



Signature Wedding Package

Package includes the following

Five hour reception

Full service open bar

(Including Assorted Wine and Beer Champagne Toast)

Wine Service throughout dinner

Cocktail Hour includes Stationary Items & Assorted
Butler Style Hors d'oeuvres

Four course served meal

Tiered Wedding Cake

Platters of Chocolate Strawberries & Cannoli's and an 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)

Choice of Linen Overlays with Napkins

Private Bridal Suite

Maître D' to direct your Event





Cocktail Hour

Stationary Platters

Choice of Four (4)

Fresh Garden Crudités with Dip

Fresh Fruit Display

International Cheese Board

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

Cold Antipasto

Tomato & Mozzarella Platter laced with Virgin Basil Oil

Grilled Vegetable Platter topped with Feta Cheese

Additional Platters Available

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

Chafing Dishes - Displayed Item

Choice of Two (2)

Pasta: Cheese Tortellini, Penne, Farfalle, Cheese Ravioli, or Cavatelli
with choice of Sauce

(Vodka, Marinara, Alfredo, Garlic & Oil, Roasted Garlic & Cracked Peppercorn or Pesto Cream)

Meatballs - Italian Style, Swedish, or Sweet and Sour

Macaroni & Cheese (Add Lump Crabmeat, Shrimp, Lobster or Pulled Pork for an additional charge)

Warm Artichoke and Spinach Dip

Lamb Meatballs topped with Tzatziki Sauce served with Toasted Pita (upcharge \$2.00 pp)

Eggplant Rollatine

Sausage & Peppers

Shepherd's Pie

Chicken & Dumplings

BBQ Pulled Pork served with Cole Slaw and mini Brioche Rolls

Speciality Items

Choice of Two (2)

Hummus with Toasted Pita

Spicy Black Bean Dip with Chorizo Crisps

Guacamole with Corn Tortilla Chips

Summer Tomato Panzanella Salad with Fresh

Mozzarella

Homemade Potato Gaufrettes with Dip

Sweet Potato Oven Fries with Avocado Dip

Cajun Shrimp Salad

Poached Lemon Chicken Salad

Add Additional Items

Please see Wedding Packet for Specialty Upgrades





Passed Hors D'Oeuvres

Please Select Seven (7)

HOT

- Crispy Portobello Fries with Lemon Aioli
 - Stuffed Mushrooms (Choice of Sausage or Vegetable Stuffing) Crabmeat stuffing \$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 House Made Cole Slaw
 - Reuben Spring Rolls
 - Mini Reubens
 - Irish Beer Battered Cod
- Baby Lamb Lollipops (\$7.50 per person)
- Shrimp Cocktail Passed \$6.50 pp Shrimp Cocktail Display \$9.50 pp

COLD

- Smoked Salmon Canapé
- Toasted Crostini topped with Blackened Beef topped with 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





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
Jumbo Gulf Shrimp Cocktail served with Citrus Greens & Fire Roasted Tomato Cocktail Sauce
Fresh Fruit Plate

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, and Gorgonzola, Goat or Feta Cheese
Traditional Caesar Salad
Romaine Lettuce with Tomatoes, Cucumber, Shredded Carrots and Balsamic or Ranch Dressing

Choice of Three (3) 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
Chicken with Choice of Sauce
(Marsala, Piccata, Francaise, Sweet Garlic & Wild Mushroom Cream Sauce OR Apple Brandy Sauce)
Stuffed Chicken Breast filled with Fontina Cheese and Spinach topped with a
Whole Grain Mustard & Tomato Demi Glaze
Chicken Montrachet – Stuffed Chicken Breast filled with Goat Cheese, Sundried Tomatoes, Walnuts & Herbs
topped with a Whole Grain Mustard & Tomato Demi Glaze
Stuffed Loin of Pork filled with an Apple and Walnut stuffing
Grilled Salmon with sauce of choice
(Lemon Dill Butter, Citrus Balsamic Glaze OR Mango, Pineapple & Cucumber Relish)
Stuffed Filet of Sole with Vegetable OR Crabmeat Stuffing
Filet of Sole with sauce of choice
(Lemon Caper, Francaise, Mango Jalapeno Salsa)
Roast Rib Eye of Beef with Natural Au Jus
Sliced Garlic & Thyme Oven Roasted Strip Loin
Sirloin Steak topped with Caramelized Onion & Chive Butter

Specialty Entrees Available for Additional Charge

Oven Roasted Sliced Tenderloin of Beef - \$8 pp
Individual 8 oz. Filet Mignon Steak - \$10 pp
Grilled Swordfish with Lemon & Basil – \$5 pp
Breast of Duck - \$6 pp
Leg of Lamb - \$6pp





Dessert

Hand dipped Chocolate covered Strawberries & Cannoli
Ice Cream Sundae Bar
Wedding Cake

Signature PACKAGE PRICING

\$108.00 per person ~ Friday & Sunday

\$115.00 per person ~ Saturday

\$103.00 per person ~ Off Season November 15 ~ April 15

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

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

