

PLATED DINNER SERVICE

WEDDINGS FOR THE ROMANTIC AND THE TRADITIONALIST

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Crudité display of fresh cut veggies & cheeses with assorted hummus, pita & artisan crackers

OR

Charcuterie Board: Ass't'd meats, cheeses & fresh fruits served with pita crisps & fig Jam

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Choice of 8 Hot or Cold Hors d'oeuvres

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Champagne Throughout Dinner

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YOUR WEDDING DINNER

First Course: YOUR CHOICE OF FRESH FRUIT, PASTA, OR SOUP

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Second Course: YOUR CHOICE OF SALAD

Caesar Salad, Caprese Salad, House Salad

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Entrée Selections: Select one from each Section:

Beef: Filet Mignon with Port Wine reduction; Prime Rib of Beef; NY Strip Steak with Pesto Pomodoro; Osso Bucco;

Fish: Salmon with Ponzu Citrus Sauce; Bourbon Glazed Salmon; Sea Bass with Mango Salsa; Grouper

Chicken: Chicken Francaise; Champagne Chicken; Chicken Marsala; Chicken Artichoke

Vegetarian: Wild Mushroom Risotto; Roasted Asparagus Pasta; Grilled Vegetables over Rice

Vegetable: Green Beans; Vegetable Medley; Creamed Spinach; Sautéed Broccoli; Glazed Carrots

Potato or Rice: Roasted Potatoes; Mashed Potatoes; Candied Sweet Potatoes; Rice Pilaf

We offer Vegetarian, vegan as well as Children's choices

We can customize a menu to suit your needs

ROLLS AND BUTTER

COFFEE ~ TEA ~ ICED TEA ~ SODA

Special Plating of your wedding cake

*Tab or Cash Bar (*We offer Bar Packages)

Deposit \$500.00

Ceremony Set Up Fee - \$500.00

Wedding Dinner: \$90.00 (Plus tax, Service charge & Room charge)