

The
Event Center
at



**Wedding Menu
Packages**

Buffet Comparison

	White Glove	Platinum	Traditional
White or Ivory linen napkins & table covers for guest tables	X	X	X
White or Ivory linen table covers and skirting for the bridal, gift, cake, cookie, guest book/registry and buffet tables	X	X	X
Cut and serve your wedding cake at no additional charge	X	X	X
Elegantly display your cookies at no additional charge	X	X	X
Sit-down service for head/bridal table	X	X	X
Bridal Table decorated with tulle and lights	X		
Full Salad Bar	X	X	
Side Dish Selections	Choice of Three	Choice of Two	Choice of Two
Hot Hor D'Oeuvres	Choice of Three	Choice of Two	Choice of One
Elegant Cheese and Vegetable Board	X Includes Meat	X Includes Meat	X

White Glove Buffet

Hot Hors D'oeuvres (Choice of Three)

Crab Stuffed Mushrooms
Swedish Meatballs
Sausage Stuffed Mushrooms
Hot Sausage Stuffed Banana Peppers
Mini Quiche
Bacon-wrapped Scallops (add \$0.75 per guest)
Sweet and Sour Meatballs

Elegant Meat, Cheese & Vegetable Board

Pepperoni, Ham, and 3 domestic cheeses accompanied by an assortment of fresh vegetables

Full Salad Bar

Refreshing mixed greens with an array of fresh toppings

Specialty Salads (Choice of Two)

Broccoli Salad
Waldorf Salad
Potato Salad
Macaroni Salad
Pasta Salad
Coleslaw
Fruit Salad (add \$1.00 per guest)

Signature Entrees (Choice of Two)

Carving Station with Roast Tenderloin of Beef Bordelaise and Black Oak Pit Ham
Signature Stuffed Chicken Breast
Chicken Romano with Lemon Caper Sauce
Chicken Marsala
Chicken Cordon Bleu (most popular)
Crab Stuffed Cod
English-Style Baked Cod
Chicken Saltimbocca
Buttermilk Fried Turkey Breast

Side Dishes (Choice of Three)

Parsley Red Skin Potatoes
Baked Penne in Alfredo Sauce
Baked Penne in Marinara Sauce
Penne Primavera (Alfredo Sauce w/Vegetables)
Wild Rice Pilaf
Scalloped Potatoes
Oven Roasted Herbed Potatoes
Roasted Red Skin Garlic Mashed Potatoes (most popular)
Glazed Carrots
Green Beans Almondine
Vegetable Medley
Roasted Brussel Sprouts with Balsamic Glaze

Beverage Station

Iced Tea, Lemonade, and Coffee

Breads & Rolls

Assorted Sliced Breads and Dinner Rolls with Butter

Please add 6% Sales Tax and 20% Service Charge to all menu packages

Platinum Buffet

Hot Hors D'oeuvres (Choice of Two)

Crab Stuffed Mushrooms
Swedish Meatballs
Sausage Stuffed Mushrooms
Hot Sausage Stuffed Banana Peppers
Mini Quiche
Bacon-wrapped Scallops (add \$0.75 per guest)
Sweet and Sour Meatballs

Elegant Meat, Cheese & Vegetable Board

Pepperoni, Ham, and 3 domestic cheeses accompanied by an assortment of fresh vegetables

Full Salad Bar

Refreshing mixed greens with an array of fresh toppings

Specialty Salads (Choice of Two)

Broccoli Salad
Waldorf Salad
Potato Salad
Macaroni Salad
Pasta Salad
Coleslaw
Fruit Salad (add \$1.00 per guest)

Signature Entrees (Choice of Two)

Carving Station with Roast Tenderloin of Beef Bordelaise and Black Oak Pit Ham
Signature Stuffed Chicken Breast
Chicken Romano with Lemon Caper Sauce
Chicken Marsala
Chicken Cordon Bleu (most popular)
Crab Stuffed Cod
English-Style Baked Cod
Chicken Saltimbocca
Buttermilk Fried Turkey Breast

Side Dishes (Choice of Two)

