



OLD FIELD WEDDING PACKAGE

Three course sit down dinner Includes fresh baked rolls, appetizer, selection of main course, wedding cake, full open bar of premium liquors, champagne toast, unlimited soft drinks and complete coffee service.

One Half Hour Chef's Selection of Four Passed Hors D'oeuvres

Champagne Toast

Appetizer

(Select Three)

Caesar Salad

Warm Goat Cheese Salad *banyuls vinaigrette*

Tomato & Fresh Mozzarella Bruschetta

Quiche Lorraine and Small Salad

Penne *tomato concasse, roasted garlic, basil*

Stuffed Clams Casino

Vol-au-vent *puff pastry cup with wild mushrooms and herbs*

Shrimp Salad *roasted corn, cucumbers and cilantro* (\$2 pp Add)

Entree

(Select Three)

Pan Seared Salmon *baby spinach, beurre blanc sauce*

Cheddar Crusted Cod *broccolini, saffron butter sauce*

Berkshire Pork Loin *sweet potato fondant, seasonal vegetable*

Seared Breast of Free Range Chicken *haricot vert, saffron potatoes*

Seared Long Island Duck Breast *herb potato puree, baby bok choy, orange sauce*

New Zealand Herb Crusted Rack of Lamb *potato sabonette, broccoli rabe, port wine sauce* (\$3 pp Add)

*Sliced Chateau Steak *yukon gold potato purée, baby carrots, red wine sauce*

*Roasted Shell Steak *potato and turnip gratin, braising greens, red wine sauce*

Braised Short Ribs *creamy polenta, root vegetables, bourbon au jus*

Dessert

Wedding Cake

Viennese Pastry Platters (Served at Each Table)

Private party room for four hours

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.