

Signature Wedding Package

Package includes the following

Five hour reception

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

Full-service Open Bar House Brand

(Including Assorted Wine, 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 with Standard Cake & Filling

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 – Signature Pkg

Stationary Platters Select 3

Cold Antipasto
Fresh Fruit Display
Fresh Garden Crudités with Dip
Grilled Vegetable Platter topped with Feta Cheese
International Cheese & Meat Board
Tomato & Mozzarella Platter laced with Virgin Basil Oil
Tomato Bruschetta and Hummus served w/Grilled Pita and Toasted Crostini

Pasta Select 1

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

Displayed Items Select 1

Cajun Shrimp Salad
Guacamole w/chips
Poached Lemon Chicken Salad
Seared Scallops mire greentabasco glaze - action station
Spicy Black Bean Dip w/Chorizo
Stuffed Italian Mini Peppers w/Manchego Cheese - cast iron
Summer Tomato Panzanella Salad w/Fresh Mozzarella
Mini Crab Cakes w/Lemon Garlic Aioli

Passed Hors D'Oeuvres Select 4

Asian Dumplings
BBQ Pulled Pork Flatbread w/Apple Slaw
Chicken on flatbread squares w/Pesto, Roasted Peppers & Mozzarella
Chicken Quesadilla Flatbread
Goat Cheese Crostini w/Red Pepper Pesto & Shrimp Mousse
Mini Chicken Cordon Bleu
Parmesan wrapped Asparagus
Reuben Spring Rolls
Savory Black Bean Cakes with Red Cream Cilantro
Scallops wrapped in Bacon
Seared Beef topped w/Horseradish Cilantro Cream on Toasted Crostini
Stuffed Mushrooms w/choice of Sausage or Vegetable Stuffing, or Crabmeat at \$3.00 pp

Dinner – Signature Pkg

Appetizer Select 1

Homemade Seasonal Soup served Tableside
Jumbo Gulf Shrimp Cocktail w/Micro Greens & Fire Roasted Tomato Cocktail Sauce
Mozzarella Cheese & Seasonal Tomatos w/a Pesto Balsamic Reduction

Salad Select 1

Baby Spinach Salad w/Raspberry Vinaigrette, Feta Cheese & Pickled Onions
Mesculin Greens w/Tomatos & Cucumber
Romaine Lettuce w/Tomatos, Cucumber and Shredded Carrots
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 Tomatos, topped
w/terragon bischon cream
Chicken with Choice of Sauce
(Marsala, Piccata, Francaise, Sweet Garlic & Wild Mushroom Cream Sauce)
Crusted Salmon w/Champagne Cream Sauce
Filet of Sole with sauce of Choice
(Lemon Caper, Francaise, Mango Jalapeno Salsa)
Grilled Salmon w/Mango, Pineapple & Cucumber Relish
Roast Rib Eye of Beef with Natural Au Jus
Sirloin Steak topped with Caramelized Onion & herb Butter
Sliced Garlic & Thyme Oven Roasted Strip Loin
Stuffed Chicken Breast filled w/Fontina Cheese & Spinach w/red pepper pesto cream sauce

Dessert

House Baked Cookies and Brownies & Seasonal Fruit
Ice Cream Sundae bar
Tiered Wedding Cake with Standard Cake and Filling



Signature PACKAGE PRICING

\$130.00 per person ~ Friday or Sunday

\$140.00 per person ~ Saturday

\$110.00 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 \$15.00 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 Gratuity to consider for Maître D' is \$300-\$500

