



# Deluxe Wedding Package

Package includes the following

Five hour reception

Full service open bar  
(Including Assorted Wine and Beer)

Guests are greeted with your choice of  
Signature Cocktail, Champagne and Wine

Cocktail Hour to include Stationary Platters

Choice of a Themed Food Station & an Assortment of  
Butler Style Hors D'oeuvres

Champagne Toast

Wine service throughout Dinner

Four Course Served Meal

Tiered Wedding Cake with Standard or Specialty Filling

Dessert Display to include Chocolate Dipped Strawberries and Cannoli,  
Chef's Sweet Treats and Ice Cream Sundae Bar

Place Seating Cards and Directional Cards

Use of our Candle Bowls, Mirrors and Tea Light Candles  
(To Incorporate into your Centerpiece)

Champagne Table Covers with Napkin Color of Choice

Private Bridal Suite

Maître D' to direct your Event





# Cocktail Hour

## Stationary Platters

### *Choice of Five (5)*

Fresh Garden Crudités with Dip

Fresh Fruit Display

International Cheese Board

Tomato Bruschetta and Hummus served w/Grilled Pita and Toasted Crostini

Warm Artichoke and Spinach Dip

Cold Antipasto Assorted Grilled Vegetables, Crumbled Feta OR Gorgonzola, topped with Balsamic Reduction  
Asparagus & Roasted Red Peppers with Shaved Parmesan and Toasted Pine Nuts laced with a Lemon Vinaigrette

Fresh Tomato and Mozzarella Platter with Virgin Basil Oil

## Additional Platters Available

*\$3.00 per person one platter- \$2.00 per person for each additional platter selected*

## Food Stations

### *Choice of One (1)*

#### Carving

A choice of carved meat: Grilled Marinated Flank Steak, Honey Glazed or Fresh Ham, Leg of Lamb, Oven Roasted Turkey Breast, Roasted Pork Loin OR Smoked/Poached Salmon Salmon with and assortment of Artisan breads and condiments (up to 125 guests please select one meat, over 125 guests please select two)

#### Italian

Pasta with choice of Sauce – Pesto Cream, Vodkas, Roasted Garlic & Cracked Peppercorn, or Marinara, Italian Style Meatballs & Eggplant Rollatine

#### American

Hot Dogs with assorted toppings- Diced Onions, Sauerkraut, Chili  
Sliders with assorted toppings- Onion, lettuce, Tomato and American Cheese

#### Asian

Chicken or Beef Stir Fry (Add Shrimp \$3.00 per person), Asian Steamed Dumplings & Vegetable Fried Rice

#### Mexican

Chicken Quesadilla and Cheese Enchiladas **OR** Marinated Grilled Chicken Breast and Flank Steak(\$4.95pp) served with warm four tortillas and Spanish Rice. Condiments include Sour Cream, Guacamole, Pico De Gallo and Tri Colored Tortilla Chips

#### Irish

Shepherd's Pie, Corned Beef & Cabbage **OR** Mini Reuben's & Guinness Beer Battered Fish and Chips

#### Mediterranean

Marinated Skewers of Lamb, Beef and Chicken presented with warm Pitas, Tzatziki Sauce, Kalamata Olives, Feta Cheese and Hummus





## **Passed Hors D'oeuvres**

*Please Select Eight (8)*

### **HOT**

Crispy Portobello Fries with Lemon Aioli  
Stuffed Mushrooms - Choice of Sausage or Vegetable Stuffing, Crabmeat stuffing addtl \$2.00 pp  
Homemade Gruyere Cheese and Caramelized Onion Tartlet  
Homemade Smoked Bacon and Spinach Tartlet  
Potato Pancakes topped with Red Onion Marmalade and Crème Fresh  
Spanokopita  
Malaysian Style Beef Satay  
Parmesan Chicken Satay served with Roasted Garlic & Tomato Dipping Sauce  
Mini Chicken Cordon Bleu  
Asian Dumplings (Potstickers)  
Coconut OR Fried Shrimp  
Potato Wrapped Shrimp  
Mini Crab Cakes with Remoulade  
Scallops wrapped in Bacon  
Cocktail Franks wrapped in Pastry Dough  
Chicken on flatbread squares with Pesto, Roasted Peppers & Mozzarella  
Chicken Quesadilla Flatbread  
Wild Mushroom & Spinach Flatbread with Herb Boursin Cheese  
BBQ Pulled Pork Flatbread topped with Cole Slaw  
Reuben Spring Rolls  
Mini Reubens  
Baby Lamb Lollipops (Addtl \$7.50 per person)

