

Deluxe Wedding Package

Package includes the following

Five hour reception

(1-hour Cocktail hour & 4-hour reception)

Full service Open Bar Top Brand Liquor

(Including Assorted Wine, Beer & Champagne Toast)

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 Cake & Filling
Dessert Display to include Chocolate Dipped Strawberries and Cannoli,
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)

Choice of Table Covers and Napkin Color

Private Bridal Suite

Maître D' to direct your Event



Cocktail Hour – Deluxe Pkg

Stationary Platters Select 4

Cold Antipasto & Assorted Grilled Vegetables
Fresh Garden Crudités with Dip
International Cheese & Meat Board
Mini Chicken Tacos w/Pico de Gallo & Avocado
Tomato & Mozzarella Platter laced with Virgin Basil Oil
Tomato Bruschetta and Hummus served w/Grilled Pita and Toasted Crostini
Warm Artichoke Dip, Spinach Dip, Buffalo Chicken Dip, Seafood Dip

Stations Select 1

Asian
Chicken or Beef Stir Fry (Add Shrimp \$3.00 pp), Asian Steamed Dumplings & Vegetable Fried Rice
American
Hot Dogs with assorted toppings- Diced Onions, Sauerkraut, Chili Sliders with assorted toppings-
Onion, lettuce, Tomato and American Cheese
Butcher Block
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)
Italian
Italian style meatballs, Eggplant Rollatini and Pasta with a choice of sauce (Pesto Cream, Vodka,
Roasted Garlic & Cracked Peppercorn or Marinara)
Mediterranean
Marinated Skewers of Lamb, Beef and Chicken served with warm Pitas, Tzatziki Sauce, Kalamata
Olives, Feta Cheese and Hummus
South of the Border
Chicken Quesadilla and Cheese Enchiladas OR Marinated Grilled Chicken Breast and Flank Steak
(\$4.95pp) served with warm flour tortillas and Spanish Rice. Condiments include Sour Cream,
Guacamole, Pico De Gallo and Tri Colored Tortilla Chips

Passed Hors D'Oeuvres Select 4

Asian Dumplings
Asian Marinated Beef wrapped Asparagus Tips
Asian style Beef Satay
Cocktail Franks
Mini Crab Cakes with Remoulade
Parmesan Chicken Satay served w/Roasted Garlic & tomato Dipping Sauce
Potato Pancakes topped with Red Onion Marmalade and Crème Fresh
Scallops wrapped in Bacon
Shrimp Cocktail passed (16/20 size)
Smoked Turkey Croissant with Choice of Honey Mustard or Cranberry Mayonnaise
Stuffed Mushrooms w/choice of Sausage or Vegetable Stuffing, or Crabmeat Stuffing at \$3.00 pp
Toasted Crostini tipped with Blackened Beef, Horseradish Sauce & Fried Onion Strings
Tomato Bruschetta
Wild Mushroom & Spinach Flatbread with Herb Boursin Cream

Pasta Select 2

Cavatelli, Cheese Ravioli, Cheese Tortellini, Farafalle, Penne
Alfredo, Garlic & Oil, Marinara, Pesto Cream, Vodka



Dinner – Deluxe Pkg

Appetizer Select 1

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

Salad Select 1

Baby Spinach Salad w/Raspberry Vinaigrette topped with Nuts, Fresh or Dried Fruit, & Gorgonzola,
Goat or Feta Cheese
Mesculin Greens w/Tomatoes & Cucumber topped with Balsamic Vinaigrette
Romaine Lettuce w/Tomatoes, Cucumber and Shredded Carrots with Balsamic or Ranch Dressing
Links Salad - spring mix, cucumbers, tomatoes, polenta croutons, cherry peppers,
olives, w/lemon vinaigrette
Traditional Caesar Salad

Entrees Select 3

Chicken Montrachet - Stuffed Chicken Breast filled w/goat cheese, Sundried Tomatoes & Fresh Herbs
Chicken Oscar - Boneless breast of chicken topped with Asparagus and Hollandaise sauce
Grilled Swordfish with roasted tomatoes, spring sprouts and mango relish
Herb Crusted Salmon with shaved Fennel and caramelized garlic lemon emulsion
Pan seared Duck with crispy fingerlings and roasted sprouts and drizzled truffle honey
Rib Eye with Natural Au Jus
Roast Sliced NY Strip Loin
6 oz Filet
Stuffed Chicken Breast filled with Feta Cheese & Spinach topped w/lobster cream sauce
Lamb Chops with horseradish mashed potato and bacon & mint jam

Dessert

Hand dipped Chocolate covered Strawberries & Cannoli's
House Baked Cookies and Brownies
Ice Cream Sundae Bar
Tiered Wedding Cake with Standard Cake and Filling
Caramelized Sweet Onion & Gruyere Cheese Tart
Crab Cake served with Remulaude Sauce
Fresh Fruit Plate



Deluxe PACKAGE PRICING

\$155.00 per person ~ Friday or Sunday

\$185.00 per person with Top Brand Liquor ~ Saturday

\$145.00 per person ~ Off Season November 15 ~ April 15

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

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

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

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

