



2012 WEDDING MENUS

Hors D'oeuvres

Classic Display

Included for one-hour at no additional cost

Crudit  with Accompaniments

Fresh Fruit Platter with Dip

Selection of International Cheeses with Crackers

Butlered Hors D'oeuvres

\$8.25 per person for one hour of service - your choice of 6

Quiche - assortment of miniature quiche

Peppadew - South African sweet piquant  peppers stuffed with goat cheese and balsamic reduction

Beef Skewers - hand sliced & skewered flank steak infused with our teriyaki marinade

Pigs in a Blanket - miniature all-beef franks nestled in a phyllo dough blanket

Spanakopita - a Greek-inspired savory pastry stuffed with spinach and feta cheese

Brie & Raspberry Phyllo - baked brie topped with raspberry preserves and sealed in phyllo dough

Miniature Potato Pancakes - grated potatoes, garlic, & onion shallow fried and served with apple sauce

Shrimp Cocktail - fresh shrimp cooked, cooled, then served with our own cocktail sauce

Scallops in Bacon - sea scallops wrapped in bacon, pan seared then baked

Stuffed Mushrooms - fresh mushroom caps stuffed with our crabmeat & herb stuffing

Asparagus in Phyllo - asparagus spears wrapped in phyllo dough with boursin-style gournay cheese

Lobster Newburg Puffs - lobster meat infused with a creamy sherry sauce & wrapped in puff pastry

Crab Cakes - an always popular miniature crab cake topped with a remoulade sauce

Bruschetta - sliced baguette toasted and topped with diced tomatoes, basil & mozzarella

Mini Beef Wellington - beef tenderloin in bite-sized pieces and combined with shallots & mushrooms then baked in a phyllo dough shell

Prices and menus are subject to change

PLEASE ADD 18% SERVICE CHARGE
AND 6.35% SALES TAX TO THE ABOVE PRICES



2012 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

Assortment of Artisan Dinner Rolls with Butter

Entrée (choice of up to three)

Chicken Marsala ~ boneless breast of chicken served with sautéed mushrooms and topped with marsala wine sauce ~ \$46

Chicken Margaret ~ boneless breast of chicken topped with sautéed spinach, garlic, and provolone cheese ~ \$46

Prime Rib of Beef ~ roasted choice grade prime rib cut served with a horseradish sauce and au jus ~ \$52

Roast Sirloin ~ oven roasted sirloin served with a dijon and red wine reduction ~ \$50

Filet Mignon ~ the most prized end of the tenderloin served with a port wine and portabella mushroom sauce ~ \$53

Rack of Lamb ~ roasted dijon & rosemary crusted rack of lamb served with a mint demi-glace sauce ~ \$52

Stuffed Sole ~ baked sole filet hand cut and stuffed with a crabmeat stuffing, served with a lemon beurre blanc sauce ~ \$46

Stuffed Salmon ~ salmon filet stuffed with a crabmeat stuffing and served with our own salmon sauce ~ \$50

Baked Stuffed Shrimp ~ jumbo shrimp served with our signature crabmeat stuffing and drawn butter ~ \$52

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

Eggplant Mascarpone ~ layers of eggplant & mascarpone cheese topped with a fresh marinara sauce ~ \$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

Miniature Cheesecake Table ~ \$4.95/person

Viennese Dessert Table ~ \$5.95/person

A 5% discount is available for events on Friday evenings and Sundays, excluding Holiday weekends.

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2012 WEDDING MENUS

Buffet Dinner

(Available in Main Dining Room or Pavilion)

Carving Station (choice of one)

Glazed Ham with pineapples	\$45
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

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 Margaret | Baked Stuffed Salmon |
| Penne a la Vodka | Baked Stuffed Sole |

Hot Vegetable (choice of one)

- Honey Glazed Carrots
- Medley of Seasonal Vegetables
- 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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| Caesar Salad | Mixed Greens with cranberries, walnuts, & gorgonzola |
| Tortellini Salad | Baby Spinach Salad with a Warm Bacon Vinaigrette |
| Tri Color Pasta & Tomato Salad | Medley of Field Greens with a Roasted Garlic Vinaigrette |

Dessert

Viennese Table - \$4.95/person

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