



The Plated Wedding Package

Hors D'Oeuvres

(During the Social Hour)

Assorted Cheeses and Crackers, Vegetable Crudités, Artichoke and Spinach Dips

Appetizer Selection

Freshly Baked Rolls
Choice of:
Fresh Seasonal Berries
Citrus Fruit Medley
Antipasto Platter

Salad Selection

Choice of:
Mixed Field Greens
Iceberg Wedge
Caesar Salad
Tomato and Mozzarella

Accompaniments

Choice of:
Garlic Oven Roasted Potatoes
Mashed Potatoes
Twice Baked Potatoes
Rice Pilaf

Entree Selection Choose Three (3)

Poultry Entrees

Chicken Saltimbocca

Boneless chicken stuffed with prosciutto, Swiss and American cheese, and a savory puree of sage, rosemary, and garlic

Chicken Francaise

Fresh tender chicken breast in a white wine and lemon sauce

Bella Chicken

Roasted chicken, portabella mushrooms, spinach, roasted peppers

Margarita Chicken

Pan seared chicken topped with pesto, tomato, and mozzarella cheese with basil cream

Chicken Marsala

Fresh tender chicken breast in a marsala wine sauce with mushrooms

Gorgonzola Chicken

Grilled chicken breast in a gorgonzola white wine sauce with peppers and artichokes

Chicken Piccata

Lightly Sauteed Chicken with Lemon, Garlic, and Capers

Meat Entrees

Petit Filet Mignon

Grilled filet medallions with sautéed spinach and mushrooms with a tarragon-demi glaze

Prime Rib of Beef

Slow Roasted rib eye served with natural au jus

Glazed Ham w/Fruit Sauce

Roast Pork Loin

Crusted with roasted garlic, topped with pork demi glaze

Double Cut Pork Chops

Extra thick pork chops stuffed with homemade apple mustard stuffing

Veal Saltimbocca

Tender Veal Stuffed with prosciutto, Swiss and American cheese, and a savory puree of sage, rosemary, and garlic

Veal Sorrentino

Veal Sautéed with spinach in a sherry brown sauce topped with mozzarella and peppers

Seafood Entrees

Pan Seared Swordfish

Lemon, Wine, Garlic Sauce

Stuffed Filet of Sole

Fresh sole with a scallop and crabmeat stuffing

Baked Scrod

Our house seafood stuffing topped with garlic butter

Poached Salmon

Fresh salmon filet poached in citrus butter

Vegetarian / Vegan Entrees

Vegetarian Platter

Grilled Seasonal Vegetables served over Pasta & Alfredo Sauce

Eggplant Parmesan

Lightly Breaded and Crispy

Vegan Ravioli's

Served in a Creamy Tomato Sauce

Sausage and Peppers

Plant Based Sausage with Grill Peppers

Dessert

Choice of: Ice Cream, Cheesecake, or Strawberry Shortcake

Hot Beverage Station featuring Regular and Decaffeinated Coffee, Assorted Flavored Creamers and Hot Tea.

Classic 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

\$65.00

Premium 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

\$80.00

Luxury 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

\$92.00