



# 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.

**Before placing your order, please inform server if a person in your party has a food allergy.**

## *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

**\$60.00**

## *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

**\$75.00**

## *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

**\$87.00**