



MENU CHOICES FOR THE DELUXE AND IDEAL WEDDING PACKAGES

Butler-Style Hors D'oeuvres

Fried Shrimp
Coconut Shrimp
Lemon Lobster Tartelette
Scallops wrapped in Bacon - gf
Petite Maryland Crab Cakes
Scallop with Maple Bacon Jam - gf
Crunchy Shrimp Croquettes

Herb Cream Cheese in Cucumber Cup - gf, v
Caprese Skewers - gf
French Onion Soup Shooter
Tomato Soup Shooter with mini Grilled Cheese - v
Miniature Fresh Fruit Smoothies - gf, v, vg
Artichoke and Spinach Stuffed Mushroom - gf, v, vg
Mediterranean Salad Bite - gf, v, vg
Peach Tart with Goat Cheese and Honey - v
Blue Cheese Encrusted Grapes - gf, v
Brie with Blackberry Jam Tart - v

Skewered Chicken Satay with a Peanut Sauce - gf
Buffalo Chicken Crescents
Chicken Salad on Gourmet Crackers
Greek Meatball with Tzatziki Sauce
Bacon Wrapped Filet with Gorgonzola Cheese - gf
Beef Wellington in Puff Pastry
Sticky Chinese Pork Belly - gf
Brie and Prosciutto Triangles
Bacon Avocado Egg Roll

Roasted grapes, rosemary, brie on a flatbread - v
Apples, arugula, bacon, white cheddar on a flatbread
Butternut squash, caramelized onions, sage, fontina cheese on a flatbread - v

GF = GLUTEN FREE

V = VEGETARIAN

**VG = CAN BE MADE VEGAN
(UPON REQUEST)**

Upgraded Butler-Style Hors D'oeuvres

*** ADDITIONAL CHARGE ***

\$3 pp Cold Chinese Noodles in Miniature Take Out Containers
\$4 pp Lamb Chops with Fresh Herbs - gf
\$4 pp Shrimp Cocktail - gf
\$4 pp Hand Rolled Sushi - gf
\$3 pp Boozy Ice Pops



Food Stations for Cocktail Hour

Quiche Du Jour - v
Clams Casino
Mussels Fra Diavolo - gf
Eggplant Rollatini - v
Fried Calamari
Seasonal Fruit Display - gf, v, vg
Wok Station - Chicken or Beef - gf
Carving Station - Turkey, Corned Beef or Pastrami
Sausage and Peppers

Sweet Potato Gnocchi with Sunflower Seeds and Cranberries - v
Cavatelli and Broccoli - v
Penne ala Vodka
Tortellini with Cream Sauce - v
Penne with Pesto Sauce - v
Cheese, Mushroom or Lobster Ravioli
Pierogies - v

Roasted grapes, rosemary, brie on a flatbread - v
Apples, arugula, bacon, white cheddar on a flatbread
Butternut squash, caramelized onions, sage, fontina cheese on a flatbread - v

Upgraded Food Stations

\$4pp Mashed Potato Martini Bar - v

\$4pp Macaroni and Cheese Bar - v

\$6pp Fresh Sushi

\$10.50pp Fresh Seafood Display - shrimp, crab claws and clams

\$6pp Brew House - two local craft beers, hot pretzels with 3 dipping sauces - v

\$6pp Shake Shack - cheeseburger sliders served with miniature strawberry and chocolate milkshakes

\$8pp Asian Station - fresh sushi, fried rice, chicken or beef wok and crab rangoon



First Course: Salad

Tomato and Mozzarella Salad with Crisp Crumbled Bacon

Traditional Caesar Salad with Grilled Shrimp

Wedge of Iceberg with Crumbled Bacon, Bleu Cheese and Chopped Tomatoes

Garden Salad with Balsamic Vinaigrette - v

Mixed greens with grapes, pecans and feta cheese -v

Mixed greens with mandarin oranges, beets, pepita seeds and gruyere cheese

Arugula with poached pears, candied walnuts and blue cheese

Desserts

Homemade desserts are made on site by our pastry chef and can be added to any event with the following:

\$7pp Dessert Bar – cookies, pastries
and chocolate covered strawberries

The Dessert Bar is already included in our Deluxe Wedding Package

\$12.50pp Venetian Hour – an expanded dessert bar with
international coffees, espresso, cappuccino, cordials and an additional
30 minutes of time for your event (5.5 hour reception)

\$5.50pp to add the Venetian Hour to the Deluxe Package

\$7pp Fondue Bar

\$7pp Cupcake Bar

\$7pp Candy Bar

\$7pp Ice Cream Bar



Entree List

ENTREES CAN BE MADE GLUTEN FREE OR DAIRY FREE UPON REQUEST

Filet Mignon

Tournedos of filet mignon served on a bed of smashed red bliss potatoes, fresh florets of broccoli, finished with a demi glaze

Sirloin Steak

Roasted sirloin of beef on a bed of smashed red bliss potatoes, fresh florets of steamed broccoli

Rack of Lamb

Roasted rack of spring lamb, fresh herb jus, fluffy mashed potatoes with a bundle of green beans

