



Traditional 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 to include passed Hors d'oeuvres

Four course served meal

Tiered Wedding Cake

Ice Cream Sundae Bar, House Baked Cookies and Brownies

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 Four (4)

Fresh Garden Crudités with Dip

Fresh Fruit Display

Cheese Board with Domestic Cheeses

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

Cold Antipasto

Additional Platters Available

\$4.00 per person one platter- \$3.00 per person for each additional platter selected

Fresh Tomato & Mozzarella laced w/Virgin Basil Oil or Balsamic Reduction

Warm Artichoke and Spinach Dip

Roasted Vegetable Display w/Crumbled Feta OR Gorgonzola Cheese topped w/Balsamic Reduction

Asparagus & Roasted Red Peppers w/Shaved Parmesan and Toasted Pine Nuts laced w/Lemon Vinaigrette

Chafing Dishes - Displayed Item

Choice of Three (3)

Pasta: Penne Pasta with choice of Sauce

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

Italian Style Meatballs

Artichoke & Spinach Dip

Additional Chafing Dishes Available

Add up to Two (2) for \$3.95 each per person

Macaroni & Cheese

Eggplant Rollatine

Jerk Chicken w/Sweet Plantains





Passed Hors D'Oeuvres

Please Select Six (6)

HOT

Cocktail Franks wrapped in Pastry Dough
Chicken Satay
Chicken Out of this World Flatbread
Wild Mushroom & Spinach Flatbread w/Herb Boursin Cheese
Stuffed Mushrooms (Choice of Sausage or Vegetable; or Crabmeat addtl \$2.00p/p)
BBQ Pulled Pork Flatbread topped w/Cole Slaw
Chicken on Flatbread Squares w/Pesto, Roasted Red Peppers and Mozzarella
Spanakopita
Mini Chicken Cordon Bleu
Asian Dumplings (Potstickers)
Potato Pancakes topped w/Crème Fresh
Mini Reuben's

COLD

Toasted Crostini topped w/Blackened Beef, Horseradish Sauce & Fried Onion Strings
Tomato Bruschetta
Stuffed Cherry Tomatoes filled w/Roasted Garlic & Herb Boursin Cheese
Toasted Crostini topped with Goat Cheese, Pesto and Eggplant Salad
Rosemary Cheese Puffs w/Poached Chicken Salad
Turkey Croissant w/choice of Honey Mustard or Cranberry Mayonnaise

Additional Hors D'oeuvres Available

Add up to Two (2) More for \$3.95 per person

HOT

Crispy Portobello Fries with Lemon Aioli
Homemade Gruyere Cheese and Caramelized Onion Tartlet
Asian Marinated Beef Wrapped Asparagus Tips
Homemade Smoked Bacon and Spinach Tartlet
Malaysian Style Beef Satay
Asparagus and Bacon Wrapped Cigars
Sausage Risotto Balls
Mini BLT with Pork Belly
Coconut OR Fried Shrimp
Potato Wrapped Shrimp
Mini Crab Cakes with Remoulade
Bacon Wrapped Scallops
Shrimp with Cheddar Cheese Grits
Reuben Spring Rolls
Baby Lamb Lollipops \$7.50 addtl p/p

COLD

Smoked Salmon Pinwheel
Antipasto Skewers
Shrimp & Cucumber with Roasted Tomato Cocktail Sauce
Shrimp Cocktail Passed \$6.50 p/p or Display \$9.50 p/p





Food Stations Available

Carving \$4.95 per person

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 with an assortment of Artisan breads and condiments (up to 125 guests please select one meat, over 125 guests please select two)

American \$3.95 per person

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

Asian \$4.95 per person

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

Mexican \$3.95 per person

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 \$4.95 per person

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

Mediterranean \$4.95 per person

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

Dinner

Appetizer

Please Select One (1)

Fresh Tomato & Mozzarella with Pesto Drizzle or Balsamic Reduction
Homemade Seasonal Soup

Additional Appetizers Available

Jumbo Gulf Shrimp Cocktail **\$5.00 per person**

Lobster Ravioli **\$4.00 per person**

Jumbo Crab Cakes **\$3.00 per person**

Teriyaki Scallops **\$3.00 per person**

Shrimp & Bacon Puff Pastry **\$3.00 per person**

Caramelized Sweet Onion & Gruyere Cheese Tart **\$3.00 per person**





Salad

Please Select One (1)

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

Additional Salads Available

Wedge: Iceberg Lettuce, Pancetta, Tomatoes and Bleu Cheese Dressing **\$2.00 pp**
Bistro: Baby Spinach and Romaine, Applewood Smoked Bacon, Grape Tomatoes and Red Wine Vinaigrette **\$3.00 pp**
Links: Crumbled Ricotta Salata, Dried Cranberries and Spiced Walnuts with a Raspberry Vinaigrette Dressing **\$4.00 pp**

Main Entrée Selection

*Please Select Three (3) Entrees, plus note any 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

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
Sirloin Steak with Caramelized Onion & Chive Butter (*optional*)

Specialty Entrees Available for Additional Charge

Chicken Montrachet- Stuffed Breast with Boursin Cheese, Sundried Tomatoes, Walnuts and Herbs **\$4.00pp**
Chicken Oscar- Boneless Breast topped with Crabmeat, Hollandaise Sauce & Asparagus Spears **\$4.00pp**
Stuffed Breast with Fontina Cheese and Spinach topped with a Whole Grain Mustard & Tomato Demi Glaze **\$4.00pp**
Grilled Salmon with choice (Lemon Dill, Citrus Balsamic Glaze OR Mango, Pineapple & Cucumber relish) **\$5.00pp**
Herb Crusted Salmon with Champagne Cream Sauce **\$5.00pp**
Stuffed Filet of Sole with Vegetable or Crabmeat Stuffing **\$5.00pp**
Breast of Duck- **\$6.00pp**
Herbed Crusted Codfish-**\$6.00pp**
Leg of Lamb- **\$6.00pp**
Sliced Garlic and Thyme Strip Loin **\$6.00pp**
Stuffed Shrimp with Crabmeat Wrapped in Bacon **\$6.00pp**
Oven Roasted Sliced Tenderloin of Beef- **\$8.00pp**
Roast Rib Eye (Prime Rib) **\$8.00pp**
Individual 8 oz. Filet Mignon Steak **\$10.00pp**





Dessert

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

Additional Desserts Available

Chocolate Dipped Strawberries and Cannoli **\$3.00pp**
Chef's Sweet Treats **\$4.00pp**

Traditional PACKAGE PRICING

\$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 w/House Brand Liquor, Assorted Bottled & Draft Beer, & Assorted Wine
(Beer and Wine selection subject to change without prior notice)

Top Shelf Liquor Available at \$10.00 pp

**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**

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

