## DIAMOND WEDDING RECEPTION

Included in your package:
Six Hour Open Bar – Wine Service – Champagne Toast – Wedding Cake

Guests enjoy exquisite hors d'oeuvres and cocktails by our picturesque garden terrazzo.

Carving Station (Choice of One): Oven Roasted Prime Rib, Turkey, or Porketta

Pasta Station: Penne alla Vodka and Tre-Colored Tortellini al Bosco

Mediterranean Station: Assorted Bruschetta, Italian Cheese Display, Grilled Vegetable Display & Antipasto Bar Fresh Seafood Station (Choice of One): Platti del Golfo which includes Fried Calamari, Stuffed Clams & Mussels Marinara

or Sushi Station: Assorted hand rolled Sushi Displays or Raw Bar: Chilled Jumbo Shrimp, Clams & Oysters

Your Choice of EIGHT Hot Hors d'oeuvres will be served white gloved butler style

## Appetizer (Choice of One)

Greek Salad — Crisp Greens, Feta, Black Olives ,with a Greek Herbed Vinaigrette

Summer Salad — Crisp Arugula tossed with Fresh Sliced Strawberries, Pecans and Gorgonzola drizzled with a Raspberry Honey Vinaigrette

**Wedge Salad** — Fresh Iceberg Lettuce Drizzled with Homemade Bleu Cheese dressing and topped with Crisp Bacon and Tomato Confetti

**Autumn Salad** — Mixed greens with gorgonzola cheese, dried cranberries, mandarins and candied walnuts served with balsamic vinaigrette

**Crab Cake** — Pan Seared Maryland Lump Crab Cake, served with Our Homemade Tangy Remoulade on a Bed Of Arugula **Grilled Shrimp** — served with a Limoncello Risotto

Lobster Bisque or Butternut Squash Soup





# DIAMOND WEDDING RECEPTION CONTINUED...

#### Intermezzo

Lemon, raspberry or passion fruit sorbet

### Main Entree (Choice of Three)

Grilled New York Strip — Seasoned lightly and Grilled to perfection garnished with a Fried Onion Ring
Filet Mignon — Seasoned lightly and Grilled to perfection, served with a choice of sauce:

Madeira, Gorgonzola or Raspberry Port, and garnished with a Fried Onion Ring
Grilled Baby Lamb Chops— Seasoned lightly and Grilled to perfection
Lobster Tail — Choice of grilled or stuffed with a fresh seafood Ritz stuffing served with a side of drawn butter

Crab Encrusted Swordfish — Pan seared Swordfish topped with a homemade Crab Cake and served with Dill Beurre Blanc
Chicken Claudio — Breast of Chicken with sun-dried tomatoes, asparagus and artichoke hearts in a white wine sauce
Pollo con Spinacchi — Breast of Chicken stuffed with fresh mozzarella and baby spinach served with a goat cheese infused
Béchamel sauce

**Surf & Turf (Available as Choice of Two)** — Duo of Grilled Filet Mignon and Stuffed Jumbo Shrimp Accompanied by Seasonal Vegetables and Potatoes

#### Dessert

Your Wedding Cake will be served with Italian Espresso, Coffee & Tea.

Choice of One: Tiers of Heaven or Sweet Indulgence buffet of:

Miniature Italian Pastries, Cookies, Mini Cheesecakes, Chocolate Dipped Fruits

Price - \$150 per person

Plus 6.35% CT Sales Tax 10% Discount applied on Friday and Sunday



