

Buffet Seated Brunch

The Buffet Seated Brunch package offers a variety of foods with typically one meat entree, one egg entree and your choice of four accompaniments.

Entree Selections (choose one):

- Carved Honey Glazed Ham
- Carved Beef Tenderloin with Horseradish Sauce (\$2.50 extra)
- Carved Turkey Breast with Honey Mustard Sauce
- Carved Pork Loin with Apple Chutney
- Roast Rosemary the Thyme Marinated Butterflied Leg of Lamb with Garlic au Jus (\$2.50)

Egg Selections (choose one):

- Scrambled Eggs with or without Cheddar Cheese
- Scrambled Eggs with Frizzled Prosciutto and Sautéed Portobello Mushrooms
- Spinach and Wild Mushroom Strata
- Green Chili and Chorizo Strata

Accompaniments (choose four):

- Apple Wood Smoked Bacon
- Turkey Sausages
- Pork Sausage Patties
- Side of Smoked Salmon with Sliced Tomatoes, Red Onions and Capers
- New Potato and Caramelized Onion Hash
- Potatoes O'Brien
- Smoked Gouda Gratin of Potatoes
- Yukon Gold Potato Salad with Mustard, Scallions and Bacon
- Belgian Waffles with Syrup
- Crème Brulee French Toast
- Asparagus and roasted Red Bell Pepper Salad with a Pesto Vinaigrette
- Field Green Salad with Toasted Pecans and Balsamic Vinaigrette
- Wild Rice Salad with Pepitas, Golden Raisins and Dried Cranberries
- Strawberries
- Seasonal Fruit Display
- Tropical Fruit Display

Assorted Gourmet Breads

- Assorted Bagels with Cream Cheese
- Assorted Breakfast Breads
- Biscuits with Butter and Preserves
- Assorted Muffins
- Assorted Mini Danish

Brunch includes Assorted Juices, Regular and Decaffeinated Coffee with Cream and Sugar, Hot Tea with Lemon.

Bar :

Bloody Mary's

Mimosas

Sea breeze

House Wines

Soft Drinks and Waters

Package Price (based on 50 guests or more) :

\$35.00

You may add extra items to you buffet:

Entrees \$2.50 Egg selection \$1.50

Package Includes:

Your choice of selected brunch menu your wedding cake cut and served

Decaffeinated Coffee and Hot tea

Assorted Juices-hour open bar

White or Black Cotton napkins

Standard Tables and Chairs

Additional Details:

(H) Designates hot menu item. Prices are based on a 2-hour service time.

Subject 6.5% State Sales Tax and 20% Catering Supplement Fee will be added to your final invoice

Pre-Dinner Passed Hors d' Oeuvres

The hors d'oeuvres below can be added to your reception package to be passed prior to being seated for an additional charge.

**Choose 6 of your favorite Hors d' Oeuvres,
\$6.50/per person.**

Cold:

Smoked Jumbo Shrimp on Skewers with a Wasabi Sauce
Assorted Sushi Melon Wrapped in Prosciutto on Skewers Smoked Salmon Mousse with Dill in Phyllo Cup
Beef Satay with Toasted Sesame Seeds
Grilled Asparagus wrapped in Prosciutto Balsamic Reduction and Crumbled Gorgonzola
Bruschetta Topped with Sundried Tomato Chutney, Beef Tenderloin and Roasted Garlic Aioli
Garlic and Rosemary Marinated Lamb Loin Skewers with Mint Sauce Yogurt Mint Tzatziki
Spiced Pecan and Chicken Salad Tartlets
Tartlet Shells with Artichoke Caper Pesto & Fresh Mozzarella Smoked Salmon Canapés on Pepper Toast
with Lemon Aioli Cinnamon Duck on Skewers with Blueberry Chutney Jumbo Shrimp on Skewers with a
Raspberry Horseradish Sauce
Sesame Apricot Chicken Skewers Goat Cheese and Pesto Mousse in Phyllo Cups
Smoked Salmon Crepes with Pickled Ginger, Wasabi, and Cucumber and Black Sesame Seeds

