

Grand Wedding Package

Cocktail Hour

Butler Style Hors D'oeuvres

Passed on Silver Platters with White Glove Service – All Included

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| Stuffed Clams Casino | Beef Tip & Fresh Vegetable Skewers | Asparagus Wrapped in Pastry |
| Scallops & Bacon  | Assorted Bruschetta | Stuffed Mushrooms |
| Potato Pancakes | Spanakopita  | Jumbo Cocktail Shrimp **\*GF** |
| Franks in Pastry Shell | Fresh Mozzarella, Artichokes & Sun Dried Tomatoes **\*GF** | Sesame Chicken Skewers |
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Hot Mixed Grill

Served from Silver Chafing Dishes

100 Guest Please Select 6

Please Select 1 Additional per 25 Guests

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| --- | --- |
| Chicken Carbonara | Chicken Murphy |
| Cavatelli & Broccoli | Beef & Vegetable Stir Fry |
| New Zealand Mussels | Italian Sausage and Peppers **\*GF** |
| Filet Mignon Tips & Mushrooms | Fried Calamari with Spicy Marinara |
| Homemade Pierogies with Sautéed Onions | Seafood Paella Valencia |
| Fresh Stuffed Rigatoni | Eggplant Rollantine |
|  | Zuppa de Clams **\*GF** |

Cold Antipasto Display

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| --- | --- | --- |
| Roasted Red Peppers **\*GF/V** | Domestic & Imported Cheeses  **\*GF** | Pepperoni |
| Chilled Broccoli Rabe **\*GF** | Black Bean & Roasted Corn Salad **\*GF/V** | Sopressata |
| Stuffed Cherry Peppers | Tri-Color Pasta Salad | Assorted Olives **\*GF/V** |
| Seafood Salad **\*GF** | Plum Tomato & Mozzarella Salad **\*GF** | Artichoke Salad **\*V** |
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\*GF-Gluten Free Options \*V- Vegan Options

Chef Attended Stations

To continue your culinary journey… Please select 2 stations

Mashed Potato Station

Garlic Roasted Mashed Potatoes served in Martini Glasses, Garnished with guest choice of Cheddar Cheese,

Chives, Bacon Bits, Butter, and Gravy

Pasta Station

Rigatoni Sautéed with Broccoli Rabe & Sausage and Farfalle sautéed with Tomato & Basil Pesto

Pulled Pork Station

Slow Cooked Shredded Pork served with Fried Plantains, and Ciabatta Bread

Scampi Station **\*GF**

Shrimp sautéed in Garlic Butter with a Splash of Lemon

Slider Station

Mini-Burgers accompanied with Cheese, Mustard, Onions, Ketchup and Pickles

Southwestern Station

Grilled Chicken with onions and peppers Served with Fresh Flour Tortillas, sour cream, salsa and guacamole

Carving Station **\*GF**

 (Choice of One) Smoked Ham, Fresh Whole Boneless Turkey, Corned Beef Brisket,

Glazed BBQ Beef (not **GF** )or Roast Loin of Pork

Asian Station **\*V**

Stir-fry of Fresh Vegetables in a light Teriyaki Sauce, accompanied by Fried Rice and Dim Sum

Sports Bar Station

Mozzarella Sticks, Popcorn Shrimp, Potato Skins and Buffalo Chicken Bites served with

Celery /Carrot sticks and Blue Cheese Dressing

Pizza Station

Freshly Baked Flatbread served with your choice of toppings to include:

Onions, Peppers, Pepperoni, Mushrooms, and Sausage **\*GF options available**

Mac & Cheese Station

Elbow Macaroni sautéed with a classic yellow cheese sauce, served with Peas,

Diced Tomato and Bacon Bits

Additional Stations

(\*Extra Charge)

 \*New Zealand Baby Lamb Chops

Roasted lamb chops served Butler Style

\*Raw Seafood Display **\*GF**

Jumbo Shrimp, Clams and Oysters

Served on a bed of crushed ice with Cocktail Sauce and Lemons

\*Smoked Fish Display

Smoked Salmon, White Fish & Smoked Mackerel garnished with Capers, Onions, Chopped Eggs & Lemon

