

# Deluxe Wedding Package

## COCKTAIL HOUR

### BUTLER PASSED HORS D'OEUVRES

PLEASE SELECT EIGHT

Charred Beef Tenderloin with  
Horseradish Cream on a Crostini

Smoked Salmon Fillo Filled with Dill  
Lime Cream Cheese

Brie with Raspberry and Toasted  
Almond

Seared Ahi Tuna with Wasabi  
Mayonnaise and Pickled Ginger

Bruschetta with Fresh Mozzarella

Goat Cheese & Roasted Tomato  
on Parmesan Crouton

Fried Veggie Potstickers with  
Teriyaki Sauce

Mini Crab Cakes with  
Chipotle Sauce

Coconut Shrimp with Sweet  
Thai Chili Sauce

Chicken and Cheese Quesadillas

Spanakopita

Scallops Wrapped with Bacon

Beer-Battered Chicken with  
Sweet Thai Chili Sauce

Skewered Hawaiian-Glazed  
Chicken and Pineapple

Vegetable Spring Roll

Franks in Puffed Pastry with  
Dijon Mustard

Brie with Orange Preserves  
and Glazed Walnuts

Grilled Vegetable Crostini,  
Balsamic Glaze

Chilled Shrimp in Fillo Cup with  
Cucumber and Cocktail Sauce

Spinach and Artichoke Wontons

### FRUIT & CHEESE DISPLAY

Selection of Imported & Domestic Cheeses · Fresh Seasonal Fruits ·  
Assorted Crackers · Flatbreads · Crostini

### GRILLED VEGETABLE DISPLAY

Grilled Artichoke Hearts · Eggplant · Zucchini · Leeks · Portobello Mushrooms ·  
Roasted Red and Yellow Peppers · Served with Pita Triangles & Seasoned Focaccia

# Deluxe Wedding Package

## **PASTA STATION**

***A UNIFORMED CHEF WILL PREPARE TWO PASTAS WITH TWO SAUCES...***

Station garnished with freshly grated cheese & assorted focaccia

### ***PASTA (PLEASE SELECT TWO)***

Penne · Gemelli · Orecchiette · Farfalle · Tortellini · Rigatoni

### ***SAUCE (PLEASE SELECT TWO)***

Fresh Pomodoro Sauce · Alfredo Sauce · Pink Vodka Cream, Mushrooms,  
Peas & Prosciutto · Tomato & Basil · Roasted Garlic, Spinach & Plum  
Tomatoes, Olive Oil & White Wine · Basil Pesto, Garlic, Oil & Pine Nuts



# Deluxe Wedding Package

## PLATED DINNER

### SALADS

**Mixed Green Salad** · Array of Fresh Vegetables · Royce Brook Dressing

**Tuscan Salad** · Baby Greens · Fresh Pear · Gorgonzola · Chopped Walnuts · Balsamic Dressing

**Tri-Color Salad** · Arugula · Endive · Radicchio · Oven-Roasted Tomatoes · Goat Cheese · Toasted Focaccia Crisp · Balsamic Vinaigrette

**Fresh Baby Spinach Salad** · Brie · Chopped Walnuts · Raspberry Vinaigrette

### ENTREES (SELECT TWO)

Tenderloin of Beef, Carved or Petite Filet, Frizzled Onions and Mushroom Demi-Glace · Stuffed Breast of Chicken, Imported Brie, Dried Cranberries, Roasted Shallots, Herb Pan Gravy · Egg-Battered Breast of Chicken, Chardonnay Wine, Artichoke Hearts, Fresh Lemon · Pan Seared Breast of Chicken, Marsala Demi-Glace, Roasted Shallots, Mushroom Medley · Herb Crusted, Roast Pork Loin, Sweet & Spicy Plum Sauce · Tilapia Imperial, Backfin Crab, Button Mushrooms, Lobster Cream Sauce · Sole Piccata, Lemon Beurre Blanc with Chardonnay and Capers · Baked Fillet of Norwegian Salmon, Dill-Cream Sauce · Flounder Florentine, Fresh Spinach, Mozzarella Cheese, Lemon Herb Sauce

### ALL ENTREES SERVED WITH FRESH SEASONAL VEGETABLES AND CHOICE OF STARCH (SELECT ONE)

Twice-Baked Stuffed Potatoes · Oven-Roasted Red Bliss Potatoes · Saffron Rice Pilaf · Garlic Whipped Potatoes

### FRESH ROLLS & BUTTER



# Deluxe Wedding Package

## DESSERT

Custom-Designed Wedding Cake  
Family Style Display of Butter Cookies

## BEVERAGES

Five Hours of Premium Open Bar  
Coffee & Tea Service

---

**\$120 PER PERSON**

*All Prices are Subject to 20%  
Service Charge and 6.625% Sales Tax*



# Also Included

## **CHAMPAGNE TOAST**

## **CHAIR COVERS**

Chair Covers with Choice of Sash Color

## **LINEN**

White Floor-length Underlays · Choice of Tablecloth Top Color and Napkin Color

## **CANDLES**

Ivory Votive Candles for Cocktail Hour and Reception Tables

## **PERSONALIZED MENUS**

Printed Menus at Each Guest's Place Setting

## **COMPLIMENTARY GOLF**

Minimum Guarantee of up to 149 Guests - Complimentary Foursome · Minimum Guarantee of 150-199 Guests - Complimentary Golf For 6 Players · Minimum Guarantee of 200+ Guests - Complimentary Golf For 8 Players

## **PHOTO OPPORTUNITIES**

Golf Course and Golf Carts are Available for Unique and Memorable Photos

## **CHILDREN'S MEALS**

Children 5 and Under are Complimentary

## **VENDOR MEALS**

Available at \$30 per Vendor

## **PAYMENT**

\$500 Non-refundable Deposit is Required with the Signed Contract to Confirm Date

*3 Months Prior to Event Date - 25% of Estimated Total Due*

*Final Guest Count Due 7 Days Prior to the Event*

*Final Payment Due 3 Days Prior to the Event - Cash, Credit Card, or Check*