



Cocktail Hour

All Packages Include:

***One-Hour Cocktail Reception
with Displayed Hors d'oeuvres and Open Bar***

Champagne Toast

***Displayed Hors d'oeuvres - Choice of Three
Cured Meat & Cheese Board, Seasonal Fresh Fruit,
Vegetable Crudités, Artichoke & Spinach Dip, Bruschetta, or Antipasto***

Enhanced Selections

Premium Open Bar add \$10 per person

Customized Wedding Cake add \$8 per person

Passed Hors d'oeuvres - Choice of Four add \$15 per person

*Artichoke & Spinach Dip Tarts
Jalapeno Poppers
Clams Casino
Honey Walnut Chicken Salad
Cucumber Cups
Buffalo Shrimp
Shrimp Cocktail
Coconut Shrimp
Shrimp Salad Crostinis
Sesame Crusted Sea Scallops*

*Scallops Wrapped in Bacon
Pork Pot Stickers
Sesame Crusted Ahi Tuna Bites
Lollipop Lamb Chops
Mac & Cheese Bites
Fried Mozzarella
Mini Quesadillas
Chicken Satay
Chicken Wings
Petite Beef Wellington*

*Sesame Beef Skewers
Vegetable Spring Rolls
Franks in a Blanket
Crab Stuffed Mushroom Caps
Mini Crab Cakes
Crab Rangoon
Crab Salad Cucumber Cups
Cheesesteak Eggroll
Spanakopita*



Table Service

Starters – Choice of One **Caesar Salad**

Romaine lettuce with homemade croutons and parmesan, tossed in our house Caesar dressing

Garden Salad

Lettuce blend with vegetables, Mandarin oranges, cranberry raisins, and a seasonal vinaigrette

Soup

*Choice of our homemade soup: Chicken Corn Chowder, Chicken Noodle,
Tomato Basil, Cream of Broccoli, Italian Wedding,
Seasonal Bisque, Clam Casino, Clam Chowder, Crab Chowder*

Caprese Salad add \$2 per person

Tomatoes, fragrant basil, and mozzarella; with balsamic reduction

Entrée – Choice of Three

*Herb Chicken Alfredo, Chicken Parmesan, Chicken Marsala, Pork Chop Milanaise,
Prime Rib au Jus, Herb Grouper, 6 oz. Filet Mignon, Stuffed Flounder, Broiled Mahi-Mahi,
Lemon Dill Salmon, Stuffed Shrimp, Crab Cakes*

*Includes Seasonal Vegetables, Potato or Rice Pilaf, and Fresh Baked Rolls
Soda, Coffee, Hot and Iced Tea*

Enhanced Entrée Selections

*8 oz. Filet Mignon, Filet & Crab Cake, Herb Grouper with Crab, Stuffed Lobster Tail,
Rack of Lamb, Scallops Tocino, Broiled Seafood Combination,
Alaskan Halibut add \$10 per person*

\$120 per person



Station Service

Starters – Choice of One

Caesar Salad

Romaine lettuce with homemade croutons, homemade Caesar dressing and grated parmesan

Garden Salad

Lettuce blend with vegetables, Mandarin oranges, cranberry raisins, and a seasonal vinaigrette

Homemade Soup

Chicken Corn Chowder, Chicken Noodle, Tomato Basil, Cream of Broccoli, Italian Wedding, Seasonal Bisque, Clam Casino, Clam Chowder, Crab Chowder

Caprese Salad

Tomatoes, fragrant basil, and mozzarella; drizzled with balsamic reduction

Antipasto Salad add \$4 per person

Imported and domestic meats and cheeses with olives & peppers

Carving Station – Choice of Two

Prime Rib au Jus, Oven Roasted Turkey, Stuffed Pork Loin, Honey Glazed Ham,

Filet Mignon – add \$8 per person

Rack of Lamb – add \$10 per person

Pasta Station

Pasta with Chicken and Julienne Vegetables

Choice of Two Sauces: Marinara, Scampi, Rosa, Alfredo, Fra Diavolo, a la Vodka

Pasting Topping Option – Choice of Two add \$8 per person

Shrimp, Scallops, Chicken, or Filet Medallions

Sides Station – Choice of Two

Green Beans Almondine, Vegetable Medley, Sweet Corn, Glazed Carrots, Roasted Asparagus,

Mashed Potatoes, Rice Pilaf, Roasted Red Potatoes, Baked Potato, Potatoes Au Gratin

Includes Soda, Coffee, Hot and Iced Tea

\$130 per person



Buffet Service

Starters – Choice of One

Caesar Salad

Romaine lettuce with homemade croutons, homemade Caesar dressing and grated parmesan

Garden Salad

Lettuce blend with vegetables, Mandarin oranges, cranberry raisins, and a seasonal vinaigrette

Homemade Soup

Chicken Corn Chowder, Chicken Noodle, Tomato Basil, Cream of Broccoli, Italian Wedding, Seasonal Bisque, Clam Casino, Clam Chowder, Crab Chowder

Caprese Salad

Tomatoes, fragrant basil, and mozzarella; with balsamic reduction

Antipasto Salad add \$4 per person

Imported and domestic meats and cheeses with olives & peppers

Entrée – Choice of Three

Prime Rib au Jus, Roast Turkey, Stuffed Pork Loin, Sirloin of Beef, Filet Tips Marsala, Herb Chicken Alfredo, Chicken Rosa, Chicken Florentine, Chicken Marsala, Broiled Mahi-Mahi, Broiled Salmon, Stuffed Flounder, Seafood Scampi, Herb Grouper, Crab Cakes, Alaskan Halibut, Filet Mignon, – add \$8 per person

Sides – Choice of Four

Green Beans Almondine, Vegetable Medley, Sweet Corn, Glazed Carrots, Roasted Asparagus, Mashed Potatoes, Rice Pilaf, Roasted Red Potatoes, Baked Potato, Potatoes au Gratin

Includes Soda, Coffee, Hot and Iced Tea

\$110 per person



Additional Options

Stations

Seafood Raw Bar - \$16 per person

A seaside wedding staple complete with jumbo shrimp, crab claws, oysters on the half shell and clams on the half shell

Potato Bar - \$8 per person

Baked, mashed or sweet potatoes with an assortment of toppings, including bacon, chives, sour cream, cheese, and gravy & butter

Artisan Bread - \$8 per person

Assortment of artisan breads served with bruschetta, artichoke & spinach dip, and crab dip & pesto

Candy Bar - \$10 per person

Quickly becoming a modern-day classic, we coordinate a display of sweet treats to match your wedding colors and theme

Viennese Table - \$9 per person

An Assortment of Petite Desserts



Make it Your Day!

Ceremony

*Make your wedding day stress free by having your ceremony
& reception at the same location.*

Indoor \$800; Outdoor \$8 per person (\$500 minimum)

Service Styles

Choose from a variety of service styles, including Plated, Buffet and Station

Cocktail Hour

*Take advantage of the picturesque golf course view...
have your Cocktail Hour on our expansive deck
\$950 outside patio rental*

Open Bar

*4-hour open bar included in all packages,
keep for the bar open for an additional hour for \$5 per person*

Tables

Allow us to customize your reception with a variety of table shapes and sizes

Linens

*Included with all packages are floor length white or ivory linens,
along with color tablecloths and napkins.*

Upgrade to specialty linens for the exact look you have been dreaming of!