Rose Wedding Package



Package Includes:

- [™] Complimentary Champagne Toast
 - ≥ Five Hour Call Brand Open Bar
 - Crisp Table Linens
 - **X** Lantern Center Pieces
 - Custom Wedding Cake
 - Private Bridal Room
- Complimentary Bridal Suite on the Night of your Wedding

Cocktail Hour

Please make a selection of Eight Hors d'Oeuvres and Two Displays

Butler Passed Hors d 'Oeuvres

White Glove Service

Chilled Selections

Fresh Seasonal Melon with Prosciutto
Boursin Cheese Crostini,
Genoa Salami Horns Filled
with Garlic Herbed Cream Cheese
Bruschetta on toasted Italian bread

Hot Selections

Scallops Wrapped in Bacon Crab Stuffed Mushrooms Cocktail Franks en Croute with Dijon Mustard Spring Rolls Mini Vegetable Quiche Spanakopita Spicy Barbeque Shrimp Fried Shrimp Pan Seared Crab Cakes Crispy Fried Wontons with Plum Sauce Chicken & Wild Mushroom Skewers Barbeque Italian Meatballs Teriyaki Beef Tenderloin Kebobs Chicken Satay with Peanut Hoisin Sauce, Coconut Shrimp with Duck Sauce, Mini Beef Wellington, Stuffed Artichokes Casino-Style Chicken Tenders with a Honey Mustard Sauce

X Lavish Chilled Displays

Farmer's Basket

Vine-Ripened Tomatoes, Carrot Sticks
Colorful Pepper Medley, Cauliflower, Broccoli
Florets, and Summer Squash Served with
Peppercorn Dip

Rainbow of Fresh Fruit

Fresh Seasonal Fruits and Berries Artistically
Displayed and Served with a Grand Marnier Dip

Grilled Vegetable Display

Assortment of Seasonal Vegetables Marinated in Balsamic Vinaigrette and Lightly Charbroiled with Olive Oil Served with Sliced French Bread

Deluxe Antipasto Display

Marinated Provolone Cheese, Hard Salami, Pepperoni, Prosciutto & Mozzarella Roulade, Roasted Red Peppers, Onions, Marinated Mushrooms, Italian Olives, Artichokes and Herbs

Tomato and Mozzarella

Fresh Mozzarella Cheese served with Vine Ripened Tomatoes and Fresh Basil



Cocktail Hour Enhancements

88 Pasta a La Chef

(Selection of Two Pastas)

Penne Bowtie Ziti Fettuccine

Sauce

(Selection of Two Sauces)

Pesto

Fresh Basil, Crushed Garlic and Extra Virgin Olive Oil blended with Parmigiano Reggiano Cheese

Alfredo

Parmigiano Reggiano Cheese Blended with Cream, Butter, Cracked Black Pepper and Fresh Herbs

Bolognaise

Tangy Italian Meat Sauce Served with Onions, Celery and Carrots

Vodka Sauce

Pink Peppered Vodka Sauce with Prosciutto and Onion

Primavera

Seasonal Vegetables Tossed with Fresh Herbs, Olive Oil and a Hint of Heavy Cream

All Choices include Parmesan Cheese & Fresh Garlic Bread

\$6.99 per person

Chef Attendant Fee \$100.00

Seafood Bar

Oysters and Clams on the Half Shell Crab Claws and Jumbo Shrimp Garnishes Including Lemon, Horseradish, and Cocktail Sauce \$16.99 per person

Shrimp Display

Fresh Jumbo Shrimp Served with Spicy Cocktail Sauce \$12.99 per person

Whole Side of Smoked Salmon

Served with Chopped Hard Boiled Eggs, Capers, Red Onions, and Fresh Dill \$11.99 per person

88 Asian Station

Pepper Steak or Chicken with Asparagus Served with Stir Fried Chinese Vegetables and White Rice \$8.99 per person

Fajita Grill

Marinated Julienne Chicken Breast or Flank Steak served with Flour Tortillas, Cheddar Cheese, Bell Peppers, Onions, Pico de Gallo, Guacamole, and Sour Cream \$7.99 per person

