

## ***Elaborate Wedding Buffet***

\$99.99\*

- ❖ *Champagne toast for the head table*
- ❖ *Wine toast for all guests*
- ❖ *Hors d'oeuvres display during cocktail hour to include domestic and imported cheeses with crackers, fresh sliced fruit, and vegetable crudités with herb dip*
- ❖ *Coffee Service*

### ***Choice of Salad***

*Mixed Field Greens*

*Caesar Salad*

*Greek Salad*

*All salads served with warm rolls*

### ***Choice of Potato or Rice***

*Wild Mushroom Rice Pilaf*

*Whipped Potatoes with Scallions  
and Sour Cream*

*Roasted Garlic Parmesan Mashed Potatoes*

*Three Cheese Au Gratin Potatoes*

*Asparagus Risotto*

*Pancetta Roasted Red Potatoes*

### ***Choice of Vegetable***

*Roasted Vegetable Medley*

*Broccoli and Cauliflower Au Gratin  
Ratatouille*

*Glazed Baby Carrots with Kale*

*French Green Beans Almondine*

### ***Choice of Pasta***

*Pasta Primavera or Marinara*

*Tortellini with Alfredo or Vodka Sauce*

*Vegetable Lasagna*

*Cheese Ravioli with Sundried*

*Tomato Leek Cream*

### ***Choice of Two Entrees***

*Chicken Saltimbocca*

*Crab Stuffed Chicken Breast*

*Brie and Wild Mushroom Stuffed Chicken*

*Breast with Roasted Tomatoes  
and Fennel*

*Marinated Pork Loin Caribbean*

*Almond Crusted Salmon with*

*Green Grape Verjus*

*Veal Francias*

*Lobster and Shrimp in*

*Chardonnay Cream with Pastry Shells*

### ***Carving Station (Choice of One)***

*Roasted Tenderloin of Beef Bordelaise*

*Roast Prime Rib of Beef Au Jus*

*Roast Leg of Lamb*

*\*PRICES ARE PER PERSON AND DO NOT INCLUDE TAX OR SERVICE CHARGE.  
CUSTOM MENU AVAILABLE UPON REQUEST*

## ***Exquisite Wedding Plan***

\$99.99\*

### **Sit Down Dinner Includes:**

- ❖ *Hors d'oeuvres display during cocktail hour to include domestic and imported cheeses with crackers, fresh sliced fruit and vegetable crudités with herb dip*
- ❖ *Champagne toast for the head table*
- ❖ *Wine toast for all guests*
- ❖ *Salad of Mixed Field Greens, Warm Rolls, Choice of Potato and Seasonal Vegetable*
- ❖ *Coffee Service*
- ❖ *Your choice of two full course entrées*

*Chicken Wellington*

*Prime Rib of Beef Au Jus*

*Grilled New York Strip Steak*

*Broiled Filet Mignon with Thyme Demi Glaze*

*Almond Crusted Salmon Filet with Green Grape Verjus*

*Almond Crusted Orange Roughy with Vanilla Vinaigrette*

*Cashew Encrusted Chicken Breast with Scotch Raisin Sauce*

*Ginger Marinated Vegetables En Papillote with Mediterranean Couscous*

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CUSTOM MENU AVAILABLE UPON REQUEST

## ***Elegant Wedding Plans***

\$79.99\*

### ***Sit Down Dinner Includes:***

*Salad of Mixed Field Greens, Warm Rolls, Choice of Potato,  
Seasonal Vegetable, Coffee Service*

#### ***Choice of Entrée:***

*Boneless Breast of Chicken Marsala or Picatta  
Boneless Stuffed Chicken Breast with Herb Beurre Blanc  
Chicken Cordon Bleu with Mornay  
Grilled Top Sirloin of Beef with Port Demi Glaze  
London Broil with Sherried Mushroom Sauce  
Roast Pork Tenderloin with Cranberry Chutney  
Broiled Grouper with Citrus Mignonette  
Sweet Potato Yukon Galette with Spinach Cream Sauce*

### ***Buffet Dinner Includes:***

*Salad of Mixed Field Greens, Warm Rolls, Choice of Potato,  
Seasonal Vegetable, Coffee Service*

#### ***Choice of Three:***

*Carved Top Sirloin of Beef Au Jus  
Roast Turkey with Sage Dressing  
Virginia Baked Ham with Apricot Glaze  
Seafood Newburg with Rice Pilaf  
Roast Loin of Pork with Rosemary Veloute  
Boneless Breast of Chicken Marsala or Picatta*

#### ***Choice of One:***

*Penne Pasta with Marinara Sauce, Roasted Vegetable Salad,  
Cheese Tortellini with Vodka Sauce, Pasta Primavera*

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### *Extra Touches*

❖ <i>Wine Toast For All Guests</i>	<i>\$2.50/person</i>
❖ <i>Champagne Toast For All Guests</i>	<i>\$3.00/person</i>
❖ <i>Assorted Cheese and Fresh Fruit Display</i>	<i>\$4.00/person</i>
❖ <i>Vegetable Crudités and Herbed Dip</i>	<i>\$3.00/person</i>
❖ <i>Sweet Table with Coffee, Hot Tea, and Decaf (Assorted pastries, éclairs and cream puffs)</i>	<i>\$5.50/person</i>
❖ <i>Additional Hour of Open Bar</i>	<i>\$4.00/person</i>
❖ <i>Designated Premium Bar</i>	<i>\$5.00/person per hour</i>
❖ <i>Chair Covers</i>	<i>\$4.00/person</i>

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