Hot :

Roasted Garlic and Leek Cheese Puffs
Bruschetta with Fresh Mozzarella, Roma Tomato and Arugula-Basil Pesto
Chicken, Brie and Caramelized Onion Turnovers Teriyaki Glazed Scallops wrapped in Bacon
Blue Cheese and Brie Tartlets with Pear Onion Jam and Poppy Seeds Mini Italian Flatbread topped with
Spinach and Goat Cheese
Spanikopita Wild Mushroom and Leek Tartlets
Crispy Fried Pork Potstickers with a Hoisin Sweet and Sour Sauce Escargot with Garlic and Herbs wrapped
in Pastry Crab Cakes with Remoulade Sauce Arancini – Italian Sausage Stuffed Risotto Balls with a Tomato
Basil Sauce
Spinach and Sun Dried Tomato Puffs
Vegetable and Avocado Quesadilla Cornucopias Shiitake and Arugula Tartlets with Crème Fraiche

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Passed Hors d' Oeuvres Reception

This type of event is perfect for afternoon wedding receptions that occur between lunch and dinner. It is for those that want light food and is not meant to be a replacement for a meal.

Choose 5 cold/room temperature items and 5 hot items

Cold:

Smoked Jumbo Shrimp on Skewers with a Wasabi Sauce
Assorted Sushi Melon Wrapped in Prosciutto on Skewers Smoked Salmon Mousse with Dill in Phyllo Cup
Beef Satay with Toasted Sesame Seeds
Grilled Asparagus wrapped in Prosciutto Balsamic Reduction and Crumbled Gorgonzola
Bruschetta Topped with Sundried Tomato Chutney, Beef Tenderloin and Roasted Garlic Aioli
Garlic and Rosemary Marinated Lamb Loin Skewers with Mint Sauce Yogurt Mint Tzatziki
Spiced Pecan and Chicken Salad Tartlets
Tartlet Shells with Artichoke Caper Pesto & Fresh Mozzarella Smoked Salmon Canapés on Pepper Toast
with Lemon Aioli Cinnamon Duck on Skewers with Blueberry Chutney Jumbo Shrimp on Skewers with a
Raspberry Horseradish Sauce
Sesame Apricot Chicken Skewers Goat Cheese and Pesto Mousse in Phyllo Cups
Smoked Salmon Crepes with Pickled Ginger, Wasabi, and Cucumber and Black Sesame Seeds

Hot :

Roasted Garlic and Leek Cheese Puffs
Bruschetta with Fresh Mozzarella, Roma Tomato and Arugula-Basil Pesto
Chicken, Brie and Caramelized Onion Turnovers Teriyaki Glazed Scallops wrapped in Bacon
Blue Cheese and Brie Tartlets with Pear Onion Jam and Poppy Seeds Mini Italian Flatbread topped with
Spinach and Goat Cheese
Spanikopita Wild Mushroom and Leek Tartlets
Crispy Fried Pork Potstickers with a Hoisin Sweet and Sour Sauce Escargot with Garlic and Herbs wrapped
in Pastry Crab Cakes with Remoulade Sauce Arancini – Italian Sausage Stuffed Risotto Balls with a Tomato
Basil Sauce
Spinach and Sun Dried Tomato Puffs
Vegetable and Avocado Quesadilla Cornucopias Shiitake and Arugula Tartlets with Creme Fraiche

Full Bar:

J & B Scotch, Jim Beam Bourbon, Seagram's 7 Whiskey, Vodka, Gin, Rum
Beers: Budweiser, Bud Light, Michelob Ultra, Miller light, O'Doul's Amber
Wine: Chardonnay & Cabernet
Soft Drinks, Waters & Mixers

Limited Bar:

Wines: Chardonnay & Cabernet
Beers: Budweiser, Bud Light, Michelob Ultra, O'Douls Amber
Soft Drinks and Waters

Package Price (Based on 50 guests or more):

2 Hour Event: 3 Hour Event:

Full bar 2hr: \$30.00/Full bar 3hr: \$34.00

Limited bar 2hr: \$26.00/Limited bar: \$30.00

Package Includes:

5 hot and 5 cold hors d'oeuvres Hors d'oeuvres passed on decorated trays
Your wedding cake cut and served, Wine/Champagne butler passed as guests arrive, House brand open
bar for the hours contracted

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Buffet Seated Dinner

Our Buffet Seated Dinner package offers a variety of foods and features more than one entree, i.e. beef and salmon, as well as many choices in accompaniments to complete your menu. The package also includes a preset salad or appetizer course. Your wedding cake is served for dessert.

Plated Salad (Choose One):

Salad of Field Greens with Balsamic Vinaigrette and Shaved Parmesan Mixed Greens with Raspberry Vinaigrette and Sliced Strawberries
Classic Caesar Salad
Spinach Salad with Red Onion, Mandarin Oranges with Raspberry Poppyseed Dressing

Entrees (Choose Two):

Chicken Ballontine stuffed with Asiago Cheese Mousse with Pesto Cream Sauce,
Chicken Breast stuffed with Spinach and Gorgonzola Mousse with Artichoke Sauce,
Grilled Chicken Breast with Herb Grain Mustard Sauce
Roast Pork Loin with Apple and Calvados Sauce
Grilled Medallions of Beef Tenderloin with Roasted Garlic Sauce
Carved Garlic and Herb Encrusted Beef Tenderloin with a Tarragon Morel Sauce
Grilled Butterflied Leg of Lamb Carved Station with a Burgundy Au Jus
Grilled Sea Bass with Lobster Saffron Sauce
Grilled Atlantic Salmon with a Lemon Herb Sauce

Starch (Choose One):

Charred Tomato Risotto Cake Garlic Whipped Potatoes Spinach Risotto Cake Horseradish Whipped Potatoes
New Potatoes sautéed with Leeks Long Grain and Wild Rice Pilaf
Wild Rice Sauté

Vegetable (Choose Two):

Asparagus and Carrots with Garlic Infused Olive Oil
Lemon Zest Roasted Mixed Vegetables
Sugar Snap Peas with Roasted Red Peppers
Green Beans and Carrots with Butter, Lemon and Capers

Salad (Choose Two) :

Asparagus and Red Pepper Salad
Asian Vegetable Slaw with Black Sesame Ginger Dressing
Cucumber Salad with a Mustard Dill Dressing
Yukon Gold Potato Salad with Mustard, Scallions, and Crispy Bacon
Haricot Vert and Heirloom Tomato Salad tossed in a Dill Vinaigrette
Medley of Roasted Italian Peppers with Flat Leaf Parsley Tomato, Red Onion and Fresh Mozzarella Salad
Chiffonade of basil Mixed Greens with Red Peppers, Hearts of Palm tossed in a Citrus Vinaigrette
Tomato and Artichoke Salad with Basil tossed with a Balsamic Vinaigrette

Dessert :

Your wedding cake cut and served
Dinners include Assorted Hearty Baked Rolls and Sweet Butter
Freshly Brewed French Roast Coffee and Hot Tea

Bar :

J & B Scotch, Jim Beam Bourbon, Seagram's 7 Whiskey, Vodka, Gin, Rum
Beers: Budweiser, Bud Light, Michelob Ultra, Miller light, O'Doul's Amber
Wine: Chardonnay & Cabernet
Soft Drinks, Waters & Mixers

Table Wine :

House White and House Red

Package Price (Based Upon 50 Guests or More) :

\$44.00

You may add extra items to your buffet: Entrees: \$3.50 per person, Salad: \$1.50 per person per item

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Package Includes:

Your choice of served salad

Your choice of selected buffet menu Served rolls with butter Your wedding cake cut and served with selected dessert sauce Regular and Decaffeinated Coffee and Hot tea 4-hour open bar Wine passed as guests arrive Wine served at the dinner table China/stemmed glassware/silverware 5 Votive candles per dinner table

Ivory Linens/White Cotton napkins

Standard Tables and Chairs

Additional Details:

(H) Designates hot menu item. Prices are based on a 4-hour event. Sales tax and service charge are added to final invoice.