Carved Specialties

(Selection of one)

Fresh Breast of Turkey
Loin of Pork
Honey Glazed Ham
\$11.99 per person
Whole Roasted Tenderloin of Beef
14.99 per person

Chef Attendant Fee \$100.00



Dinner Menu

XX Complimentary Champagne Toast

% Appetizers:

(Please Select One)

Lobster Bisque

Flavorful Lobster Soup with Fresh Lobster finished with a Touch of Cream

Crab Cakes

Lump Maryland Crabmeat Seared and Drizzled with a Remoulade Sauce

Wild Mushroom Ravioli

Tender Pockets of Pasta Filled with Wild Mushrooms in a Creamy Alfredo Sauce

Lobster Ravioli

Delicate Lobster Filled Pillows Served with a Peppered Vodka Sauce

Eggplant Rollatini

Eggplant Rolled with Ricotta Cheese Topped with a Tangy Marinara Sauce and Melted Mozzarella Cheese

% Salads:

(Please Select One)

Classic Caesar Salad

Fresh Romaine Lettuce Tossed with Imported Parmesan Cheese Served with Herb Croutons and Garlic Dressing

Garden Salad

Fresh Garden Greens Tossed with Tomato Wedges, Sliced Cucumber, and Shredded Carrots Served with Balsamic Vinaigrette

Spinach Salad

Fresh Baby Spinach Tossed with Cherry Tomatoes and Herb Croutons Served with a Warm Bacon Vinaigrette

Cranberry Walnut Salad

Fresh Mesclun Greens Tossed with Cherry Tomatoes, Chopped Walnuts, and Tangy Cranberries Served with a Champagne Vinaigrette



Dinner Menu

8 Entreés

(Please Select Two)
Please Note Higher Priced Items will Prevail

Chicken Francaise

Sautéed Breast of Chicken Finished with a Lemon and White Wine Sauce \$99.00 per person

Seafood Stuffed Chicken

Premium tender Chicken Breast Stuffed with our own Medley of Seafood Delight \$99.00 per person

Salmon

Filet of Salmon Encrusted with a Honey Mustard Glaze \$99.00 per person

Chateaubriand

Flamed Broiled Filet Finished with a Wild Mushroom Merlot Sauce \$110.00 per person

Prime Rib

Tender Choice Cut Prime Rib served with Au Jus and Accented with Horseradish
\$105.00 per person

Chicken Florentine

Baked Boneless Breast of Chicken Stuffed with Creamy Spinach and Garlic Served with a White Wine Sauce \$99.00 per person

Caribbean Mahi Mahi

Tender Filet of Mahi Mahi Rubbed with Caribbean Jerk Seasoning Grilled Over an Open Flame and Served with a Sweet Pineapple Chutney \$105.00 per person

Filet Mignon

Juicy Cuts of Filet Mignon Wrapped in Bacon with Grilled Butterfly Shrimp Served with a Cognac Cream Sauce \$110.00 per person

New York Strip

Grilled to Perfection Cut of New York Strip Served with Caramelized Onions in a Rich Mushroom Sauce \$105.00 per person

Roasted Tender Pork Loin

Seasoned Tender Pork Loin Rolled and Stuffed with Sautéed Spinach and Feta Cheese \$99.00 per person

% Duets

Petit Filet Mignon & Lobster Tail

The finest Filet Mignon served with a Wild Mushroom Merlot Sauce grilled over an open flame and served with an Atlantic Lobster Tail \$130 per person

New York Strip Steak & Jumbo Shrimp

New York Strip Steak grilled to perfection finished with a silky Demi –Glace accompanied by Citrus marinated grilled Jumbo Shrimp \$120 per person



Dinner Enhancements

X Asian Station

Pepper Steak or Chicken with Asparagus Served with Stir Fried Chinese Vegetables \$7.99 Per Person

Seafood Sauté Station

Jumbo Shrimp & Scallops Sautéed with Tomato,
Onion and Garlic Butter
Served with Sliced French Bread
\$10.99 Per Person

