2022 WEDDING MENU

## Hors D'oeuvres

Choice of One \$5, Choice of Two \$7, Choice of Three \$9

Vegetable Crudités Shrimp Cocktail

Assorted Cheese & Crackers Spinach Artichoke Dip

Sausage & Cheddar Mushroom Cups
Sundried Tomato Bruschetta
ers Pot Stickers
Boursin Stuffed Mushrooms
Swedish Meatballs

#### Additional \$2

Fruit Display Bacon Wrapped Scallops Mini Crab Cakes Crab Stuffed Mushrooms Clams Casino Meat & Cheese Display

## **Live Stations**

Additional \$200 set up includes one chef.

Pasta Station | \$6 per person |
Includes three pastas, three sauces, & toppings
Additional \$3 per person
Steak, Chicken & Shrimp

Prime Rib Carving Station | \$7 per person | Served with au jus & horseradish cream

Roasted Pork or Ham Carving Station | \$4 per person | Served with honey mustard sauce

2022 WEDDING MENU



Mashed Potato Bar OR Mac "n' Cheese Bar | \$3 per person | Mashed potatoes & assorted toppings or Mac 'n' Cheese & assorted toppings

Risotto Bar | \$4 per person | Includes risotto & assorted toppings

Antipasto Display | \$6 per person | Includes assorted meats and cheeses

## Dessert

Cookies | \$3 per person

Assorted Pies | \$5 per person

Cupcakes | \$3 per person|

Homemade Desserts | \$6 per person

2022 WEDDING MENU

## **Buffet Selections**

Classic Buffet | \$22.95 per person | One entree choice, two accompaniments, salad, and rolls.

**Premium Package** | \$28.95 per person | Two entree choices, two accompaniments, salad, and rolls.

**Platinum Package** | \$34.95 per person | Three entree choices, two accompaniments, salad, and rolls.

### **Entree Choices**

Chicken Parmesan
Lemon Sole
Stuffed Chicken
Sliced Ham
Roasted Turkey
Chicken Cordon Bleu

Grilled Chicken Breast Roast Beef Stuffed Flounder Garlic & Herb Salmon Chicken or Veal Picatta

### Accompaniments

Vegetable Medley
Pasta Marinara
Green Beans
Mac 'n Cheese
Glazed Carrots
Scalloped Potatoes

Roasted Red Potatoes Mashed Potatoes Bacon Brussel Sprouts Rice Pilaf Risotto

2022 WEDDING MENU

## **Plated Selections**

All plated selections are priced as separate entrees, dual entree options available.

Classic Plate | \$26.95 per person | One entree choice, two accompaniments, salad, and rolls.

> **Premium Plate | \$30.95 per person |** Two entree choices, two accompaniments, salad, and rolls.

> > **Platinum Plate** | \$38.95 per person | Three entree choices, two accompaniments, salad, and rolls.

### **Entree Choices**

Chicken Parmesan Honey Garlic Salmon Stuffed Chicken Chicken Cordon Bleu Crab Cakes Garlic Herb Grilled Snapper Tomato Basil French Cut Braciole

Grilled Chicken Breast Sliced Prime Rib Stuffed Flounder Chicken Florentine Beef Tenderloin Pork Chop

### Accompaniments

Vegetable Medley Pasta Marinara Green Beans Mac 'n Cheese **Glazed Carrots** Scalloped Potatoes

Roasted Red Potatoes **Mashed Potatoes Bacon Brussel Sprouts** Rice Pilaf Risotto

2022 WEDDING MENU



All open bar packages include liquor, house wine, and domestic beer.

#### Beer & Wine \$20 per person

All domestic beers and house wines only

**Bronze Options \$24 per person** 

Jim Beam Bourbon | Seagram's Whiskey | SKYY

Vodka | Tanqueray Gin | Bacardi Rum |

Jose Quervo Gold Tequila

Silver Options \$28 per person

Maker's Mark Bourbon | Jack Daniels Whiskey

Absolut Vodka | Captain Morgan Rum | Tangueray Gin

Bacardi Rum | Malibu Rum | Jose Cuervo Tequila

Gold Options \$32 per person

Wild Turkey Bourbon | Crown Royal Whiskey | Tito's Vodka Bombay Sapphire Gin | Captain Morgan Rum Malibu Rum | Patron Tequila

### **Domestic Beer**

Bud Light, Budweiser Yuengling, Michelob Ultra, Miller Lite, Coors Light

#### **Premiem Beer**

Additional \$5 per person Sam Adams, Heineken, Corona.

#### **House Wine**

Merlot, Cabernet,
Pinot Grigio, Chardonnay,
White Zinfandel,
Moscato, Riesling, Sauvigon
Blanc

### **House Made Sangria \$175**

Red or white available, served in a 3 gallon dispenser.

2022 WEDDING MENU



Time to rise and shine after the big day! Having a Farewell Brunch is a great way to continue celebrating with your friends and family!

All packages served with fruit juices, regular and decaffeinated coffee, and tea.



Boursin cheese scrambled eggs, bacon & sausage links, breakfast potatoes, waffles *or* pancakes, seasonal fruit salad, assorted breads

On the Greens | \$11.95 per person |

Assorted bagels with cream cheese, breakfast parfait, oatmeal with assorted toppings

The Ultimate Brunch | \$22.95 per person |

Omelette station, bacon & sausage links, lemon ricotta pancakes with blueberry syrup, fruit and cheese display, breakfast potatoes, assorted mini sandwiches, shrimp cocktail

