

# Gold Wedding Package

# Cocktail Hour Selections:

Butler Style Hors D'oeuvres:

Served on silver platters ~ White glove service <u>All items included plus Chef's Choice:</u>

Cockțail shrimp ~ Stuffed mushrooms Potato pancakes ~ Ahi tuna w/ cucumber ~ Mini crab cakes ~ Clams casino Lobster quesadillas ~ Bacon-wrapped scallops ~ Brie w/ pesto Filet Mignon baguette ~ Salmon canapés ~ Prosciutto-wrapped asparagus spears Bruschetta Crostini ~ Spanakopita ~ Cockțail franks in puff pastry

## International Cold Display:

All items included:

Fresh mozzarella L plum tomato ~ Marinated seafood salad Marinated grilled vegetables ~ Tri Color Pasta Salad Chilled broccoli rabe ~ Genoa salami, roasted red peppers L provolone

Fresh Fruit, Cheese & Crudités Display



## Main Reception Selections:

#### Appetizer Course:

(choice of one)

Fresh fruit - seasonal fruit salad or sliced melon
Soup - shrimp & lobster bisque, minestrone, tortellini en brodo or cream of broccoli
Pasta - penne, farfalle or rigatoni pasta w/ choice of vodka or Pomodoro sauce

#### Salad Course:

(choice of one) Mixed greens with balsamic vinaigrette ~ Classic Caesar

### Main Course:

(choice of three to be offered)

**Chicken** - Chicken Francaise, Chicken Capriccio w/ Marsala sauce or Grilled chicken w/roasted red pepper sauce

**Seafood** - New Bedford mix (shrimp, scallops & flounder in a lemon buerre blanc sauce), Pistachio encrusted Norwegian salmon, Stuffed sole or Grilled salmon in dill butter

Beef - Prime Rib or Chateaubriand

Choice of one to be served with entrée:

Herb roasted red bliss potatoes, Duchess potatoes, or Roasted fingerling potatoes

#### Additional Options:

Filet & Lobster tail (add \$10/pp.) Sautéed shrimp scampi (add \$5/pp.)



## **Dessert Selections:**

Custom Wedding Cake And choice of additional dessert Assorted pastries, Italian cookies, tartuffo or vanilla ice cream

Coffee and tea

Additional Dessert Choices:

Viennese Cake Display ~ \$6/pp. Assorted cakes, cookies, and pastries

Deluxe Viennese Display ~ \$12/pp. Assorted cakes, cookies, pastries, chocolate fountain, vanilla & chocolate mousse and bananas Foster

Espresso Cart with Cordials ~ 5/pp.

Five Hour Open Bar Champagne Toast - Unlimited Champagne Call Brand Liquors Private Bridal Suite Colored linens & napkins

\*\* Gold Wedding ~ \_\_\_\_/pp. \*\*

+ 7% tax & 18% service charge

~Plus \$250 Maître D' Fee~