

# *Menu 1*

## *Chicken Marsala*



Mixed Field Greens  
Topped with Teardrop Tomatoes,  
Cucumbers and Fresh Carrots  
Raspberry Vinaigrette Dressing

### *Chicken Marsala*

Sautéed Chicken Breast  
with Mushrooms and Sweet Marsala Wine

Wild Rice  
Vegetable du Jour

Baked Dinner Rolls and Butter Rosettes

### *Tiered Wedding Cake for Dessert*

Freshly Brewed Regular and Decaffeinated Coffee  
Hot and Iced Tea

Champagne Toast  
(one glass per guest)

**\$55 per person**

Inclusive of Gratuity and Sales Tax

Menus subject to change without notice.  
Management reserves all rights.

*Menu 2*  
*Fillet of Salmon*



Cream of Asparagus Soup

*Fillet of Salmon*  
Creamy Dill Sauce

Red Skin New Potatoes  
Vegetable du Jour

Baked Dinner Rolls and Butter Rosettes

*Tiered Wedding Cake for Dessert*

Freshly Brewed Regular and Decaffeinated Coffee  
Hot and Iced Tea

Champagne Toast  
(one glass per guest)

**\$55 per person**

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# Menu 3

## Chicken Wellington



Spinach Salad  
with Sliced Mushrooms and Chopped Egg  
Served with Honey Mustard Dressing

### *Chicken Wellington, Périgourdine Sauce*

Boneless Breast of Chicken  
Wrapped in Puff Pastry  
Stuffed with Mushroom Duxelles

Bouquetière of Vegetables

Baked Dinner Rolls and Butter Rosettes

### *Tiered Wedding Cake for Dessert*

Freshly Brewed Regular and Decaffeinated Coffee  
Hot and Iced Tea

Champagne Toast  
(one glass per guest)

**\$60 per person**

Inclusive of Gratuity and Sales Tax

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# *Menu 4*

## *Prime Rib*



Caesar Salad  
Au Croutons and Parmesan Cheese

*Roast Prime Rib of Beef, au Jus*

Stuffed Baked Potato  
Vegetable du Jour

Baked Dinner Rolls and Butter Rosettes

*Tiered Wedding Cake for Dessert*

Freshly Brewed Regular and Decaffeinated Coffee  
Hot and Iced Tea

Champagne Toast  
(one glass per guest)

**\$65 per person**

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*Menu 5*  
*Filet Mignon*



Lobster Ravioli  
Tomato Basil Cream Sauce

Boston Bibb Lettuce  
Citrus Segments

Toasted Pine Nuts  
Fruited Vinaigrette

*Broiled Filet Mignon*

Rosemary Merlot Sauce

A la Duchesse Potato  
Vegetable du Jour

Baked Dinner Rolls and Butter Rosettes

*Tiered Wedding Cake for Dessert*

Freshly Brewed Regular and Decaffeinated Coffee  
Hot and Iced Tea

Champagne Toast  
(one glass per guest)

**\$70 per person**

Inclusive of Gratuity and Sales Tax

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# Menu 6

## Buffet Dinner

(Minimum of 50 guests required)



Fresh Fruit with Seasonal Berries

Imported and Domestic Cheeses  
Assorted Crackers and Rustic Breads

Salad Bar of Mixed Garden Greens  
with all the Trimmings  
French, Ranch and Raspberry Vinaigrette Dressings

Chilled Grilled Vegetables  
Parmesan-Peppercorn Sauce  
Marinated Artichokes and Hearts of Palm

Orecchiette Pasta  
Seafood Salad  
New Potato Salad with Dijonaise

*Grilled Herb-Marinated Breast of Chicken*  
with Forest Mushroom Ragout

*Asian Pepper Steak over*

*Steamed White Rice*

*Crusted Fillet of Salmon*  
with Fire Roasted Pepper Coulis

*Spinach and Ricotta Cheese Ravioli*  
with Tomato Basil Sauce

Medley of Seasonal Vegetables and Potato

Baked Dinner Rolls and Butter Rosettes

*Tiered Wedding Cake for Dessert*

Freshly Brewed Regular and Decaffeinated Coffee  
Hot and Iced Tea

Champagne Toast  
(one glass per guest)

**\$65 per person**

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# Menu 7

## Cocktail Reception

(Minimum of 25 guests required)



### *Seasonal Fresh Fruit Display*

Served with Honey-Yogurt Sauce  
International Cheese Board  
Fresh Berries and Grapes  
Assorted Crackers and French Bread

### *Garden Crudité's*

Elaborate Presentation  
of Seasonal Fresh Vegetables  
Buttermilk Dip

### *Cold Canapés*

Deviled Eggs  
Ham and Herb Cheese on Pumpnickel  
Smoke Salmon Pinwheels  
Salami Cornets

### *Hot Hors d'oeuvres*

Swedish Meatballs  
Breaded Shrimp with Cocktail Sauce and Lemon  
Sesame Chicken  
Beef Kebobs

### *Tiered Wedding Cake for Dessert*

Freshly Brewed Regular and Decaffeinated Coffee  
Hot and Iced Tea

Champagne Toast  
(one glass per guest)

**\$55 per person**

Inclusive of Gratuity and Sales Tax

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# Menu 8

## Wedding Brunch

(Minimum of 35 guests required)  
Menu available until 2:00 p.m.



Glass of Champagne or Mimosa  
Chilled Fruit Juices

Seasonal Fresh Fruit Display  
Imported and Domestic Cheeses  
Rustic Breads and Lavoush

Salad of Fresh Apples, Watercress,  
Crisp Celery and Currants

Field Green Salad with Choice of Dressings

Red Bliss Potato Salad  
Fruit of the Sea Pasta Salad

Smoked Salmon  
with Sliced Tomatoes, Red Onions and Capers  
Assorted Bagels and Cream Cheese

### *Omelet Station*

Chef's Fee at \$125

Eggs to Order

Broccoli Florettes, Honey Baked Ham,  
Feta, Swiss and Cheddar Cheeses, Spicy Salsa  
Diced Red and Green Peppers, Chopped Mushrooms,  
Scallions, Tomatoes and Bay Shrimp

Eggs Florentine, Hollandaise Sauce  
French Toast with Maple Syrup  
Crisp Bacon, Breakfast Ham and Turkey Link Sausage  
Home-Fried Red Potatoes

*Chicken Angelo over a Bed of Penne*

*Chilean Seabass with Jamaican Red Pepper Sauce*

Rice Pilaf, Vegetable du Jour

*Carving Station*

Chef's fee at \$125

(Choice of One)

*Citrus Marmalade Glazed Pork Loin*

*Round of Beef, Au Jus*

**Freshly Baked Danish, Muffins and Croissants  
Fruit Preserves and Butter Rosettes**

*Dessert*

Tiered Wedding Cake  
Chocolate Truffles

Freshly Brewed Regular and Decaffeinated Coffee  
Hot and Iced Tea

Champagne Toast  
(one glass per guest)

**\$52 per person**

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