

Wedding Package

This magnificent wedding package includes a five-hour reception, encompassing cocktail hour with passed and stationary hors d'oeuvres, seated dinner, dessert, open bar, Maitre' d service, champagne toast, gourmet wedding cake, floor length linens, china, stemware, and silverware.

Hors D'oeuvres for Cocktail Hour

Stationary Hors D'oeuvres: (Choice of 2)

Crudites Station– Colorful Peppers, Zucchini, Squash, Baby Carrots, Celery, Broccoli Florets, Cauliflower, Anise, Asparagus, Mushrooms, and Cherry Tomatoes. Accompanied by Bleu Cheese Dressing, Ranch Dressing, or French Onion Dip.

Fresh Fruit Station– Selections of Ripe Cantaloupe, Watermelon, Honeydew, Golden Pineapple, Kiwi, Mango, Grapes, Oranges, and Fresh Berries. Served with Yogurt Dip, Raspberry and Chocolate Dipping Sauces

Imported and Domestic Cheese Station– French Brie, Classic Dutch Gouda, French Boursin, Maytag Bleu, California Chevre with Marinated Sun Dried Tomatoes, Vermont White Cheddar, and more, served with Fresh Fruit Garnish; Accompanied by Flatbreads, Crostini and Assorted Breads.

Anti-Pasto Station– Genoa Salami, Sopressato, Parma Prosciutto, Mortadella, Fresh Mozzarella, Sharp provolone, Roasted Peppers, Marinated Mushrooms, Imported Olives, Marinated Artichoke Hearts, and Focaccia Breads.

White Glove Passed Hot Hors D'oeuvres: (Choice of Six)

Nassau Chicken – Tender Skewered Chicken Generously Coated with Black and White Sesame Seeds, Japanese Bread Crumbs and a Compliment of Shredded Coconut.

Spinach and Artichoke Tarts – A Unique Blend of Spinach, Artichokes and Aged Parmesan Cheese in a Flower Shaped Tart Shell.

Beef Wellington Puffs – Hearty, Choice Filet Mignon Combined with a Savory Mushroom & Onion, Generously Stuffed in a Puffed Pastry.

Brie and Pear Filo – A Delicious Blend of Bartlett Pears, Imported Brie, and Lightly Toasted Almonds Carefully Hand-Rolled into Filo Dough.

Beef Teriyaki Satay – Tender and Delicious Sliced Beef Marinated in a Tangy Teriyaki Sauce; Ribboned onto a Wooden Skewer.

Boursin Stuffed Mushrooms – A Distinctive Blend of Fresh Spinach and Imported Herb Cheese Bountifully Stuffed into a Fresh Mushroom Cap.

Scallop & Bacon – A Tender White Scallop and Meaty Bacon Secured on a Wooden Skewer.

Spicy Beef Purse – Lean & Juicy Cuts of Beef Carefully Prepared with Pepper Jack Cheese and Vegetables Enfolded in a Decorative Filo Pastry Purse.

Shepard's Pie – A Magical Combination of Lean Beef Sauteed with a Medley of Spices and Topped with Creamy Duchess Potatoes Presented in a Flaky Pastry Cup.

Chicken Kabobs – An Exotic Blend of Flavors with Boneless Tender Chicken Pieces, Skewered with Red and Green Peppers, and Topped with Juicy Pineapple.

Cocktail Franks – Juicy and Plump Beef Franks Wrapped in a Flaky Puff Pastry.

Spring Rolls – Cocktail Spring Rolls Filled with Shrimp and Vegetables. Served with Duck Sauce.

Clams Casino on the Half Shell – Littleneck Clams with Casino Mix and Fresh Sliced Meaty Bacon.

Quiche – Assorted Miniature Quiche (Bacon Quiche, Broccoli Quiche, Shrimp Quiche, and Spinach Quiche).

Almond Battered Shrimp – Jumbo Shrimp Coated with Crushed Almonds

Seated Dinner Menu

Salad: (Choice of One)

Garden Salad – Mixed Baby Greens Topped with Colorful Peppers, Cucumber, Tomatoes and Fresh Baked Croutons served with Choice of Dressing.

Caesar Salad – Hearts of Romaine, Shaved Parmesan, Chopped Fresh Garlic, Fresh Croutons, served with a Creamy Caesar Dressing.