### **COLD**

Smoked Salmon Canapé  
Toasted Crostini topped with Blackened Beef, Horseradish Sauce & Fried Onion Strings  
Tomato Bruschetta  
Stuffed Cherry Tomatoes filled with Roasted Garlic & Herb Boursin Cheese  
Goat Cheese Crostini topped with Pesto & Eggplant Salad  
Asian Marinated Beef wrapped Asparagus Tips  
Smoked Turkey Croissant with Choice of Honey Mustard or Cranberry Mayonnaise  
Asparagus and Parmesan Wrapped Cigars  
Rosemary Cheese Puffs with Poached Chicken Salad

### **Specialty Hors D'oeuvres**

Shrimp Cocktail Passed \$6.50 pp    Shrimp Cocktail Display \$9.50 pp



# Dinner

## **Appetizer**

### *Please Select One (1)*

Homemade Seasonal Soup served tableside  
Caramelized Sweet Onion & Gruyere Cheese Tart  
Mozzarella Cheese with Seasonal Tomatoes laced with a Virgin Basil Oil or Balsamic Reduction  
Crab Cake served with Tartar Sauce & Lemon Wedge  
Fresh Fruit Plate  
Jumbo Gulf Shrimp Cocktail served with Citrus Greens and Fire Roasted Tomato Cocktail Sauce  
Penne Pasta with choice of Vodka, Roasted Garlic & Cracked Peppercorn or Pesto Cream Sauce

## **Salad**

### *Please Select One (1)*

Mesculin Greens with Tomatoes and Cucumber topped with Balsamic Vinaigrette  
Baby Spinach Salad with Raspberry Vinaigrette Dressing topped with Nuts, Fresh or Dried Fruit,  
& Gorgonzola, Goat or Feta Cheese  
Traditional Caesar Salad  
Romaine Lettuce with Tomatoes, Cucumber, Shredded Carrots and Balsamic or Ranch Dressing

## **Choice of Three Entrees**

### *Please Select Three (3) to include on your RSVP Card)*

Guests are required to preselect their entrée.  
Final food selection numbers are due 2 weeks prior to your event

## **Entrée Selections**

Herb Crusted Salmon with Champagne Cream Sauce  
Breast of Chicken with Choice of Sauce  
(Marsala, Piccata, Francaise, Sweet Garlic & Wild Mushroom Cream Sauce OR Apple Brandy Sauce)  
Stuffed Breast of Chicken filled with Fontina Cheese and Spinach topped with a  
Whole Grain Mustard & Tomato Demi Glaze  
Stuffed Loin of Pork filled with Apples and Walnut Stuffing  
Chicken Montrachet – Stuffed Chicken Breast filled with Goat Cheese, Sundried Tomatoes, Walnuts & Herbs  
topped with a Whole Grain Mustard & Tomato Demi Glaze  
Grilled Salmon with sauce of choice  
(Lemon Dill Butter, Citrus Balsamic Glaze OR Mango, Pineapple and Cucumber Relish)  
Stuffed Filet of Sole with Vegetable OR Crabmeat Stuffing  
Filet of Sole OR Baked Grouper with sauce of choice  
(Lemon Caper, Francaise, Mango Jalapeno Salsa)  
Roast Rib Eye of Beef with Natural Au Jus  
Sirloin Steak topped with Caramelized Onions & Chive Butter  
Roast Sliced NY Strip Loin  
Grilled Swordfish with Lemon & Basil  
Chicken Oscar – Boneless breast of chicken topped with Crabmeat, Hollandaise Sauce & Asparagus Spears  
Roast Sliced Tenderloin of Beef or Individual Filet Mignon Steaks  
Breast of Duck with Chef's choice of sauce





## **Dessert**

Standard Wedding cake & Standard filling  
Ice Cream Sundae Bar  
Chocolate Dipped Strawberries and Cannoli  
Chef's Sweet Treat  
Coffee & Tea

## **Deluxe PACKAGE PRICING**

**\$130.00 per person ~ House Brand Liquor**

**\$110.00 per person ~ Off Season November 15 ~ April 15**

**\$120.00 per person ~ Friday, Saturday or Sunday**

**(Minimum 100 Adult Guests on Saturday, 50 Adult Guests on Friday & Sunday)**

Includes Champagne Toast, Open Bar w/House Brand Liquor, Assorted Bottled & Draft Beer, & Assorted Wine  
*(Beer and Wine selection subject to change without prior notice)*

**Top Shelf Liquor available \$10.00 per person**

**All food and beverage subject to NY States Sales Tax and 22% House Service Charge.**

**\*\*Recommended Maître D' Gratuity: \$300-\$500\*\***

