Deluxe Wedding Package

COCKTAIL HOUR

BUTLER PASSED HORS D'OEUVRES

PLEASE SELECT EIGHT

Charred Beef Tenderloin with Horseradish Cream on a Crostini

Smoked Salmon Fillo Filled with Dill Lime Cream Cheese

Brie with Raspberry and Toasted Almond

Seared Ahi Tuna with Wasabi Mayonnaise and Pickled Ginger

Bruschetta with Fresh Mozzarella

Goat Cheese & Roasted Tomato on Parmesan Crouton

Fried Veggie Potstickets with Teriyaki Sauce

Mini Crab Cakes with Chipotle Sauce

Coconut Shrimp with Sweet Thai Chili Sauce

Chicken and Cheese Quesadillas

Spanakopita

Scallops Wrapped with Bacon

Beer-Battered Chicken with Sweet Thai Chili Sauce

Skewered Hawaiian-Glazed Chicken and Pineapple

Vegetable Spring Roll

Franks in Puffed Pastry with Dijon Mustard

Brie with Orange Preserves and Glazed Walnuts

Grilled Vegetable Crostini, Balsamic Glaze

Chilled Shrimp in Fillo Cup with Cucumber and Cocktail Sauce

Spinach and Artichoke Wontons

FRUIT & CHEESE DISPLAY

Selection of Imported & Domestic Cheeses · Fresh Seasonal Fruits · Assorted Crackers · Flatbreads · Crostini

GRILLED VEGETABLE DISPLAY

Grilled Artichoke Hearts · Eggplant · Zucchini · Leeks · Portobello Mushrooms · Roasted Red and Yellow Peppers · Served with Pita Triangles & Seasoned Focaccia

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PASTA STATION

A UNIFORMED CHEF WILL PREPARE TWO PASTAS WITH TWO SAUCES...

Station garnished with freshly grated cheese & assorted focaccia

PASTA (PLEASE SELECT TWO)

Penne · Gemelli · Orecchiette · Farfalle · Tortellini · Rigatoni

SAUCE (PLEASE SELECT TWO)

Fresh Pomodoro Sauce · Alfredo Sauce · Pink Vodka Cream, Mushrooms, Peas & Prosciutto · Tomato & Basil · Roasted Garlic, Spinach & Plum Tomatoes, Olive Oil & White Wine · Basil Pesto, Garlic, Oil & Pine Nuts

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PLATED DINNER

SALADS

Mixed Green Salad · Array of Fresh Vegetables · Royce Brook Dressing

Tuscan Salad · Baby Greens · Fresh Pear · Gorgonzola · Chopped Walnuts · Balsamic Dressing

Tri-Color Salad · Arugula · Endive · Radicchio · Oven-Roasted Tomatoes · Goat Cheese · Toasted Focaccia Crisp · Balsamic Vinaigrette

Fresh Baby Spinach Salad · Brie · Chopped Walnuts · Raspberry Vinaigrette

ENTREES (SELECT TWO)

Tenderloin of Beef, Carved or Petite Filet, Frizzled Onions and Mushroom Demi-Glace · Stuffed Breast of Chicken, Imported Brie, Dried Cranberries, Roasted Shallots, Herb Pan Gravy · Egg-Battered Breast of Chicken, Chardonnay Wine, Artichoke Hearts, Fresh Lemon · Pan Seared Breast of Chicken, Marsala Demi-Glace, Roasted Shallots, Mushroom Medley · Herb Crusted, Roast Pork Loin, Sweet & Spicy Plum Sauce · Tilapia Imperial, Backfin Crab, Button Mushrooms, Lobster Cream Sauce · Sole Piccata, Lemon Beurre Blanc with Chardonnay and Capers · Baked Fillet of Norwegian Salmon, Dill-Cream Sauce · Flounder Florentine, Fresh Spinach, Mozzarella Cheese, Lemon Herb Sauce

ALL ENTREES SERVED WITH FRESH SEASONAL VEGETABLES AND CHOICE OF STARCH (SELECT ONE)

Twice-Baked Stuffed Potatoes · Oven-Roasted Red Bliss Potatoes · Saffron Rice Pilaf · Garlic Whipped Potatoes

FRESH ROLLS & BUTTER

Deluxe Wedding Package

DESSERT

Custom-Designed Wedding Cake

Family Style Display of Butter Cookies

BEVERAGES

Five Hours of Premium Open Bar
Coffee & Tea Service

$110 PER PERSON

All Prices are Subject to 20%
Service Charge and 7% Sales Tax

Also Included

CHAIR COVERS
Chair Covers with Choice of Sash Color

LINEN
White Floor-length Underlays · Choice of Tablecloth Top Color and Napkin Color

CANDLES
Ivory Voltive Candles for Cocktail Hour and Reception Tables

PERSONALIZED MENUS
Printed Menus at Each Guest's Place Setting

COMPLIMENTARY GOLF
Minimum Guarantee of up to 149 Guests - Complimentary Foursome · Minimum Guarantee of 150-199 Guests - Complimentary Golf For 6 Players · Minimum Guarantee of 200+ Guests - Complimentary Golf For 8 Players

PHOTO OPPORTUNITIES
Golf Course and Golf Carts are Available for Unique and Memorable Photos

DRESSING ROOM
Stocked with Champagne and Soft Drinks for the Bridal Party

CHILDREN'S MEALS
Children 5 and Under are Complimentary

VENDOR MEALS
Available at $30 per Vendor

PAYMENT
$500 Deposit is Required with the Signed Contract to Confirm Date

3 Months Prior to Event Date - 25% of Estimated Total Due

Final Guest Count Due 7 Days Prior to the Event

Final Payment Due 3 Days Prior to the Event - Cash, Credit Card, or Check