

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



Wedding Package

DINNER BUFFET

PLATED SALAD

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

FRESH ROLLS & BUTTER

ENTREES (SELECT THREE)

Chicken Francaise Lightly Egg-Battered with Lemon Sauce · Pan-Seared Chicken with Marsala Demi-Glace & Mushrooms · Pan-Seared Chicken Topped with Sun-Dried Tomatoes & Artichoke Hearts, Chardonnay Sauce · Grilled Chicken, Wild Mushrooms, Roasted Vegetables & Garlic Cream Sauce · Grilled Salmon with Wilted Spinach, Sun-Dried Tomatoes & Dijon Cream Sauce · Sole Florentine stuffed with Spinach, Garlic & Fontina Cheese with Lemon, Butter & Herb Sauce · Tilapia Fillet topped with Wild Mushrooms, Roasted Tomatoes & Sweet Thai Chili Sauce · Beef or Chicken Stir-Fry with Vegetables & Asian Rice · Tenderloin Tips with Burgundy Wine & Mushrooms, Served with Rice Pilaf · Penne Pasta with Roasted Garlic, Spinach & Plum Tomatoes with White Wine, Oil & Garlic · Gemelli with Pink Vodka Sauce, Peas & Prosciutto · Orecchiette in a Fresh Pomodoro Sauce with Sweet Italian Sausage · Rigatoni and Broccoli with Roasted Garlic, Olive Oil & White Wine

**Above Pasta selections can be prepared with any of the listed pastas*

ALSO INCLUDED (SELECT TWO)

Twice-Baked Stuffed Potatoes · Oven-Roasted Red Bliss Potatoes with Shallots & Fresh Herbs · Fresh Seasonal Vegetables · Garlic Whipped Potatoes with Fresh Herbs & Butter · String Beans Almondine · Honey-Glazed Carrots · Broccoli with Olive Oil & Garlic

DESSERT

Custom-Designed Wedding Cake · Family Style Display of Butter Cookies

BEVERAGES

Five Hours of Premium Open Bar · Coffee & Tea Service

\$75 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