Seated Dinner

Our Seated Dinner Package consists of a first course, (your choice of an appetizer or salad), an entree course and your wedding cake cut and served as dessert. Hors d'oeuvres may be passed during the cocktail hour for an additional charge.

Appetizers (Choose One)

Salad of Field Greens with Balsamic Vinaigrette and Shaved Parmesan

Classic Caesar Salad with Sourdough Croutons Field Greens with Raspberry Vinaigrette and topped with Sliced Strawberries and Spiced Pecans Spinach Salad with Raspberry Poppy Seed Dressing, Mandarin Oranges and Shaved Red Onions Asparagus Salad with Roasted Red and Yellow Bell Peppers, Hearts of Palm, and Balsamic Vinaigrette

Warm Wild Mushroom Tart with Field Greens dressed with Pesto Vinaigrette and Slivered Red Peppers Puff Pastry Tart with Roma Tomatoes and Asiago Cheese topped with sautéed Shiitake Mushrooms with Arugula and Drizzled with Pesto Oil

Roasted Red Pepper Bisque (served hot or cold)

Crab Cake topped with a Southwest Shrimp and Corn Sauce (\$1.50 supplement per guest)

Entrees (Choose One)

Chicken Breast stuffed with a Mousse of Spinach and Gorgonzola Cheese with an Artichoke Sauce Garnished with Toasted Pine Nuts accompanied with Barley Risotto and Julienne of Zucchini, Carrots and Yellow Squash

Oven Roasted Herb and Breadcrumb topped Tilapia accompanied with Wild and Long Grain Rice Pilaf, French Beans and Shaved Carrots

Maple Brined Grilled Atlantic Salmon Filet with an Orange Scallion Salsa Garnished with Toasted Almonds accompanied with sautéed Wild Rice and French Beans

Grilled Atlantic Salmon topped with Mediterranean Artichoke Salad accompanied with Saffron Risotto Cake and Asparagus

Grilled Chilean Sea Bass with a Saffron Lobster Sauce accompanied with Charred Tomato Risotto Cake, Asparagus and Slivered Red Peppers

Medallions of Beef Tenderloin layered with Mushroom Duxelle and Camembert Cheese with a Balsamic infused Demi Glace accompanied with Garlic Whipped Potatoes, French Beans and Julienne Carrots

Grilled Salmon and Grilled Medallion of Beef Tenderloin with Wild Mushroom Sauce and served with Garlic Whipped Potatoes and Roasted Mixed Vegetables

Grilled Chicken Breast and Grilled Medallions of Beef Tenderloin with Tarragon Mustard Sauce served with Garlic Whipped Potatoes and Roasted Mixed Vegetables

Dessert :

Your wedding cake cut and served

Bar :

J & B Scotch, Jim Beam Bourbon, Seagram's 7 Whiskey, Vodka, Gin, Rum

Beers: Budweiser, Bud Light, Michelob Ultra, Miller light, O'Doul's Amber

Wine: Chardonnay & Cabernet

Soft Drinks, Waters & Mixers

Table Wine:

House White and Red Wine

Package Prices (Based on 50 Guests or More):

\$43.00 Per Person

Package Includes:

*Choice of one appetizer and one entrée from selected menus

*Your wedding cake cut and served with selected dessert sauce

*French Roast Coffee and Iced Tea

*2-hour open bar Wine served at the dinner tables

*White/ Back Cotton napkins

*Standard Tables and Chairs

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