

# "Four Weddings" 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 Potstickers 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

### MASHED POTATO BAR

*A UNIFORMED CHEF WILL PREPARE*

Mashed Potatoes served in Martini Glasses with a Selection of Hot and Cold Toppings



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## RECEPTION STATIONS

### PASTA STATION

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

#### **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

Station garnished with freshly grated cheese & assorted focaccia & Mixed Green Salad with Royce Brook Dressing

### CARVING STATION (SELECT TWO)

Fresh Roasted Turkey with Gravy & Cranberry Chutney

Honey-Glazed Ham with Whole Grain Mustard & Rye Bread

Top-Round of Beef with Natural Jus

London Broil, Peppercorn Crust Lea & Perrins Demi-glace

Prime Rib of Beef with Natural Jus, Horseradish Cream & Garlic Crostini

Loin of Pork with Sweet and Spicy Plum Sauce

Filet Mignon (\$10 per person extra)





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## CHAFING DISHES (SELECT TWO)

Twice-Baked Stuffed Potatoes · Garlic Whipped Potatoes with Fresh Herbs and Butter · Oven-Roasted Red Bliss Potatoes · Saffron Rice Pilaf · Grilled Asparagus · String Beans with Red Peppers · Baby Carrots with Honey & Pineapple Glaze · Fresh Seasonal Vegetables · String Beans Almandine · Broccoli with Oil and Garlic · Creamed Spinach

## FRESH DINNER ROLLS AND BUTTER

## DESSERT

Custom-Designed Wedding Cake · Ice Cream Sundae Bar · Premium Vanilla, Chocolate, and Chocolate Chip Mint Ice Cream · Assortment of Sundae Toppings to Include: Walnuts, Hot Fudge, Sprinkles, Oreo Pieces, Cherries and Whipped Cream

## BEVERAGES

Five Hours of Premium Open Bar  
Coffee & Tea Service

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**\$95 PER PERSON**

*All Prices are Subject to 20%  
Service Charge and 6.625% Sales Tax*





# Also Included

## **CHAMPAGNE TOAST**

## **LINEN**

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

## **CANDLES**

Ivory Votive Candles for Cocktail Hour and Reception Tables

## **PHOTO OPPORTUNITIES**

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

## **CHILDREN'S MEALS**

Children 5 and Under are Complimentary · Children 6 - 12 years old will be charged at Half the Adult Price

## **VENDOR MEALS**

Available at \$30 per Vendor

## **PAYMENT**

\$500 Non-refundable 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*