% Fajita Grill

Marinated Julienne Chicken Breast or Flank Steak Served with Guacamole, Cheddar Cheese, Onions, Bell Peppers, Pico de Gallo, Sour Cream and Flour Tortillas

\$6.99 per person

% Carving Board

Roast Tenderloin of Beef
Accompanied by Cabernet Sauce and
Sliced French Baguettes
\$12.99 Per Person

Whole Roast Breast of Turkey

Served with Fresh Baked Rolls, Giblet Gravy Accompanied by Cranberry Apple Relish \$7.99 Per Person

% Pork Loin

Apple Barbecue Sauce, Sauerkraut and Cinnamon Apple Sauce \$7.99 Per Person

Steamship Round of Beef

Spicy Horseradish Cream Sauce and Fresh Baked Rolls \$400.00 Per Steamship (Serves 100 Guests)

X Cajun Salmon

Lemon butter and garlic Sauce \$7.99 Per Person

% Prime Rib

Slow Roasted and served with Au Jus and Horseradish Sauce \$11.99 Per Person

XX Pasta Station

(Pricing Based on a Selection of Two)

Penne a la Vodka

Penne Pasta with Prosciutto and Onion in Peppered Vodka Sauce

Rigatoni Bolognese

Italian Meat Sauce with Onions, Celery and Carrots Served Over a Bed of Rigatoni

Farfalle with Zesty Eggplant Sauce

Bowtie Shaped Pasta Tossed with Chunky Eggplant Sauce

All Choices Include
Parmesan Cheese and Garlic Bread
\$6.99 per person

Dessert Menu

M Desserts Included:

Trays of miniature Italian Pastries and Chocolate Covered Strawberries on Each Table

Custom Designed Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Tazo Herbal Teas

Mathematics Dessert Enhancements:

Chocolate Fountain

Delicious Chocolate Fountain with Warm Flowing Chocolate Served with Assorted fresh Fruits, Graham Crackers, Marshmallows, and Sliced Pound Cake Squares (Minimum of 75 Guests) \$7.99 per person

Viennese Display

Individual Portions of Tiramisu, Chocolate and Vanilla Mousse, New York Style Cheese Cake, Assorted Fruit Pies, Apple Crisp with Caramel Sauce, and an Array of Cookies (Minimum of 50 Guests) \$12.99 per person

International Coffee Station

Select Cordials Served Over Ice, Straight Up, or In Your Coffee Amaretto Di Saronno, Sambuca, Kahlua, Bailey's Irish Cream, Grand Marnier, and Frangelico

Freshly Brewed Hazelnut, French Vanilla, and Columbian Coffees
Topped with Whipped Cream, Chocolate Shavings, and a Dusting of Cinnamon
\$9.99 per person



Beverage Menu

X Additional Bar Options:

XX Call Brand Bar

(Included in Package for Five Hours)
House Brand Vodka, Gin, Rum, Scotch, Bourbon, Triple
Sec, and Coffee Liquor, House Wines and Beer includes
Budweiser and Coors Light

Multiple Upgrade Options

Premium Bar - \$20.00 per person

Absolute Vodka, Beefeater Gin, Bacardi Silver Rum, Seagram's 7 Rye, Dewar's Scotch, Jim Beam Bourbon, Cuervo Gold Tequila, Malibu Rum, Spiced Rum, Peach Schnapps, Amaretto, Coffee Liquor, Triple Sec, Sweet and Dry Vermouth, Copper Ridge Wines, and Beer Including Yeungling, Coors Light and Corona

Ultra Premium Bar - \$25.00 per person

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Ten Rum, Crown Royal Whisky, Johnny Walker Black Scotch, Makers Mark Bourbon, 1800 Tequila, Captain Morgan Spiced Rum, Malibu Rum, Dekyper Peach Schnapps, Kahlua, Amaretto Di Saronno, Sweet and Dry Vermouth, Trinity Oaks Wines, and beer including Yeungling, Coors Light, Blue Moon, Heineken, and Corona.



