

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



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

\$130 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 \mathcal{E} 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

\$140 per person



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

\$120 per person



Stations

Seafood Raw Bar - \$18 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 - \$10 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!