Pork Tenderloin

Pretzel crusted pork tenderloin served on a bed of mashed sweet potatoes with a bundle of green beans finished with a mustard, rosemary glaze

Roasted Chicken

Fresh herb roasted French chicken breast, resting on a bed of butternut squash couscous, fresh green beans

Pecan Chicken

Pecan crusted medallions of boneless chicken breast, sweet potato mash, fresh florets of broccoli, finished with a creamy bourbon sauce

Chicken Francaise

Medallions of boneless chicken in a delicate francaise sauce over farfalle pasta with fresh baby carrots

Maple Bourbon Glazed Salmon

Maple bourbon glazed salmon, gingered rice, sautéed snap peas

Red Snapper

Sweet and spicy red snapper, cilantro lime rice, "street style" Mexican corn

Chilean Sea Bass *upgrade fee of \$5pp*

Roasted Chilean sea bass, lemon couscous, warm tomato vinaigrette, sprinkled with fresh chives

Vegetarian/Vegan

ONLY CHOOSE ONE:

- Pasta Primavera with a Light Cream Sauce - Vegetarian Only
- Roasted vegetables with Rice OR Tofu
- Acorn Squash with Mushrooms and Vegan Sauce

Children's Menu

ONLY CHOOSE ONE:

- Chicken Fingers and French Fries
- Grilled Cheese and French Fries
- Pasta with Butter OR Marinara Sauce



MENU CHOICES FOR THE COCKTAIL RECEPTION PACKAGE

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Lemon Lobster Tartelette
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Petite Maryland Crab Cakes
Scallop with Bacon Jam - gf
Crunchy Shrimp Croquettes

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(UPON REQUEST)**

Herb Cream Cheese in Cucumber Cup - v, gf
Caprese Skewers - gf
French Onion Soup Shooter
Tomato Soup Shooter with mini Grilled Cheese - v
Miniature Fresh Fruit Smoothies - v, vg, gf
Artichoke and Spinach Stuffed Mushroom - v, vg, gf
Mediterranean Salad Bite - v, vg, gf
Peach Tart with Goat Cheese and Honey - v
Blue Cheese Encrusted Grapes - v, gf
Brie with Blackberry Jam Tart - v

Skewered Chicken Satay with a Peanut Sauce - gf
Buffalo Chicken Crescents
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Butternut squash, caramelized onions, sage, fontina cheese on a flatbread - v

Upgraded Butler-Style Hors D'oeuvres

\$3 pp Cold Chinese Noodles in Miniature Take Out Containers - v
\$4 pp Lamb Chops with Fresh Herbs - gf
\$4 pp Fresh Shrimp Cocktail - gf
\$4 pp Hand Rolled Sushi - gf
\$3 pp Boozy Ice Pops



**CHOOSE 12 ITEMS FROM BELOW
FOR YOUR BUFFET-STYLE DINNER**

Salads

- Traditional Caesar
- Garden Salad with Balsamic Vinaigrette – gf, v, vg
- Mixed greens with grapes, pecans and feta cheese – gf, v, vg
- Mixed greens with mandarin oranges, beets, pepita seeds and gruyere cheese – gf, v, vg
- Arugula with poached pears, candied walnuts and blue cheese – gf, v, vg

Starch

- Butternut Squash Couscous - v
- Seasoned White Rice - gf, v, vg
- Mashed Sweet Potatoes – gf, v
- Smashed Red Potatoes – gf, v
- Sweet Potato Gnocchi with Sunflower Seeds and Cranberries - v
- Cavatelli and Broccoli - v
- Penne ala Vodka
- Tortellini with Cream Sauce - v
- Penne with Pesto Sauce - v
- Cheese, Mushroom or Lobster Ravioli
- Pierogies - v

Vegetables

- Broccoli – v, gf
- Green Beans – v, gf
- Carrots – v, gf
- Seasonal Vegetable: Chef's Choice

Sides

- Clams Casino
- Eggplant Rollatini - v
- Fried Calamari
- Sausage and Peppers - gf
- Seasonal Fruit Display – gf, v, vg
- Mussels Fra Diavolo - gf



Entree List

IF TWO RED MEATS ARE CHOSEN THERE IS AN UPGRADE FEE OF \$4.00 PER PERSON

Carved Sirloin Steak - gf
Carved Beef Tenderloin - gf
Rack of Lamb - gf
Pretzel Encrusted Pork Tenderloin
Roasted Chicken - gf
Chicken Francaise
Pecan Crusted Chicken with Bourbon Sauce
Maple Bourbon Salmon - gf
Sweet and Spicy Red Snapper - gf
Chilean Sea Bass with warm tomato vinaigrette *upgrade fee \$5 pp* - gf

Upgraded Food Stations

ADDITIONAL CHARGE

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\$6pp Fresh Sushi
\$10.50pp Fresh Seafood Display - shrimp, crab claws and clams - gf
\$6pp Brew House - choose 2 local craft beers, hot pretzels with 3 dipping sauces
\$6pp Shake Shack - cheeseburger sliders served with miniature strawberry and chocolate milkshakes
\$8pp Asian Station - fresh sushi, fried rice, chicken or beef wok and crab Rangoon

Desserts

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