Spring Mix Salad – Radicchio, Belgian Endive, Baby Spinach, and Arugala, and Other Mixed Greens served with Balsamic Vinaigrette

Entree: (Choice of 2 – One per Person)

Champagne Chicken – Boneless Chicken Breast Sauteed with Fresh Scallions and Mushrooms in a Champagne Cream Sauce

Chicken Marsala – Sauteed in Marsala Wine Sauce with Fresh Mushrooms

Breast of Chicken En Croute – Chicken Breast Seared with Shallots, Mushrooms, Tomato, Onion and Fresh Garlic, Wrapped with Meaty Bacon, encrusted and Baked in Puff Pastry

Chicken Francaise – Egg Battered in a White Wine Lemon Butter Reduction

Roasted Cornish Game Hen – Stuffed with Long Grain and Wild Rice

Baked Stuffed Breast of Young Capon – with a Savory Bread Stuffing

Pecan Encrusted Chicken – served with a Port Wine Pear Chutney

Chicken Picante – Sauteed in Lemon Butter with a Light, Creamy Bullion Sauce

Chicken Senecia – Sauteed in Tarragon and White Wine in a Creamy Tomato Sauce, Topped with Mozzarella Cheese

Beef Roulade – Tender Flank Steak Pounded and Stuffed with Spinach, Red Pepper, and Bacon with a Mushroom Bordelaise

Grilled Sirloin Steak Au Poivre – Sirloin Steak grilled to perfection in a cracked green peppercorn sauce made with white wine, onion, and garlic

Atlantic Salmon – with a Spice Port Reduction

Seafood Newburg – served over Fettuccine

Baked Stuffed Filet of Flounder – Filled with Crab Meat Imperial and served with Lemon and Draughn Butter.

Flounder Florentine – Filet of Flounder Stuffed with Spinach and Topped with a Pomodoro Sauce

Vegetable: (Choice of 1)

- Steamed Asparagus
- Honey Glazed Belgian Baby Carrots
- Broccoli Almandine
- Fresh Julienned Vegetable Medley
- Spinach Sauteed in Olive Oil and Garlic
- Broccoli Rabe, Zucchini and Squash Medley
- Italian Style String Beans

Starch: (Choice of 1)

- Long Grain & Wild Rice
- Rice Pilaf
- Garlic Mashed Potatoes

- Baked Potatoes
- Twice Baked Potatoes
- Parslied Red Bliss Potatoes
- Herb Roasted Potatoes
- Candied Sweet Potatoes

Fresh Baked Artisan Dinner Rolls

Water and Coffee served Table Side during dinner

Plated Dessert

Individual Gourmet Mini Cakes: (Choice of One)

Italian Rum – Vanilla genoise layered with vanilla and chocolate custard infused with Rum, finished with whipped cream, sliced almonds and maraschino cherries.

Tiramisu – Ladyfingers soaked in coffee liquer, filled with vanilla mascarpone cheese, chocolate mousse and topped with whipped cream.

Creme Brulee – Smooth & creamy vanilla custard with caramelized sugar.

Chocolate Chambord Torte – Chocolate chiffon cake and classic chocolate mousse combined with the perfect amount of fresh raspberries soaked in Chambord liquer iced in chocolate butter cream, wrapped with a chocolate fence

Chocolate Covered Cheesecake – Cheesecake covered in fudge icing with chocolate paillettes around the side.

Deep Dish Apple – Sweet tart dough with a layer of creamy cheesecake topped with cinnamon spiced apples and sliced almonds.

Opera Squares – Hazelnut Jaconde cake soaked with coffee syrup filled with mocha butter cream and chocolate ganache.

Fruit Tarte – Tart shell painted with chocolate, pastry cream, garnished with a mix of fresh fruit and an apricot glaze.

Cannolis – Large Cannoli Shell filled with sweetened ricotta and chocolate chips.

Chocolate Eclairs – Puff Pastry filled with vanilla custard topped with chocolate and whipped cream.

Triple Chccocolate Mousse – Chocolate chiffon cake filled with chocolate mousse topped with chocolate ganache, garnished with chocolate triangles

Coffee Service – Fresh brewed coffee and tea served tableside

Premium Open Bar

Hard Alcohol

Absolut Vodka, J & B Scotch, Raynal Brandy, Tullamore Dew Irish Whiskey, Beefeaters Gin, Jim Beam Bourbon, Bacardi Silver Rum, Sauza Tequilla, Jack Daniels

Domestic Beer

Yeungling, Coors Light

Wine

Chardonnay, Cabernet Sauvignon, Zinfandel

Soft Drinks