\*Whole Roasted Pig **\*GF**

\*GF-Gluten Free Options \*V- Vegan Options

Main Course Reception

Appetizers

(Please Select One)

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| --- | --- | --- |
| Fresh Fruit Fantasy  **\*GF/V** | Cream of Wild Mushroom Bisque | Pasta Fagoli |
|  Caldo Verde **\*GF** | Sliced Cantaloupe w/Proscuitto **\*GF** |  Penne with Vodka Sauce |

Salads

(Please Select One)

**Classic Caesar Salad**

**Fresh Garden Salad** Tossed with Balsamic Vinaigrette

**Mesclin Salad** Mixed field greens with Cran Raisins and Goat Cheese

Tossed in a Raspberry Vinaigrette

Entrees

Choice of Four Entrees

Please Select One Poultry, One Beef, One Seafood and Vegetarian Lasagna- All Presented Tableside

**Herb Roasted Chicken Breast**

Pan Seared Chicken Breast Served with Choice of One Sauce: Marsala Sauce or Roasted Garlic Sauce,

Accompanied by a Choice of Duchess Potato, Spanish Yellow Rice or Wild Rice

**-OR-**

**Chicken Francaise**

Lightly Egg Battered and Sauteed Breast of Chicken

Finished with a White Wine and Lemon Butter Sauce

**Fresh Broiled Sole Oreganata**

Fresh Broiled Sole Encrusted in Italian Bread Crumbs Finished with Herb Butter

**-OR-**

**Filet of Fresh Broiled Salmon**

Fresh Dill Butter or a Light Teriyaki Glaze

**Roast Prime Rib of Beef au Jus**

**-OR-**

**Slow Braised Short Rib of Beef**

Pillow of Yukon Gold Mashed Potatoes, Medley of Fresh Julienne Vegetables

**Homemade Vegetable Cheese Lasagna (**Fourth Choice)

Fresh Pasta Stuffed with Ricotta, Roasted Peppers, Mushrooms, Spinach and Peas and

Topped by melted Mozzarella Cheese and Marinara Sauce

**\*Chateaubriand Bordelaise** (**Additional Charge)**

Sliced Tenderloin of Beef Finished with a Rich Mushroom and Red Wine Sauce

**\*Surf and Turf** (**Additional Charge)**

All Dinner Selections are Complimented With Duchess Potato and Medley of Fresh Julienne Vegetables

Hot Garlic Cheese Bread and Dinner Rolls

\*GF-Gluten Free Options \*V- Vegan Options

The Final Touch

Three Tiered Wedding Cake Included

Served with your choice of one additional dessert

 Deluxe Pastry Sampler

Italian Cookies

 Apple Pie White Chocolate Mousse Parfait

Strawberry Shortcake Parfait

Chocolate Raspberry Mousse Parfait **\*GF**

Vanilla Ice Cream  **\*GF**

\*Not included with Venetian Cake Display or Venetian Table

Freshly Brewed Coffee and Tea Served

Espresso and International Coffee Station Included

Additional Sweet Endings

\*Venetian Cake Display

An assortment of Cakes, Italian Cookies, and Miniature French and Italian Pastries

\*Deluxe Venetian Table

An assortment of Cakes, Italian Cookies, and Miniature French and Italian Pastries,

Fresh Fruit Platter, Tiramisu, Chef Attended Station of Banana Foster with Vanilla Ice Cream,

Mousse and A Chocolate Fountain

\*Jersey Shore Dessert Table

Waffle Sundae Station, Funnel Cake, Churros, Assorted Soft Cookies,

Assorted Candies, Popcorn and Zeppoles

\*Denotes an Additional Charge

\*GF-Gluten Free Options \*V- Vegan Options

**Grand Wedding Package**…………………………………$\_\_\_\_\_\_\_\_

-Price Does Not Include Service Charge or Sales Tax-

**Package Includes**

5 Hour Open Bar

Premium Brand Liquors

Champagne Toast

Private Bridal Room