

The Deluxe Wedding Package

Assorted Hors d'oeuvres

Group I (choose 4 for \$4.00)

Kielbasi on Rounds of Crustini
Mozzarella Sticks
Mozzarella and Basil Canapé
Swedish Meatballs
Stuffed Mushrooms
(Spinach or Three Cheese)

Chicken Puff Pastry
Assorted Focchia Pizza
(Red, White and Mexican)
Marinated Vegetable Canapé
Bourbon Cocktail Franks

Group II (choose 4 for \$6.00)

Beef Teriyaki Brochette
Chicken Stuffed Jalapeno
Hawaiian Chicken Brochette
Crab Puff Pastry

Clams Casino or Oreganotto
Mini Rubeen
Thai Chicken Skewer in Peanut Sauce
Stuffed Mushrooms
(Crab or Sausage)

Group III (choose 4 for \$9.50)

Smoked Salmon Canapé
Mini Lump Crab Cakes
Skewered Marinated Cajun Shrimp

Scallops Wrapped in Bacon
Shrimp Canapé
Crab Canapé
Smoked Salmon Canapé
Seafood Skewers (Shrimp, Scallops
& Swordfish)

Display Items (priced per person)

Jumbo Shrimp Cocktail Mirror (40 shrimp) \$68.00
Raw Bar (Cherry Stone Clams & Blue Point Oysters) Market Price
Smoked Mirror (Smoked Salmon, Blue Fish, Scallops and Trout) Market Price
Cheese and Cracker Platter \$2.95 Vegetable and Dip Platter \$2.75
Fresh Fruit Display \$2.75 Mashed Potato Martini Bar \$5.75
Antipasto Station \$7.50 Garden Salad Station \$6.95

Appetizer

Select One

Tortellini with Tomato Cream Sauce
Penne Pasta with Vodka Cream Sauce
Chicken Florentine Soup
Maryland Crab Bisque
Manhattan Clam Chowder
Italian Wedding Soup
Shrimp Cocktail \$6.99

Salad

Select One

Mixed Greens
Caesar Salad
Tossed Salad
Spinach Salad with warm Bacon Dressing
Field Green salad with Candied Walnuts and Cranberries with Lemon Poppy Seed Dressing

Entrees

Each entree is served with an appropriate potato and vegetable. Please select a maximum of three entrée's, a final count is needed 10 days prior to the event.

Group I

Pistachio Chicken rolled in crushed pistachio nuts and sauteed.
Chicken Florentine Stuffed with spinach and cheese. Topped with Béchamel.
Sautéed Chicken Strips Sautéed in garlic and wine.
Chicken Cordon Bleu Stuffed with Ham and Swiss cheese. Topped with a light cream sauce.
Stuffed Chicken Breast Stuffed with an Italian Herb Dressing.
Chicken Marsala Sautéed with mushrooms, shallots and Marsala wine.
Orange Roughy Broiled with a light Herb Butter.
Cheesy Dill Roughy Fresh Atlantic Roughy topped with Dill and baked Cheddar Cheese.
Roughy Parmesan Fresh Atlantic Roughy baked in a Parmesan Crust.
Roast Beef Bordelaise Slow roasted beef topped with a dry red Wine Sauce.
Hawaiian Baked Ham Topped with a pineapple sauce.
Roast Stuffed Pork Pork Tenderloin stuffed with an Italian Herb Dressing

\$31.50 plus tax and gratuity

Group II

Italian Stuffed Chicken Stuffed with Prosciutto and Mozzarella cheese. Topped with Tomato Cream Sauce

Stuffed Flounder Stuffed with a crabmeat dressing.

Salmon Dijon Baked in a Dijon, cracker crust.

Grilled Tuna Char-broiled and served with Pickled Ginger, Wasabi Dressing and Asian Slaw.

Jumbo Lump Maryland Crab Cakes Served with Ramalade (Spicy Tarter Sauce)

Roasted Stuffed Pork Stuffed with Apples and Pecans. Topped with a Port Wine Reduction.

Steak Diane Tender Filet Mignon with a reduction of cognac and scallions

Beef Marsala Sautéed with mushrooms, shallots and Marsala Wine.

Broiled Stuffed Shrimp and Marinated Chicken Breast

\$36.50 plus tax and gratuity

Group III

Veal Pomodoro Stuffed with Prosciutto, Sundried tomatoes and Romano cheese then topped with a Sicilian style tomato sauce.

Veal Marsala Sautéed with mushrooms, shallots and Marsala wine.

Chilean Sea Bass

Broiled Stuffed Shrimp Stuffed with Crabmeat.

Tuna Imperial Grilled Tuna topped with Crab Imperial and Hollandaise Sauce.

Seafood Brochettes Skewers of Shrimp, Scallops and Swordfish, marinated and char-broiled.

Filet Mignon Char-broiled and topped with sautéed mushrooms.

