Spicy tuna tartar, cucumber cup
Caviar tartlet, chive, egg (\$5 sup)
Shrimp & scallion meatballs, oyster sauce
Bacon wrapped scallops, Moscatel reduction
Pan seared mini crab cakes, carrot-ginger sauce
Shrimp roll, sweet & sour chili sauce
Smoked salmon, buckwheat blinis, lemon-crème fraiche
Seafood "vol au vent" lobster cream (mini puff pastry)

Meat

Crispy chicken tenders, sweet & sour sauce
Beef carpaccio crostini, tarragon mustard
Prosciutto wrapped bocconcini, basil, balsamic essence
Crispy duck breast "a la plancha" pomegranate glaze
Curried chicken skewers, lime coconut sauce
Swedish meatballs, lingonberry mustard
Stuffed cremini mushroom, spicy Italian sausage, parmesan
Grilled Mediterranean beef skewers
Baby lamb chops, satay sauce
Mini croque-Monsieur
Andouille in a blanket, Dijon mustard

Vegetarian

Blue cheese crostini, roasted pear, walnut, concord grape glaze
Hummus on endive, radish, pomegranate, za'atar
Truffle arrancini, (golden rice ball)
Brie & truffle mini grilled cheese
Tomato, mascarpone & basil Bruschetta
Golden artichoke & goat cheese fritters, marinara
Chickpea vegetable fritters, minted yogurt sauce

ARTISANAL CHEESE DISPLAY

Imported & domestic cheese selection
Strawberry, walnuts, dried figs & apricots
Toasts & crackers

PLATED DINNER

Appetizer

(Please Select One)

Butternut squash bisque, cinnamon cream, curried apple, pomegranate glaze

Roasted tomato soup, crème fraiche, bacon tidbits, parmesan croutons

Salad "Santé" spinach, kale, Brussels sprouts, quinoa, radish, cucumber, tomato, baby carrot
Blueberries, toasted almonds, moscatel dressing

Roasted beet mosaic, romanesco, cherry tomato, chickpea, goat cheese, spicy granola

Quinoa & lentils, roasted squash, cranberry, watercress, pepitas, pumpkin seed oil dressing

Bocconcini mozzarella, prosciutto, roasted pears, arugula, sherry glaze

"Roasted salad" Brussels sprouts, squash, cauliflower, apple, lardons, toasted almonds
Pomegranate seeds, maple vinegar dressing

Baked Maryland crab cake, warm French lentil salad, petite greens, Dijon dressing (sup. \$9)

Shrimp, avocado, ruby red grapefruit, mâche greens, radish, citrus-poppy seeds dressing

Wedge salad, romaine, smoked bacon, radish, cherry tomatoes, scallion, Roquefort ranch dressing

House smoked salmon, petite cress, horseradish cream, buckwheat blinis, grilled lemon (sup. \$5)

Middle Course Optional (sup. \$9)

Truffle-mushroom risotto, farro, parmesan

Gnocchi "arrabiata" tomato, eggplant, basil, parmesan

Pumpkin ravioli, sage brown butter, pomegranate glaze, pecorino Romano

Entrées

(Please Select Two)

Grilled Scottish salmon, citrus "beurre blanc"

Local striped bass "a la plancha" saffron-olive-tomato sauce

Herb crusted halibut, truffle au jus (sup. \$7)

Oven roasted chicken breast, sherry-mushroom au jus

Grilled double lamb chops, rosemary-harissa au jus

Grilled Angus filet mignon, Bordelaise sauce (sup. \$10)

Grilled Angus NY steak, brandied peppercorn sauce

Accompaniments

(Please Select Two)

Potato & Grains

Parmesan potato croquette

Whipped Yukon Gold Potato

Garlic-rosemary roasted fingerling

Three grains & spinach croquette

Jack Daniel's whipped yams

Sea salt potato phyllo

Greens & Vegetables

Roasted seasonal vegetables

Yellow & green beans bundle

Herb roasted broccolini & asparagus

Brussels sprouts, squash & parsnip

Sautéed cauliflower & broccoli

Honey-rosemary roasted carrot & parsnip

Dessert

(Please Select One)

Vanilla crème brûlée, Wendy's butter crunch

Paper thin apple tart, vanilla ice cream

Cheesecake, blueberry compote

Warm chocolate cake, pistachio ice cream

Seasonal cobbler, vanilla ice cream

Strawberry semi-fredo and mixed berries

Tiramisu

COCKTAIL HOUR ENHANCEMENTS

CRUDITÉS DISPLAY \$8

Assorted seasonal vegetables crudités
Hummus & minted yogurt dipping sauce

MEDITERRANEAN STATION \$15

Babaganoush, hummus, tzatziki, grilled pita
Marinated olives, stuffed grape leaves, pepperoncini
Bite size pissaladiere, marinated boconccini

HOUSE MADE SUSHI ROLLS \$21

California rolls, spicy tuna, avocado cucumber, spicy salmon, shrimp avocado
Light soy sauce, wasabi, pickled ginger

CLASSIC RAW BAR \$22

Local oysters, jumbo gulf shrimp, little neck clams
Mignonette & brandied cocktail sauce

L'ESCALE RAW BAR \$29

East coast oysters, jumbo gulf shrimp, little neck clams
Lobster ceviche, crab claw
Mignonette & brandied cocktail sauce

PASTA STATION \$14

(Please Select Two)

Cheese tortellini "a la Belvedere vodka"
Rigatoni bolognese, grated parmesan
Orecchiette, spicy sausage, broccolini, parmesan
Pumpkin ravioli, sage brown butter, pomegranate glaze
Penne, artichoke, sundried tomatoes, olive, basil pesto

Toppings: Grated Parmesan, Pepper Flakes, Rosemary Oil, Fried Capers