Parsley Red Skin Potatoes
Baked Penne in Alfredo Sauce
Baked Penne in Marinara Sauce
Penne Primavera (Alfredo Sauce w/Vegetables)
Wild Rice Pilaf
Scalloped Potatoes
Oven Roasted Herbed Potatoes
Roasted Red Skin Garlic Mashed Potatoes (most popular)
Glazed Carrots
Green Beans Almondine
Vegetable Medley
Roasted Brussel Sprouts with Balsamic Glaze

Beverage Station

Iced Tea, Lemonade, and Coffee

Breads & Rolls

Assorted Sliced Breads and Dinner Rolls with Butter

Please add 6% Sales Tax and 20% Service Charge to all menu packages

Traditional Buffet

Additional Entrées \$3.00 per guest

Additional Side \$2.00 per guest

Hot Hors D'oeuvres (Choice of One)

Crab Stuffed Mushrooms
Swedish Meatballs
Sausage Stuffed Mushrooms
Hot Sausage Stuffed Banana Peppers
Mini Quiche
Bacon-wrapped Scallops (add \$0.75 per guest)
Sweet and Sour Meatballs

Elegant Cheese & Vegetable Board

3 domestic cheeses accompanied by an assortment of fresh vegetables

Specialty Salads (Choice of Two)

Tossed Salad with Ranch or Italian Dressing
Broccoli Salad
Waldorf Salad
Potato Salad
Macaroni Salad
Pasta Salad
Coleslaw
Fruit Salad (add \$1.00 per guest)

Signature Entrees (Choice of Two)

Signature Stuffed Chicken Breast
Baked Ham with Apricot and Brown Sugar Glaze
Homemade Stuffed Cabbage Rolls in Tomato Sauce
Sliced Roast Turkey with stuffing cupcake
Hot Italian Sausage in Tomato Sauce
Baked Chicken
English-Style Cod
Roast Beef Au Jus
Baked Penne in Marinara Sauce
Buttermilk Fried Turkey Breast

Side Dishes (Choice of Two)

Parsley Red Skin Potatoes
Scalloped Potatoes
Au Gratin Potatoes
Haluski (Cabbage and Noodles)
Mashed Potatoes with Gravy
Feta and Sundried Tomato Mac and Cheese
Buttered Corn
Green Beans Almondine
Glazed Carrots
Vegetable Medley
Roasted Brussel Sprouts with Balsamic Glaze

Beverage Station

Iced Tea, Lemonade, and Coffee

Breads & Rolls

Assorted Sliced Breads and Dinner Rolls with Butter

Sit-Down

Signature Entrees (Choice of Two)

Tier 1 Selections

Signature Stuffed Chicken Breast
Sliced Roast Beef Au Jus
Baked Ham with Apricots and Brown Sugar Glaze
Stuffed Pork Chop
Lasagna with Meat Sauce
English-Style Cod or Cod Almondine

Tier 2 Selections

Chicken Marsala
Chicken Cordon Bleu
Sliced Roast Pork Loin with Orange Marmalade Glaze
Crab Stuffed Cod
Sliced Roast Turkey with Stuffing Cupcake and Gravy

Tier 3 Selections

Chicken Romano
Tenderloin Beef Tips with Portobello Mushrooms in Bordelaise Sauce
Seafood Newburg with Rice
Veal Romano
Veal Saltimbocca (tender veal stuffed with ham, Swiss cheese and Italian seasonings)
Chicken Saltimbocca

Tier 4 Selections

Roast Sliced Tenderloin of Beef Bordelaise
Jumbo Shrimp Scampi served Over Wild Rice
Grilled Chicken Breast with One Crab Cake with Remoulade Sauce or Shrimp Scampi
Grilled Salmon Fillet with Creamy Dill Sauce

Vegetarian Selections

Eggplant Parmesan
Vegetarian White Lasagna
Pasta Primavera
Baked Penne Marinara

Potatoes (choice of one)

Baked Potato with Sour Cream and Butter
Parsley Red Potatoes
Red Skin Garlic Mashed Potatoes
Oven Roasted Herbed Potatoes

Vegetables (choice of one)

Green Beans Almondine
Glazed Carrots
Fresh Asparagus
Roasted Brussel Sprouts with Balsamic Glaze

Soup

(Additional \$2.50 per Guest)
Italian Wedding, Cream of Broccoli, Summer Vegetable

Also Includes:

Spring Mix Salad
Dinner Rolls with Butter
Coffee, Hot Tea and Iced Tea

Hors D'Oeuvres

Enhance your event with additional hors d'oeuvres to welcome your guests.

