

M
WEDDING MENUS



THE SAPPHIRE RECEPTION



A Garden Table

Your guests can enjoy a dramatic tiered display of the best of the garden. Fresh fruits and vegetable crudités presented with a variety of dipping condiments to accent this wonderful beginning to your reception.

Passed Hors D'oeuvres

Individual Petite Quiche
Marsala Meatballs
Pizza Canapés
Boursin Cheese Canapés

Salad

Mixed Garden Greens with Sun Dried
Tomato Vinaigrette

Entreés

Buffet Style or Plated & Served

STUFFED FILET OF SOLE

Tender Sole baked with moist crab and scallop filling and served with a delicate lemon Chablis butter sauce.

GRILLED TENDERLOIN TIPS FLORENTINE

Satisfying pieces of Prime Tenderloin grilled for extra depth of flavor. The tossed in a garlic buttered brown sauce with spinach, roasted peppers, mushrooms and caramelized onions.

HERB ROASTED BREAST OF TURKEY

Herbs and butter are infused under the skin of plump turkeys, roasted so the flavors can baste into the meat until golden brown and then served at its succulent best with natural gravy.

Offerings include fresh seasonal vegetables and starch

\$55 per person

\$3.00 extra per person for plated dinner



THE PEARL RECEPTION



Mansion Crudités and Cheese Table

A classic marriage of tastes and flavors to welcome and quench the palate of your guests, this tiered display combines whole and cut fruits with seasonal vegetables and an assortment of traditional cheeses accented by house crafted dips and a variety of breads and crackers.

Passed Hors D'oeuvres

Maryland Crab Cakes
Scallops Wrapped in Crisp Bacon
Goat Cheese Tarts
Mexican Chicken Bites
Tempura Fried Dynamite Sushi Roll
Bruschetta Varie

Salad

Our Classic, Caesar Salad with house toasted garlic croutons and Pecorino Romano cheese.

Entreés

Buffet Style or Plated & Served

MEDALLIONS OF SALMON

Fresh Pacific Salmon baked with white wine, lemon butter and a Garnishing of Tomato Caper Relish.

CHICKEN TUSCANY

Boneless Breast of Tender Chicken seasoned with Italian herbs and sautéed in a rich Marsala wine brown sauce with fresh mushrooms. Baked and finished with concassé of plum and fresh basil.

ENGLISH CUT PRIME RIB

Aged Prime Rib of Beef slow roasted for exquisite flavor and sliced thin for extra tenderness. Served with natural juices and sour cream horseradish sauce.

Offerings include fresh seasonal vegetables and starch

\$65 per person

\$3.00 extra per person for plated dinner



THE EMERALD RECEPTION



Gourmet Tapas Display

“Tapas” translates to small tastes, and an assortment of Global flavors to perk up your guests. The assortment features Mediterranean Olives, Marinated Mushrooms, Grilled Vegetables, Artichokes, Spanish Eggplant Caponata, hummus & tabbouleh, complimented by breads and crackers for dipping and feasting. Cheeses, fruits and vegetable crudités complete the table.

Passed Hors D’oeuvres

Prosciutto Di Parma Risotto Cake
Coconut Fried Shrimp
Caprese Skewers
Asian Beef Tenderloin
Pear Lobster Salad Canapés
Gorgonzola Canapés

Salad

Classic Spinach Salad
with wedge beefsteak tomato, red onion,
egg garnish and crisp bacon accented
with aged balsamic vinaigrette.

Entreés

Buffet Style or Plated & Served

SEAFOOD ENSEMBLE

Fresh New England Cod, Crowned with Shrimp and Scallops, baked under a blanket of velvety Lobster Saffron cream sauce with a cracker crumb topping.

SUPREME NEW YORK PRIME SIRLOIN

A roast of aged Prime Sirloin of Beef, crusted with herbs and seasonings, then oven roasted for tender supremacy. Gently sliced and served with a Portobello brown sauce and horseradish cream sauce.

CHICKEN AU POIVRE

Tender Breast of Chicken expertly seasoned and Sautéed to succulent perfection in a rich Cognac cream sauce, accented with shallots and green peppercorns.

Offerings include fresh seasonal vegetables and starch

\$75 per person

\$3.00 extra per person for plated dinner



THE DIAMOND RECEPTION



Alsatian Charcuterie and Cheese Table

The Hallmark of this display begins with Artisan Breads or rustic and classic character rising as a functional centerpiece with a tiered display of imported and domestic farmstead cheeses. A selection of smoked, cured and hand crafted charcuterie finishes the table for the elegance of a supreme reception.

Passed Hors D'oeuvres

Lobster and Seafood Dumplings
Jumbo Shrimp Cocktail
Grilled Goat Cheese and Tomato Soup Shooters
Apricot Duckling Canapés
Seared Tenderloin Beef Tips
Smoked Salmon Tartare Canapés

Salad

Our Classic Caesar Salad with house toasted garlic croutons and Pecorino Romano Cheese

Entreés

Buffet Style or Plated & Served

CHICKEN ROXANNE

Boneless Breast of Chicken Sautéed to perfection and baked with mushrooms, garlic butter, a melting of Gouda cheese, and sherry wine. Served on a pool of Madeira sauce and accented with class Hollandaise.

LOBSTER STUFFED SHRIMP

Jumbo Shrimp, baked with a delicate Maine Lobster Stuffing, infused with fresh herbs and aromatic vegetables, then finished in a lemon butter Chabils wine sauce.

FILET MIGNON

Grilled and perfectly seasoned 8oz Beef Tenderloin Steak, accompanied by a rich house demi-glace and zesty Béarnaise sauce.

Offerings include fresh seasonal vegetables and starch

\$85 per person

\$3.00 extra per person for plated dinner

