

\$49.95

Two Hours of Open Bar

House Brand Liquors, House Wines & Imported/Domestic Beer
Fruit Juices & Soft Drinks

One Hour of Hors d'Oeuvres

Cheese Display, Crudités', Fresh Fruit Display

Traditional Champagne Toast

~ Classic Buffet ~

Select One Salad

Field Green Garden Salad or Caesar Salad

Select Two Entrée

(three entrée add 4.00)

Chicken prepared: Marsala, Francaise, Florentine, Picatta or Hunter Style
Tilapia prepared: Nut Crusted, Blackened, Francaise or Baked with Herbs
Crab Stuffed Lemon Sole, Salmon prepared: Seared or Gingered
Sliced London Broil, Tenderloin Tips Burgundy, Sliced Pork Loin
Carved Top Sirloin Au Jus

Select One Pasta

Orecchiette Pasta Marinara, Farfelle with Sun-Dried Tomatoes & Broccoli
Penne a la Vodka, Tri Color Tortellini with a Pesto Cream Sauce

Select Two Accompaniments

Rice Pilaf with Orzo, Wild Vegetable Rice, Jasmine Rice with Pigeon Peas
Garlic Smashed Potatoes or Country Whipped Potatoes
Herb Roasted Potatoes, Red Scalloped Potatoes, Bourbon Glazed Carrots
Steamed Whole Beans, Fresh Vegetable Medley,
Green Beans Almandine, Fresh Steamed Asparagus

Beverage Service

Freshly Brewed Coffee, Decaf, Herbal Teas and Iced Tea

Dessert to Include:

Wedding Cake Supplied by Host

*Above price plus tax and service fee
Service fee is taxable in the state of New York
Minimum number of guests required*

\$59.95

Three Hours of Open Bar

House Brand Spirits, House Wines, Imported & Domestic Beer
Fruit Juices & Soft Drinks

One Hour of Hors'Oeuvres

Cheese Display, Crudités', Fresh Fruit Display
Chef 's Selection Three Hot Butler Passed

Traditional Champagne Toast

~ Elegant Buffet ~

Select Three Salads

Garden Salad with Balsamic, Classic Caesar, Grilled Vegetables
Spinach Salad with Warm Bacon Dressing
Pasta Primavera Salad, Cucumber Tomato Feta Salad
Fresh Mozzarella & Tomato with fresh basil

Select Two Entrées

Chicken prepared: Marsala, Francaise, Florentine, Picatta or Hunter
Tilapia prepared: Nut Crusted, Blackened, Francaise or Baked with Herbs
Crab Stuffed Lemon Sole, Seared Salmon with Plum Ginger Sauce

Chef Attended Station - Select One

Sliced London Broil, Boneless Roast Turkey
Spinach and Feta Stuffed Roast Pork Loin, Slow Roasted Prime Rib au Jus
Whole Roasted Beef Tenderloin **ADD 2.00/PP

Select One Pasta

Orecchiette Pasta Marinara, Farfelle with Sun-Dried Tomatoes & Broccoli
Penne a la Vodka, Tri Color Tortellini with a Pesto Cream Sauce

Select Three Accompaniments

Rice Pilaf with Orzo, Wild Vegetable Rice, Jasmine Rice with Pigeon Peas ,
Garlic Smashed Potatoes or Country Whipped Potatoes
Herb Roasted Potatoes, Red Scalloped Potatoes, Bourbon Glazed Carrots
Steamed Whole Beans, Fresh Vegetable Medley,
Green Beans Almandine, Fresh Steamed Asparagus

Beverage Service

Freshly Brewed Coffee, Decaf, Herbal Teas and Iced Tea

Dessert to Include:

*Gourmet Miniature Pastry Table
Wedding Cake Supplied by Host*

*Above price plus tax and service fee
Service fee is taxable in the state of New York
Minimum number of guests required*

\$59.95

Three Hours of Open Bar

House Brand Spirits, House Wines, Imported and Domestic Beer
Fruit Juices & Soft Drinks

One Hour of Hors d'Oeuvres

Cheese Display, Crudités', Fresh Fruit Display
Selection of Three Hot Butler Passed

Traditional Champagne Toast

~ Sit Down Dinner ~

Hearth Baked Rolls and Asiago Bread

Salad

Select One

Mandarin Orange Glazed Walnut Cran Raisin Salad
Traditional Caesar with Pancetta
Tossed Field Greens with Balsamic Vinaigrette +
Pear Gorgonzola Glazed Walnuts

Selection of Three Entrées

Chicken Fromage Chicken Wellington
Chicken Francaise, Marcela or Gorgonzola
Slow Roasted Prime Rib Sliced Flank Steak

Seared Salmon with Ginger Plum Sauce
Crab Stuffed Shrimp Crab Stuffed Lemon Sole
Penne Pasta ala Vodka Pepper
Lasagna Roulade with Sautéed Spinach
Broiled Fresh Catch