Lobster Tail Eight ounce tail broiled and served with drawn butter

\$42.50 plus tax and gratuity

Group IV

Combination Platters

Grilled Half Pound Filet Mignon

With your choice of Accompaniment:

- ◆ Maryland Lump Crabcake with Roasted Garlic Tartar Sauce.
 - ◆ Half Pound grilled Lobster Tail.
 - ◆ Seafood Scampi over Rice Pilaf.
 - ◆ Shrimp Scampi over Rice Pilaf.
 - ◆ Broiled Sea Scallops.
- ◆ Stuffed Flounder with Lump Crabmeat

\$52.50 plus tax and gratuity

*Dessert
Select One*

Tiramisu

Fresh Berry Tart (Seasonal)

Crème Brulee (Chocolate or Vanilla Bean)

Chocolate Stout Cake with Raspberry Drizzle

New York Style Cheesecake with Fresh Berries

Key Lime Pie

*Assortment of Chocolate Covered Strawberries on Decorated Plate
(seasonal) add \$2.75*

*Bananas Foster or Cherries Jubilee add \$4.75
Attendant Fee of \$40.00*

Viennese Dessert Table add \$6.50

*All Packages Include: Fresh baked breads, Coffee and Brewed
Decaffeinated.*

Dinner Buffet Menu

*Our chef has compiled a selection of distinctive entrees to feature on your buffet.
Each course can be chosen to make your party a unique experience.*

Entrees *Select two*

Seafood Brochette *Shrimp, scallops and Tuna on a skewer with peppers, onions and a cherry tomato, marinated and char-broiled.*

Shrimp & Scallop Scampi *Gulf shrimp and Sea Scallops pan sautéed in a sauce of fresh garlic, butter, lemon and wine. Served over rice pilaf.*

Broiled Stuffed Flounder *Fresh yellow tail flounder fillets stuffed with a delicately seasoned crabmeat dressing and baked.*

Broiled Orange Roughy *Served with a light herb butter. This snowy white fish is very mild and sweet.*

Balsamic Chicken *Boneless chicken strips in a herb-infused balsamic reduction.*

Chicken Marsala *Boneless chicken breast in a rich sauce flavored with Marsala wine and mushrooms.*

Sautéed Chicken Strips *Sautéed in garlic and wine..*

Hawaiian Baked Ham *Sliced baked ham topped with a glaze of pineapple and brown sugar.*

Beef Brochettes *Tenderloin beef tips skewered with peppers, onions and mushrooms then marinated in teriyaki and char-broiled.*

Roast Beef Au Jus *Roasted to perfection and served in its own juice.*

Stuffed Roast Pork *Roasted Pork Loin stuffed with apples and pecans. Topped with a Port Wine Reduction.*

Veal Scalopine *Served with a light herb cream sauce.*

Vegetable Du Jour

Compliments *Select One*

Potatoes Au Gratin

Scalloped Potatoes

Roasted Rosemary Potatoes

Tri-Colored Tortellini in Alfredo Sauce

Rice Pilaf

Italian Roasted Potatoes

Penne Pasta with Vodka Sauce

Italian Roasted Potatoes

Salads *Select Two*

Balsamic Pasta Salad

Cucumber Salad with Crème Fraiche Dressing

Marinated Button Mushroom Salad

Tossed Salad

Caesar Salad

Fresh Fruit (seasonal)

Chilled Broccoli Salad

Dessert

Our Pastry Chef will create an assortment of homemade desserts for your guests to enjoy.

Coffee/Tea/Iced Tea

Cost \$29.95 plus tax and gratuity

Carving Stations

Each Carved to order and served with rolls and appropriate sauces

Roast Beef Au jus \$7.50
Roast Prime Rib of Beef \$8.50
Honey Baked Ham \$6.25
Roasted Turkey Breast \$6.25
Fillet Mignon \$11.50
Porketta \$6.75

Pasta Station

Select two types of pasta sautéed to order by a chef.

Cheese Tortellini, Meat Tortellini, Penne Pasta
Angel Hair Pasta or Fettuccini

Select two sauces

Alfredo
Coral Reef (Red Clam Sauce)
Vodka Cream

Tomato Cream
Marinara

Garlic and Herb
Pesto
Fresh Roasted Garlic and
Olive Oil

Served with Caesar Salad and Fresh Italian Breads
Cost: \$6.95

Stir Fry Station

Fresh Oriental Vegetables stir fried and served with a Ginger Soy Sauce.
Served over Fried Rice.

Chicken, Pork and Beef Cost \$8.95
Seafood: Shrimp, Scallops and Lobster Cost \$11.50

Stir Fried to order for your guests.

Each Station subject to Chef's Fee of \$40.00

Bar Packages

Five Hours

Top Shelf Premium Brand Liquor

Plus

2 Domestic Beers

Plus

Assorted Wines.

Chardonnay, White Zinfandel, Pinot Grigio, Merlot and Cabernet
Sauvignon

\$28.00 per person

Mixers Only

Pepsi, Diet Pepsi, Sprite, Tonic, Club Soda, Orange Juice, Cranberry Juice,
Grapefruit Juice, Pineapple Juice, Sour mix, Vermouth(sweet and dry), Lime
Juice, Triple Sec, Cherries, Oranges, Olives, Lemons and Limes

\$4.00 per person

Bartender

\$75.00