



The Landing

Wedding Dinner
(Five Hour Celebration)

GOURMET STYLE BUTLER HORS D'OEUVRES

(Please Select 3)

Vegetarian Spring Rolls
Sesame Crusted Chicken
Sweet Potato Puffs
Sweet Chili Glazed Meatballs
Beef Cocktail Franks in Puff Pastry
Tomato Bruschetta on Crostini
Seasonal Hummus on Pita Chip
Salmon Cakes with Tarragon Aioli

(Please Select 2)

Coconut Crusted Shrimp
Chicken Teriyaki Skewers
Buffalo Wings with Bleu Cheese
Filet Mignon Crostini
Gourmet Pizzettas
Chicken-n-Cheese Quesadilla
Vegetable Stuffed Mushrooms
Melon and Prosciutto Skewers

COLD DECORATED DISPLAYS

Displays of Artisan Cheese and Fresh Fruit,
Housemade Hummus and Guacomole with Tri-Color Chips and Pita
Garden Fresh Vegetable Crudites served with Seasonal Dip

ACTION STATIONS

(Please Select 2)

Carving Station

Roast French Turkey Breast with Herb Cranberry Glaze
or
Pit Ham with Honey Mustard Glaze

Pasta Station

Penne a la Pink Vodka Sauce or
Penne Primavera
Gourmet Panini Pressed Sandwiches
Cuban featuring Sliced Ham, Pickles,
Mustard and Swiss Cheese
or
Adult Grilled Cheese

Mashed Potato Bar

Fresh Whipped Idaho and Sweet Mashed Potatoes
with Brown Gravy, Frizzled Onions, Brown Sugar,
Toasted Walnuts and Miniature Marshmallows

Taco Station

Pork Belly Tacos
corn and edamame salsa, pickled red onions,
avocado crema, queso fresco
or
Shrimp Tacos
pico de gallo, cabbage slaw, sriracha lime aioli

SILVER CHAFING DISHES

(Please Select 2)

Penne Pasta con Vodka
Gnocchi Bolognese
Rigatoni Alfredo
Pork Loin with Granny Apple Demi Glace
Italian Sausage, Bell Peppers and Onions
Smoked BBQ Pulled Pork

(Please Select 2)

Eggplant Rollatini
Chicken Strips in a Tomato Cream Sauce
Roast Garlic Chicken Tips
Peach Moonshine BBQ Ribs
Beef Bourguignon
Crispy Calamari



Dinner

CHAMPAGNE TOAST

APPETIZER

Classic Caesar Salad or Pear and Arugula Salad

INTERMEZZO

Lemon Sorbet

ENTREES

(Tablesides Choice of 3)

Chicken Marsala with Wild Mushrooms

Chicken Francaise in a Lemon Butter Sauce

Pan Seared Frenched Chicken Breast with a Rosemary Balsamic Demi Glace

Herb Crusted Cod Fillet with Lemon Caper Sauce

Salmon Fillet with Champagne Sun-dried Tomato Sauce

Boneless Braised Short Ribs of Beef

Penne Pasta in a Pink Vodka Sauce

Filet Mignon prepared Medium (\$8.00 additional per person)

All Entrees Accompanied by Chef's Seasonal Vegetables and Starch
Bread Basket

DESSERT

Wedding Cake

Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea



BEVERAGE SERVICE OPTIONS

Open Bar

House and Name Brand Liquors including:

Tito's, Beefeater, Bacardi, Dewar's, Seagram's 7 and Jim Beam
House Chardonnay, Pinot Grigio, Pinot Noir and Cabernet Sauvignon Wines
Budweiser, Michelob Ultra, Bud Light, Coors Light and Soda
\$25.00 per person 5 hours

Wine and Beer Bar

House Chardonnay, Pinot Grigio, Pinot Noir and Cabernet Sauvignon Wines
Budweiser, Michelob Ultra, Bud Light, Coors Light and Soda
\$18.75 per person 5 hours

Eye Opener Bar

(Select 3)

Mimosas, Peach Bellinis, Mango Bellinis, Bloody Marys,
Red Sangria, White Sangria, Chardonnay or Cabernet Sauvignon
\$11.25 per person 5 hours

Tab or Cash Bar

\$75.00 Bartender fee

COMPLIMENTARY ENHANCEMENTS

Crisp Ivory Table Linens to the Floor
Chairs Sashes \$1.00 additional per person

Ivory Chair Covers
Vendor Dinners Provided at 10 % Discount

PRICE QUOTATION

\$70.00 per person Saturday Evening
\$67.50 per person Friday Evening

\$65.00 per person Saturday Afternoon (12-4pm)
\$65.00 per person Sunday Anytime

(Deduct \$8.00 per person January and February)

(Deduct \$5.00 per person March - Easter, July, August and November)

Children 12 and Under...50% Discount Children 3 and Under...No Charge

Please Add 20% Gratuity and Applicable Sales Tax

\$100.00 Maitre'd Fee Additional

#17100

\$500.00 Deposit Required to Secure Date