

Wedding Package

COMPLETE FIVE (5) HOUR WEDDING PACKAGE INCLUDES:

Private use of the Event Room Four (4) hour premium open bar Champagne toast for the head table Unlimited wine during dinner (choice of one selection)

Choice of entrée with accompanying soup or salad, vegetable, and potato

Fresh assorted dinner rolls, mini croissants, and butter

Choice of French vanilla ice cream or rainbow sherbet

Coffee service with cake

White linen tablecloths

Choice of white or colored linen napkins

Skirted head table, registration table, buffet tables, gift table, and deejay table

Wooden parquet dance floor

Minimum guest count on Saturday is 100 adult guests Friday and Sunday is 70 adult guests

A \$600 non-refundable deposit is required to reserve the date.

All prices are subject to sales tax, an 18% service charge, and a \$25 delivery charge.

Prices are subject to change.

Chair covers are available upon request for an additional cost.

Additional \$250 charge for ceremony on deck area (1/2) hour.

Wedding Package

Prime Rib Au Jus \$76.95 Roasted whole prime rib sliced, served medium rare with a natural au jus

Filet Mignon \$84.95

Char-broiled 9 ounce filet served plain, with a natural au jus, or your choice of sauce

Filet Kabobs \$84.95

Skewered filet with fresh red and yellow peppers, onions, zucchini, and mushrooms, grilled to perfection

Roast Sirloin of Beef and Chicken \$76.95

Round of beef sliced and served with beef au jus or mushroom sauce and your choice of our selection of boneless breast of chicken

Boneless Breast of Chicken Kiev \$76.95

Skinless, boneless, chicken breast packed with herbs and butter, baked and topped with a white cream sauce

Fresh Baked Salmon \$76.95 Atlantic salmon baked with butter and lightly seasoned

> London Broil \$74.95

Mouth watering seasoned flank steak grilled and sliced medium served with beef au jus or mushroom sauce Baked Tilapia \$67.95

Mild, delicate, flakey, fresh white fish served with lemon butter

Chicken Marsala \$65.95

Fresh boneless skinless breast of chicken sautéed with fresh mushrooms and sweet marsala wine sauce

Roast Pork Loin \$65.95

Slow roasted pork served with pork gravy or natural au jus

Chicken Supreme \$65.95

Sautéed boneless skinless chicken breast in a light sherry wine cream sauce

Lemon Herb Chicken Breast \$65.95

Sautéed fresh chicken breast with an herb lemon sauce

Herb Crusted Chicken Breast \$65.95

Herb crusted chicken breast served with a cream sauce

Boneless Breast of Chicken Kabobs \$65.95

Handmade with fresh cubed chicken skewered with fresh peppers, onions, zucchini, and mushrooms marinated, then grilled to perfection

Buffet Service

All the selections above may be served buffet style for an adjustment of \$4 less per person.

ALL PRICES ARE SUBJECT TO SALES TAX, AN 18% SERVICE CHARGE, AND \$25 DELIVERY CHARGE. CATERER RESERVES THE RIGHT TO CHANGE PRICING IN ACCORDANCE WITH MARKET CONDITIONS.

Accompaniments (choice of one of each of the following courses)

Soup ନ୍ଦ രു

Cream of chicken rice Homemade vegetable Beef barley

Salad େ 2

Apple Waldorf Salad Farfalle Bruschetta Salad Fresh Chopped Fruit Greek Salad Spinach Salad with Hot Bacon Dressing Tossed Salad with Tomatoes and Cucumbers Traditional Caesar Salad

Starch ନ୍ଦ

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Blended wild rice Candied sweet potatoes Caribbean rice Fresh mashed potatoes

Garlic mashed potatoes Idaho baked potato Oven browned potatoes Parsley boiled potatoes

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Potatoes au gratin

Vegetable ନ୍ଦ

Baby Belgium carrots Broccoli and cauliflower with cheese sauce Buttered kernel corn Fresh spinach with garlic and olive oil Fresh whole green beans

Glazed baby carrots with peapods Grilled vegetables with balsamic vinaigrette Italian blended vegetables Stir fry vegetables Tomatoes and zucchini parmesan

Dessert େ രു

French vanilla ice cream Rainbow sherbet

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Station Buffet Minimum of 100 guests...\$75.95 per person

80 Crudités, Fresh Fruits and Cheese on Display 🗠

An assorted visually delightful display including:

Broccoli and cauliflower florets; carrot and celery sticks; red, green, and yellow pepper strips; green and yellow zucchini slices; and radish rosettes

> A refreshing array of fresh strawberries, cantaloupe, honeydew, pineapple, and grapes

Colby, baby Swiss, cheddar, Munster, and Monterey jack cheeses

Served with an assortment of crackers and creamy dips

B Chef Carving Station R

Sliced oven-roasted rib eye of beef and smoked turkey breast Served on mini rolls

Accompanied by horseradish and honey mustard sauces

🔊 Pasta Station 🐼

Tri-colored cheese tortellini and pasta noodles Sautéed with your choice of vegetables Topped with either marinara or Alfredo sauce Accompanied by garlic bread and imported grated cheeses

80 Fajita Station 📿

Marinated strips of beef and chicken Sautéed with green pepper and Spanish onion slices for you to fill warmed flour tortillas

Your choice of toppings including, chopped tomato, sour cream, shredded cheddar cheese, and guacamole

Accompanied by Spanish rice and refried beans

so Stir Fry Station 🗠

Oriental vegetables, blended with tender medallions of pork Warmed table side with oriental sauce. Served with white rice

ED Dessert **R** French vanilla ice cream or rainbow sherbet

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HORS D'OEUVRES

Choice of four pieces per person...\$8.95 Choice of three pieces per person ...\$7.95

80 Hot Selections R

Barbeque baby ribs Beef teriyaki skewers Buffalo wings served with bleu cheese or ranch dip Chicken sticks served with sweet and sour sauce or barbeque sauce Chicken wings Cocktail franks Cocktail Italian sausage Crab meat rangoon with honey mustard sauce Franks in a blanket Mini chicken kabobs Mini egg rolls Mini filet steak bites Mini quiche Mini Reuben sandwiches Pizza bread Polynesian chicken drummettes Rumaki Spinach stuffed mushrooms Swedish meatballs Sweet and sour chicken brochettes Won tons

BO Cold Selections CR

Apricot and brie phyllo kisses Assorted open face canapés Deviled eggs Finger sandwiches with assorted fillings Fresh fruit kabobs Marinated tortellini skewers with marinara Mini croissants with assorted fillings Mini Italian and American submarines Salmon swirls with cream cheese on bagels Stuffed celery piped with bleu or cheddar cheese

Wedding Bar Package

80 Package Includes 🕫

House Brands – whiskey, bourbon, scotch, gin, vodka, brandy, rum, tequila, and amaretto

Premium Brands – Crown Royal, Jim Beam, Jack Daniel's, Absolute, Smirnoff, Bacardi, Tanqueray, Dewar's, Jose Cuervo, Captain Morgan, Kahlua, and Bailey's

Miller Genuine Draft, Miller Lite, Coors Light, Budweiser, and Bud Light beer

Chardonnay, white zinfandel, pinot grigio, Riesling, cabernet, and merlot wines

All bar mixes, including Pepsi, Diet Pepsi, Sierra Mist, tonic and soda water, orange, grapefruit, and cranberry juice, Bloody Mary mix, sweet and dry vermouth

Garnishes, and ice

Additional one (1) hour extension to reception time with bar is \$4 per guaranteed guest count