

*Traditional Wedding Package*  
*2018-2019*

*The banquet package includes the following:*

*Five hour reception*

*Full service open bar including assorted wine and beer*

*Champagne toast*

*Wine Service throughout dinner*

*Cocktail Hour to include stationary and passed Hors d'oeuvres*

*Four course served meal*

*Tiered Wedding Cake*

*Ice Cream Sundae Bar & House Baked Cookies and Brownies*

*Place Seating Cards & 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*

*Maitre d' to direct your event*

## Cocktail Hour

### Stationary Platters

*(Choice of four 4)*

*Garden Crudités*

*Fresh Fruit Display*

*Cheese Board with Domestic Cheeses*

*Tomato Bruschetta and Hummus served with Grilled Pita and Toasted Crostini*

*Fresh Tomato & Mozzarella Platter laced with Virgin Basil Oil*

*Cold Antipasto*

### Chafing Dishes - Displayed Item

*(Choice of 2)*

*Pasta: Penne Pasta with choice of Sauce*

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

*Macaroni & Cheese*

*Italian Style Meatballs*

*Eggplant Rollatine*

*Artichoke & Spinach Dip*

*JerK Chicken with Sweet Plantains*

### Passed Hors D'Oeuvres

*Please select six (6)*

*Beef on Crustini with Horseradish Cream Sauce*

*Toasted Crostini topped with Goat Cheese, Pesto and Eggplant Salad*

*Rosemary Cheese Puffs with Poached Chicken Salad*

*Shrimp & Cucumber*

*Cocktail Franks*

*Chicken Satay*

*Coconut Shrimp*

*Chicken Out of this World Flatbread*

*Sausage Risotto Balls*

*Mini Blt with Pork Belly*

*Wild Mushroom & Spinach Flatbread*

*BBQ Pulled Pork topped with Cole Slaw Flatbread*

*Potato Pancakes*

*Turkey Croissant with choice of Honey Mustard or Cranberry Mayonnaise*

*Asparagus & Bacon Wrapped Cigars*

*Shrimp with Cheddar Cheese Grits*

*Spanakopita*

*Mini Chicken Cordon Bleu*

*Asian Dumplings (Potstickers)*

## Dinner

### Appetizer

*(Please select one)*

*Fresh Tomato & Mozzarella with Pesto Drizzle or Balsamic Reduction*

*Fresh Fruit Plate*

*Homemade Seasonal Soup*

*Shrimp Cocktail upgrade \$6.50 per person*

**Salad**

*(Please select one)*

*Mesculin Garden Greens with Balsamic Vinaigrette  
Romaine Salad with Tomato, Cucumber & Carrot w/ Ranch or Balsamic (pick one dressing)  
Traditional Caesar Salad*

**Main Entrée Selection**

**(Please select three entrees, plus vegetarian/vegan/special dietary needs)**

*Select your choice of preparation and include on your RSVP card. Entrees must be preselected by your guests and final numbers provided 10 days in advance*

*Herb Crusted Salmon with Champagne Cream Sauce  
Grilled Salmon with Lemon Dill Butter  
Filet of Sole with Sauce of Choice  
(Lemon Caper Sauce or Francaise Sauce)  
Boneless Breast of Chicken with sauce of choice  
(Marsala, Francaise, Piccata, Apple Brandy, or Sweet Garlic & Wild Mushroom Cream Sauce)  
Stuffed Loin of Pork with Apple Brandy Sauce  
Sliced Garlic & Thyme Roasted Strip Loin  
Sirloin Steak with Caramelized Onion & Chive Butter (optional)*

**Specialty Entrees available for additional charge**

*Roast Rib Eye (Prime Rib) \$8pp  
Oven Roasted Sliced Tenderloin of Beef- \$8pp  
Individual 8 oz. Filet Mignon Steak \$10pp  
Stuffed Shrimp with Crabmeat Wrapped in Bacon \$6pp  
Herbed Crusted Codfish-\$6pp  
Breast of Duck-\$6pp  
Leg of Lamb-\$6pp*

**Dessert**

*Ice Cream Sundae Bar  
House baked Cookies & Brownies  
Tiered Wedding Cake with  
Standard cake & Standard filling  
Coffee & Tea*

***\$99.00 per person ~ Friday & Sunday***

***\$106.00 per person ~ Saturday***

***\$95.00 per person ~ Off Season November 15 ~ April 15***

*Includes Champagne toast, open bar with House Brand Liquor, Assorted Bottled Beer & Draft Beer, and Assorted Wine*

*(Beer and wine selection subject to change without prior notice)*

*Top Shelf liquor available at an additional cost of \$10.00 per person*

*All food and beverage subject to NY States Sales Tax and 20% House Service Charge.  
Minimum 100 Adult Guests on Saturday, 75 Adult Guests on Friday & Sunday*

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