Our Chef will accompany your entrée with our fresh vegetable medley
Your selection of an appropriate side accompaniment

Beverage Service

Freshly Brewed Coffee, Decaf, Herbal Teas and Iced Tea

Dessert to Include:

Gourmet Cookie Plate to Each Table
Wedding Cake Supplied by Host

*Above price plus tax and service fee
Service fee is taxable in the state of New York
Minimum number of guests require*

\$69.95

Four Hours of Open Bar

Premium Brand Spirits, Premium Wines, Domestic & Imported Beer, Fruit
Juices & Soft Drinks

One Hour of Hors d'Oeuvres

Cheese Display, Crudités', Fresh Fruit Display
Selection of Four Hot Butler Passed

Traditional Champagne Toast

~ Sit-Down Dinner ~

Hearth Baked Rolls and Asiago Bread

Salad

Select One

Mandarin Orange Glazed Walnut Cran Raisin Salad
Traditional Caesar with Pancetta
Tossed Field Greens with Balsamic Vinaigrette
Pear Gorgonzola Glazed Walnuts

Selection of Three Entrées

New York Strip Steak with Button Mushrooms
8 oz Beef Filet with burgundy reduction
Chicken Fromage Chicken Wellington
Chicken Francaise, Marcela or Gorgonzola
Scallops Provencal Broiled Fresh Catch
Crab Stuffed Scallops with Lemon Sauce
Grilled Ahi Tuna with Ginger Lime
Sweet Potato Pecan Ravioli in a Brown Butter Sauce
Lobster Filled Ravioli ala Vodka Pepper

Our Chef will accompany your entrée with our fresh vegetable medley
Your selection of an appropriate side accompaniment

Beverage Service

Freshly Brewed Coffee, Decaf, Herbal Teas and Iced Tea

Dessert to Include:

Elegant Pastry Plate to Each Table
Wedding Cake Supplied by Host
Chocolate Dipped Strawberries

*Above price plus tax and service fee
Service fee is taxable in the state of New York
Minimum number of guests require*

ULTIMATE WEDDING RECEPTION PACKAGE

\$94.95

Five Hours of Open Bar

Premium Brand Spirits, Premium Wines, Domestic & Imported Beer, Fruit Juices & Soft Drinks

After Dinner Cordials, Sherry and Aged Port Wines

One Hour of Hors d'Oeuvres

Cheese Display, Crudités', Fresh Fruit Display

Selection of Six Hot Butler Passed

Tapanade Display with Crustinis and Pita Toasts

**Freixenet Cordon Negro Brut Champagne Toast
With fresh berries**

~ Sit-Down Dinner ~

Hearth Baked Rolls and Asiago Bread

Selection of One Appetizer

Wild Mushroom and Sherry Soup

Lobster Bisque with flaked lobster tail

Seafood Martini Shrimp Alexander

Porcini Mushroom Stuffed Ravioli

Sweet Potato Pecan Ravioli

Fresh Mozzarella Tower

Jumbo Shrimp Cocktail with Citrus Sauce

Select one Salad

Classic Caesar with Pancetta

Hydroponics' Field Greens with Heirloom Tomatoes

Mixed Seasonal Baby Lettuces, pears, walnuts and goat cheese

Mandarin Orange Mixed Romaine Toasted Walnuts

Served with a honey lemon poppy dressing

Endive, Mesculin and Frisee' Salad

With feta cheese, walnuts, maple cured bacon

Served with a red onion balsamic vinaigrette

Intermezzo Sorbet

*Raspberry, Lemon, Passion Fruit, Mango
with Champagne Splash*

continued

Dinner Wine Service

Charles Krug Napa Cabernet

Toasted Head Chardonnay

Select Two Entrée's

Asian Spiced-Marinated Salmon

Seared Chilean Sea Bass

Jumbo Shrimp Alexander

Sweet Potato Pecan Ravioli in a Brown Butter Sauce

Lobster Filled Ravioli ala Vodka Pepper

Traditional Steak Diane

12 oz Aged New York Strip Loin

Grilled Rack of Veal

8 oz Dry Aged Beef Filet

Chateaubriand

5 oz Grilled Filet with 5 oz Cold Water Lobster Tail

Proscuitto Spinach and Feta Stuffed Roast Pork Loin

Chicken Fromage

Chicken Wellington with Mushroom Pate

Chicken Francaise, Marcela or Gorgonzola

Our Chef will accompany your entrée with our fresh vegetable medley
Your selection of an appropriate side accompaniment

Gourmet Coffee Station

Dark roast regular, decaffe coffee and Herbal Teas

Flavored Syrups, whipped cream and chocolate stir sticks

Lavish Viennese Pastry Table

Chocolate Covered Strawberries

Parking Attendants

Above price plus tax and service fee

Service fee is taxable in the state of New York

Minimum number of guests require