

SPECIAL OCCASION PACKAGE

Five Hour Reception

Cocktail Reception

(Served Continuously for One Hour)

Classic Cold Display

*Assortment of Imported and Domestic Cheeses Garnished with Fresh Fruit
Fresh Vegetables with Dip*

Butler Style Hors D'oeuvres

*Vegetable Spring Roll with Duck Sauce, Franks in a Blanket with Dijon Mustard,
Parmesan Artichoke Hearts, Asparagus & Cheese Phyllo Wrap,
Assorted Baked Miniature Quiche, Chicken & Sun dried Tomato En Crouete*

In Addition to the above Selections, Your Choice of One of the following Displays:

PASTA STATION

*Gemmeli Puttanesca, Pesto Agnolotti with Sun-dried Tomato Cream Sauce,
Striped Cheese Tortellini with Merlot Marinara and Garlic Bread Sticks*

ITALIAN BRUSCHETTA BAR

*Bruschetta of Fresh Plum Tomatoes, Mozzarella and Basil, Roasted Chopped Vegetable
Bruschetta, Sicilian Caponate: Chilled Eggplant, Onions, Tomatoes, Olives, Pine Nuts
and Capers Marinated in Vinegar Assorted Focaccia, Breadsticks and Crostini*

MEDITERRANEAN BAR

*Hummus, Tabbouleh, Stuffed Grape Leaves, Kalamata Olives,
Baba Ghanoush, Pita Chips and Flatbread*

Dinner

Lemon Iced Water

Champagne or Asti Spumanti Toast for Guests

Mixed Italian Breads with Butter Flowers

Salad

(Choice of One)

Caesar Salad

Spring Mill Tossed Salad

Choice of Honey Mustard, Ranch or Balsamic Vinaigrette

Entrée

(Choice of Two)

Chicken Limone

*Lemon and White Wine Sauce
With Capers*

Chicken Chardonnay

*Topped with Mushrooms and Leeks
In a Chardonnay Butter Sauce*

Chicken Alexandra

*Dipped in Egg, Topped with Mushrooms, Asparagus Tips and Red Peppers in a Lemon
Butter Sauce*

Chicken Romano

*Sautéed Breast of Chicken with Asparagus and Artichoke Hearts
In a Lemon Butter Sauce*

\$ _____

Filet of Sole Florentine

*Stuffed with Spinach,
Topped with Mornay Sauce*

Pistachio Crusted Tilapia

On a Bed of Marinara Sauce

Tilapia Francaise

With a Lemon White Wine Sauce

\$ _____

Salmon Fillet

*With Champagne Mustard,
Champagne Caper, or Lemon Dill Sauce*

Salmon Chardonnay

*Topped with Mushrooms and Leeks
In a Chardonnay Butter Sauce*

Salmon Dijon

*Horseradish Encrusted
With Mustard Dijonaise*

\$ _____

Maryland Lump Crab Cake

Two 4 oz. Crab Cakes

Choice of Sauce: Tartar, Cocktail or Remoulade

Filet Mignon

Choice of Béarnaise or Red Wine Mushroom Sauce

\$ _____

Served with Chef's Choice Starch and Vegetable

A Custom Wedding Cake

Choose from a Selection of Our Magnificent Wedding Cakes

Dessert

*Ice Cream or Sorbet with Seasonal Berries
Served with **Wedding Cake** on a Painted Plate*

Coffee, Tea, Decaffeinated Coffee and Tea

Gourmet Chocolate Truffles

Includes Your Choice of Floor Length Linen and Napkin Colors and Votive Candles

Four Hour Deluxe Open Bar

*Jack Daniels, Jim Beam, Old Granddad, V.O., Windsor, Dewars, Tanqueray,
Johnny Walker Red, J&B, Beefeaters, Smirnoff, Smirnoff Orange, Absolut, Bacardi,
Captain Morgan Spice Rum, Malibu Rum, Tequila, Christian Brothers Brandy, Southern
Comfort, Devonshire, Amaretto, Blackberry Brandy, Apricot Brandy, Anisette, Dark
Crème de Cocoa, White Crème de Cocoa, Crème de Almond, Crème de Menthe, Peach
Schnapps, Midori, Kahlua, Drambuie, Dry Vermouth, Sweet Vermouth, Triple Sec,
Crème de Cassis, Sloe Gin, Sour Apple Pucker, Chardonnay, White Zinfandel, Merlot,
Pinot Grigio, Budweiser, Coors Light, Yuengling Lager, O'Douls*

NOTE: *Other brands of liquor are available upon request at an additional charge. All bars are subject to a bartender gratuity.*

Above Prices Are Inclusive of All Tax and Gratuities Except:

VALET: \$ ***(Optional)***

COATROOM: ***\$1.00 Per Person (Seasonal)***

Ceremony Fee: \$600.00 Plus 6% Tax