



2010 WEDDING MENUS

Hors D'oeuvres

Classic Display (One hour of Service)

Included with **Buffet** or **Sit Down Dinner**

Crudit  with Dips, Assorted Fresh Fruit with Dip

Selection of International Cheeses with Crackers

Butlered Hors D'oeuvres

\$7.95 per person for one hour of service - your choice of 6

Assorted Petite Quiche

Teriyaki Beef Skewers

Pigs in a Blanket

Spinach Phyllo/ Spanikopita

Mushroom Vol au Vent

Brie & Raspberry Phyllo

Mini Potatoe Pancakes

Mini Beef Wellington

Shrimp Cocktail

Scallops Wrapped in Bacon

Crabmeat Stuffed Mushrooms

Asparagus with Boursin in Phyllo

Lobster Newburg Puffs

Mini Crab Cakes with a Remoulade Sauce

Bruschetta with Tomatoes and Basil

Prices and menus are subject to change

**PLEASE ADD 18% SERVICE CHARGE
AND 6% SALES TAX TO THE ABOVE PRICES**



2010 WEDDING MENUS

Sit Down Dinner

(Available in Main Dining Room Only)

Includes

Soda, Coffee, Tea

Soup or Fruit Cocktail (choice of one)

Italian Wedding, Lobster Bisque, Roasted Butternut Squash

Seasonal Mixed Greens with a Roasted Garlic Balsamic Vinaigrette or Caesar Salad

Freshly Baked Rolls with Butter

Entrée (choice of up to three)

Chicken Marsala ~ Boneless breast of chicken served with sautéed mushrooms in marsala wine sauce ~ \$46

Chicken Picatta ~ Boneless breast of chicken dipped in an egg batter and sautéed in a lemon caper sauce ~ \$46

Roast Prime Rib of Beef ~ Served au jus ~ \$50

Whole Roasted Sirloin ~ Tender cut sirloin served with a Dijon and red wine reduction ~ \$50

Filet Mignon ~ Served with a port wine and portabella mushroom sauce ~ \$53

Dijon Rosemary Crusted Rack of Lamb ~ Served with a mint demi glaze ~ \$52

Baked Stuffed Sole ~ Served with a lemon beurre blanc sauce ~ \$46

Stuffed Salmon ~ Farm Raised Salmon Filet stuffed with a crabmeat stuffing ~ \$50

Baked Stuffed Shrimp ~ Served with our signature crabmeat stuffing and drawn butter ~ \$52

Pasta Primavera ~ Fresh seasonal vegetables served over a bed of egg and spinach fettuccini with a creamy alfredo sauce ~ \$44

Eggplant Parmesan ~ Served with fresh mozzarella and our homemade tomato sauce over linguini ~ \$44

All entrees are served with potato or rice du jour and fresh vegetables

~Other Dinner and Vegetarian Dishes Available Upon Request

Menu items may all be customized to please your palette.

Dessert

Viennese Dessert Table ~ \$4.95/person

A 5% discount is available for events on Friday evenings and Sundays.

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2010 WEDDING MENUS

Buffet Dinner

(Available in Main Dining Room or Pavilion)

Carving Station (choice of one)

Roast Turkey	\$45
Roast Pork Loin	\$46
Roast Sirloin of Beef	\$46
Roast Prime Rib of Beef au Jus	\$52
Roast Tenderloin of Beef	\$54
Baked Ham	\$45

Included with Carving Station:

- Soda, Coffee, Tea
- Soup or Fruit Cocktail (choice of one)
- Italian Wedding, Lobster Bisque, Roasted Butternut Squash
- Freshly Baked Rolls with Butter

Hot Entrées (choice of two)

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| Chicken Marsala | Pasta Primavera |
| Chicken Piccata | Baked Stuffed Salmon |
| Penne a la Vodka | Baked Stuffed Sole |

Hot Vegetable (choice of one)

- Honey Glazed Carrots
- Medley of Sautéed Seasonal Vegetables
- Sautéed Green Beans in Garlic Oil

Starch (choice of one)

- Garlic Whipped Potatoes
- Oven Roasted Red Bliss Potatoes
- Rice Pilaf

Cold Salads (choice of two)

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| Fresh Fruit Salad | Caesar Salad |
| Tri Color Pasta & Tomato Salad | Medley of Field Greens with a Roasted Garlic Vinaigrette |
| Tortellini Salad | Baby Spinach Salad with a Warm Bacon Vinaigrette |

Dessert

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