

Wedding Package

Included with your package: champagne toast, five-hour top shelf open bar, chair covers, assortment of linen colors for tablecloths and napkins, our experienced service staff with a personalized maître d' and bridal attendant to ensure a wonderful and memorable event & the following:

Cocktail Hour

Four passed appetizers - select from: franks en crouste ♦ Italian-style mini meatballs ♦ fried shrimp ♦ Vietnamese spring rolls ♦ spanakopita ♦ crab nuggets ♦ mini potato pancakes ♦ sesame chicken tenders ♦ antipasto skewers ♦ mini chicken cordon bleu ♦ salmon canapés

Two pasta stations – select from: rigatoni a la vodka ♦ tortellini Alfredo ♦ penne with broccoli & garlic ♦ angel hair pasta with fresh tomatoes & basil ♦ eggplant rollatini ♦ baked lasagna ♦ ziti Bolognese

One seafood station – select from: chilled shrimp cocktail ♦ sea scallops, shrimp & calamari broiled in an Old Bay sauce ♦ Asian shrimp stir fry ♦ European-style smoked salmon ♦ California seafood cioppino in a saffron broth with garlic & basil

One chef's carving station – select from: roasted turkey breast ♦ New York strip sirloin ♦ BBQ beef short ribs ♦ roasted pork shoulder ♦ corned beef ♦ Danish ham

Cold display to include: artichokes with Gorgonzola dipping sauce ♦ assorted roasted vegetables & tomatoes ♦ eggplant caponata ♦ ciliegine mozzarella, tomatoes & extra virgin olive oil ♦ fresh-cut fruit & berries ♦ assorted cheeses

Main Course

Appetizer *(host's choice of one)*

soup du jour ♦ fresh melon with Black Forest ham ♦ assorted fresh fruit salad ♦ penne a la vodka ♦ European-style smoked salmon with capers & onions

Salad *(host's choice of one)*

fresh tossed garden salad ♦ mixed field greens ♦ homemade Caesar salad ♦ Greek salad

Entrée Selections

(Host's selection of four, guest's selection of one)

Beef Selections:

Prime rib of beef – *USDA-certified choice boneless rib-eye roast served with natural juices*

NY strip sirloin – *roasted and served with a rich demi-glace reduction*

Châteaubriand – *USDA-certified choice carved beef tenderloin with a rich demi-glace reduction*

Sauerbraten – *marinated beef roast gently simmered until tender and served with sauce, potato dumplings & red cabbage*

(entrées continue on next page)

Chicken and Poultry Selections:

Chicken francese – *chicken cutlet sautéed with lemon, white wine & butter*

Chicken Marsala – *chicken cutlet sautéed in a Marsala wine sauce with cremini mushrooms*

Chicken Florentine – *chicken cutlet stuffed with spinach & feta cheese*

Chicken cordon bleu – *breaded boneless chicken breast stuffed with ham & cheese*

Chicken saltimbocca – *boneless breast of chicken stuffed with prosciutto, sage & provolone cheese*

Parmesan-artichoke chicken – *boneless breast of chicken stuffed with artichoke hearts, spinach, red peppers & zesty Parmesan cheese*

Chicken Milanese – *breaded boneless chicken breast topped with lemon, olive oil, capers, fresh mozzarella & plum tomatoes*

Roast turkey breast - *with giblet gravy*

Roast young duckling – *delicately roasted tender duckling served with orange sauce*

Veal Selections:

Wiener schnitzel – *traditional breaded & sautéed veal cutlet garnished with lemon*

Jäger schnitzel – *pan-seared veal cutlet covered in a rich brown sauce with mushrooms*

Veal chop - *grilled center cut veal chop*

Seafood Selections:

Broiled Scottish salmon – *fillet seasoned with lemon, thyme & basil*

Fillet of sole – *herb-seasoned & broiled*

Cod fillet - *potato-crusting & broiled*

Sea scallops, shrimp & calamari – *broiled in an Old Bay sauce*

Above served with chef's accompaniments of starch and vegetable.

Dessert:

Beautifully decorated wedding cake –
with your choice of cake, filling, frosting & decorations

Coffee & tea service

Enhance your event:

(at an additional cost per person)

Assorted cookies on each table

Chocolate-covered strawberries on each table

Cupcake bar – *chocolate & vanilla cupcakes with frostings and toppings including sprinkles, cherries, Oreo cookie crumbles, M&M's, Reese's Pieces, Heath bar pieces, gummy bears, assorted nuts & marshmallows*

Ice cream bar – *chocolate, vanilla & your choice of strawberry, mint chocolate chip or chocolate chip ice cream plus toppings including sprinkles, cherries, marshmallows, M&M's, Reese's Pieces, Heath bar pieces, gummy bears, Oreo cookie crumbles & assorted nuts*

Chocolate fountain – *with seasonal fresh fruits, pretzels, pound cake & marshmallows for dipping*

Viennese hour – *large selection of cakes, puddings, cookies & finger pastries*