

Wedding Brunch  
(Four 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  
Beef Tenderloin on Toast  
Gourmet Pizzettas  
Chicken-n-Cheese Quesadilla  
Vegetable Stuffed Mushrooms  
Melon and Prosciutto Skewers

Buffet Presentation

CHAMPAGNE TOAST

SALAD BAR

Mixed Field Greens with Honey Balsamic Vinaigrette or Caesar Salad  
Seasonal Fruit and Berries  
Grilled Vegetable Display  
Homemade Pasta Salad

ENTREES

Penne Pasta

in a pink vodka sauce

or

Rigatoni Alfredo

in a creamy alfredo sauce

Braised Short Ribs

slow roasted with garlic mashed potatoes

or

Roast Pork Loin

with granny apple demi glace and oven roasted potatoes

Chicken Francaise

in a lemon butter sauce

or

Chicken Marsala

prepared with marsala wine and wild mushrooms

Salmon Fillet

with Champagne Sun-dried Tomato Sauce

or

Herb Crusted Cod

with Lemon Caper Sauce

Accompanied by Seasonal Vegetables and a 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

\$20.00 per person 4 hours

\$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

\$15.00 per person 4 hours

\$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

\$9 per person 4 hours

\$11.25 per person 5 hours

### Tab Bar 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

\$50.00 per person Saturday Evening

\$45.00 per person Saturday Afternoon (12-4pm)

\$47.50 per person Friday Evening

\$45.00 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