



The Buffet Wedding Package

Hors D'Oeuvres

(During The Social Hour)

Assorted Cheeses and Crackers, Vegetable Crudités and Fresh Fruit Display

Includes

Assorted Breads and Rolls
Choice of Garden Salad or
Caesar Salad
Selection of Italian Meats
Cold Salads
Chef's Choice of Vegetable
Rice Pilaf

Potato Selection

Choose One (1)
Garlic Oven Roasted
Garlic Mashed
Twice Baked
Boiled
Scalloped
Au Gratin
Roasted Fingerling

Pasta Selection

Choose One (1)
Penne with Meat/Marinara Sauce
Ziti w/Broccoli
Mac + Cheese
Tortellini Alfredo
Farfalle Prima Vera
Linguine w/Roasted Tomatoes
Penne a la Vodka Sauce

Entrée Selection Choose Three (3)

Chicken Francaise
White Wine and Lemon Sauce
Chicken Marsala
Mushroom and Wine Sauce
Bourbon Chicken
Sweet and Spicy Jack Daniels Sauce
Gorgonzola Chicken
Gorgonzola and White Wine Sauce
Chicken Saltimbocca
Layered with Spinach, Prosciutto,
Provolone Cheese in Brown Sauce
Mediterranean Chicken
Mushrooms, Peppers, Artichokes, Olives
Chicken Parmesan
Provolone Cheese and Marinara
Stuffed Breast of Chicken
Cranberry and Sage Stuffing
General Tso Chicken
Sweet and Spicy Orange Sauce

BBQ Pork Ribs
Whiskey Glazed
Steak or Chicken Fajita's
Peppers, Onions, Sour Cream, Guacamole
Italian Style Meatballs
Our Homemade Marinara Sauce
Sausage and Peppers
Combination of Hot + Sweet Sausage
Stuffed Pork Chops
Sausage Stuffing
Breaded Pork Cutlets
Served with Pork Gravy
Eggplant Parmesan
Provolone and Marinara Sauce
Eggplant Rollatini
Layered with Prosciutto, Spinach, and Provolone
Veal Sorrentino
*Veal Sautéed with spinach in a sherry brown sauce
topped with mozzarella and peppers*

Prime Rib of Beef
Accompanied by Garlic Mushroom Gravy
Roast Center Cut Pork Loin
Served with our Homemade Applesauce
Baked Ham
Accompanied by Pineapple Chutney
Fresh Roasted Turkey
Served with homemade gravy
Lemon Garlic Tilapia
Garlic, Lemon, and White Wine
Baked Scrod
Topped with Garlic Breadcrumbs
Stuffed Filet of Sole
Scallop and Crabmeat Stuffing
Shrimp and Sausage Gumbo
Andouille Sausage and Shrimp in an
Aromatic Stew
Poached Salmon
Citrus Butter Sauce

Assorted Desserts

Cookies
Cheesecakes
Cream Puffs
Eclairs
Macarons

Hot Beverage Station

Coffee
Assorted Teas
Hot Chocolate
Flavored Creamers

*Most entrees can be made Gluten Free, Vegetarian, or Vegan.

Classic Buffet Wedding Package

Tax, Gratuity, and Room Fees
Champagne Toast or Sparkling Cider Toast
Stunning views for wedding pictures
Complete Staff
Tall Glass Centerpieces
Complimentary Cake Cutting
Seasonal Outside Area for Social Hour
Customized Table Linens
Personalized Wedding Timeline

\$55.00

Premium Buffet Wedding Package

Tax, Gratuity, and Room Fees
Champagne Toast or Sparkling Cider Toast
Stunning views for wedding pictures
Complete Staff
Tall Glass Centerpieces
Complimentary Cake Cutting
Seasonal Outside Area for Social Hour
Customized Table Linens
Personalized Wedding Timeline
Two (2) Additional Hors D'Oeuvres
One (1) Hour Open Bar

\$70.00

Luxury Buffet Wedding Package

Tax, Gratuity, and Room Fees
Champagne Toast or Sparkling Cider Toast
Stunning views for wedding pictures
Complete Staff
Tall Glass Centerpieces
Complimentary Cake Cutting
Seasonal Outside Area for Social Hour
Customized Table Linens
Personalized Wedding Timeline
Two (2) Additional Hors D'Oeuvres
Five (5) Hour Open Bar
Up to 4 Rounds of Golf w/Carts

\$82.00