Cold Hors D'Oeuvres

Cheese & Vegetable Display \$4.50 per Guest

Display of Cheeses, and Fresh Vegetables served with crackers, mustard and dip

Gourmet Display \$4.95 per Guest

Display of Cheeses, Cubed Meats and Fresh Vegetables served with crackers, mustard and dip

Premier Display \$5.95 per Guest

Display of Cheeses, Cubed Meats, Fresh Vegetables and Fruit served with crackers, mustard and dip

Customer Favorites

Bruschetta Display
\$3.25 per Guest

Oven Roasted Tomato Bruschetta and Hot & Sweet Pepper Bruschetta served with our fresh oven toasted Crustini.

Spinach & Artichoke Dip
\$3.50 per Guest

A creamy mixture of Spinach, Artichokes and Cheeses oven baked to a golden brown and served our homemade tortilla chips

Gourmet Sliders

(Priced per 50 Pieces)

Meatball Parmesan Sandwiches \$90.00

Traditional favorite of a meatball in homemade marinara sauce topped with mozzarella cheese on a mini bun

Assorted Mini Burgers "TOP SELLER". \$100.00

Pint sized versions of Gourmet Cheeseburgers: Smoked Bacon & American Cheese; Caramelized Onions & Gorgonzola Cheese and American Cheese & Pickle

Assorted Mini Chicago Style Hot Dogs. \$100.00

Pint sized versions of the Classic Comfort Food:

Mustard & Sauerkraut; Mustard Relish & Onion and Plain

Philly Style Cheese Steak \$100.00

Shaved Beef Sirloin, American & Mozzarella Cheeses with Peppers & Spices in a Mini Brioche Roll

Please add 6% Sales Tax and 20% Service Charge to all menu packages

Hors D'Oeuvres

(continued)

Hot Hors D'Oeuvres

(Priced per 50 Pieces)

Beef Kabob	\$125.00
Three Tender Cubes of Sirloin, Red & Green Peppers and Onions on a 6" Skewer	
Thai Peanut Chicken Satay	\$125.00
Chicken Tenderloin Marinated in a Delicious Blend of Fresh Peanuts and Thai Spices served on a 6" Skewer	
Crab Stuffed Mushroom	\$95.00
A Whole Mushroom Cap filled with a Delicious Crabmeat	
Mushroom Florentine	\$85.00
A Whole Mushroom Cap filled with a Blend of Spinach, Brie Cheese and Spices	
Mushroom Tart	\$85.00
Shiitake, Oyster, Portabella, Cremini and Button Mushrooms, Fresh Herbs and Swiss Cheese in a Flakey Chive Tart Shell.	
Sausage Stuffed Mushroom	\$85.00
A Whole Mushroom Cap filled with a Delicious Spicy Italian Sausage	
Spanakopita	\$90.00
Flakey Triangle Phyllo Pastry filled with Spinach and Feta Cheese	
Assorted Mini Quiche	\$90.00
Black Bean & Pepper Jack, Lorraine, Florentine, or Three Cheese and Mushroom.	
Crab Cakes	\$100.00
A Rich Blend of Flakey Crabmeat and Spices, Lightly Breaded and Deep Fried	
Bacon Wrapped Scallops	\$110.00
Tender Sea Scallops Wrapped in Lean Bacon.	
Stuffed Banana Peppers with Hot Sausage	\$95.00
Sweet and Sour Meatballs	\$75.00
Swedish Meatballs	\$75.00
Italian Meatballs	\$75.00

Please add 6% Sales Tax and 20% Service Charge to all menu packages

Enhancements

Additional Hors D'Oeuvres pricing as listed

Homestyle Service \$4.00 per guest

Extra Entrées \$3.00 per selection per guest

Extra Side Dish \$2.00 per selection per guest

Please add 6% Sales Tax and 20% Service Charge to all menu packages