

All-In One -Shower Package

25 Guests: \$800 Inclusive of Service Charge

40 Guests: \$1250 Inclusive of Service Charge

80 Guests: \$2500 Inclusive of Service Charge

100 Guests: \$3100 Inclusive of Service Charge

Each additional guests \$31.00 Inclusive

Formal Floor Length Linens

Ivory Chair Covers

Candle centerpieces

Mimosa/Champagne or Cider Toast Included

Coffee, Hot tea and Iced Tea Included

Choice of one of the menu options

Below:

Salad Buffet

- Minestrone Soup
- Mixed Greens, Crisp Romaine, Cucumbers, Sliced Tomatoes, Croutons, Carrots, Onions & Shredded Cheddar Cheese
- Pasta Salad
- Grilled Sliced Chicken
- Marinated Sliced Beef
- Rolls & Butter
- Triple Layer Chocolate Cake & Mini Cheesecakes

Or

Chuck Wagon

- Garden Salad
- Roasted Chicken
- Fire Roasted Salsa with Tortilla Chips
- Brown Sugar Baked Beans, Corn on the Cob
- Chili Con Carne
- Jalapeno Corn Bread
- Apple Crisp with Real Whipped Cream

Reception Style (1 Hour Display is Replenished)

Grilled Vegetables

Grilled Seasonal Vegetables,
Marinated in Balsamic & Fresh Herbs to Include:
Zucchini, Yellow Squash, Eggplant, Portobello
Mushroom, Yellow & Red Peppers, Asparagus

Bruschetta Station

Tomato Basil Concasse, Kalamata Olive
Tapenade, Sun-dried Tomato Goat Cheese &
White Bean Hummus
Served with Crostini, Pita Chips &
Gourmet Crackers

Sesame Chicken Skewers

Cheese Steak Spring Rolls

Spinach & Feta in Phyllo Turnovers

Assorted Cookies

All-In One – Birthday/Anniversary Package

25 Guests: \$1050 Inclusive of Service Charge

40 Guests: \$1700 Inclusive of Service Charge

80 Guests: \$3350 Inclusive of Service Charge

100 Guests: \$4200 Inclusive of Service Charge

Each additional guests \$42.00 Inclusive

Formal Floor Length Linens

Ivory Chair Covers

Candle centerpieces

Champagne or Cider Toast Included

Coffee, Hot tea and Iced Tea Included

Choice of one of the menu options below:

A La Carte Dinner

Salads

Mixed Field Greens Wrapped in Cucumber Accompanied by

Entrée's (Select Two)

- Sage & Prosciutto Stuffed Chicken – *Marsala Wine Sauce Chicken & Wild Mushroom Demi*
- Chicken Breast Topped with a Marinated Tomato Salad
- Breast of Chicken Stuffed with Crabmeat & Fontina – *Lemon Caper Sauce*
- Tomato Braised French Cut Chicken – *Golden Raisins & White Balsamic Vinegar*
- Oven Roasted Salmon – *Spinach & White Bean Ragout*
- Pan Seared Cod – *Leek, Tomato, Scallion, Parsley & Olive Oil*
- 8oz Grilled Filet of Sirloin – *Cabernet Demi*
- Grilled Vegetable Stack – *Herbed Polenta & Roasted Tomato Coulis*
- Butternut Squash Tortellacci – *Brown Sage Butter & Goat Cheese*
- Mélange Ravioli – *Artichokes, Sundried Tomatoes, Crumbled Feta*

Starch • Herb Roasted Fingerling Potatoes

Vegetable • Fresh Seasonal Vegetable

Dessert (Select one)

- White Chocolate Bread Pudding – *Jack Daniels Whiskey Sauce*
- Black Forest Cheesecake – *Oreo crust with cherries in Kirsch liquor & chocolate mousse*
- Vanilla Bourbon Cake – *Sponge Cake with Vanilla Syrup & Tahitian Vanilla Bean Mousse*
- Warm Apple Tart – *Fresh Granny Smith Apples In A Pure Butter Puff Dough*

Buffet Dinner

Salads (Select One)

- Greek Salad
- Cobb Salad
- Tossed Traditional Caesar Salad
- Roma Tomato, Basil & Red Onion Salad

Entrees (Select Two)

- Citrus Grilled Chicken, Roasted Fennel, Tomatoes & Olives
- Chipotle Infused Breast of Chicken Black Bean Relish
- Grilled Basil Infused Chicken, Warm Tomato Salad
- Oven Roasted Cod, White Bean Ragout
- Pan Seared Salmon, Pine Nuts, Golden Raisins, Capers
- Swordfish, Broccoli Rabe & Tri Color Roasted Peppers
- Herb Roasted Sirloin, Mushroom Demi Glace
- Roasted Pork Loin Peach & Shallot BBQ Sauce
- Eggplant Rollatini

Vegetables (Select Two)

- Braised Zucchini, Potatoes, Sage & Garlic
- Grilled Asparagus & Red Peppers
- French Beans with Mushrooms & Red Onion
- Roasted Eggplant with Grape Tomatoes, & Sautéed Spinach
- Roasted Vegetable Medley with Fresh Herbs
- Smashed or Roasted Red Bliss Potatoes
- Toasted Orzo with Spinach & Parmesan Cheese

Pasta (Select One)

- Penne Marinara
- Bowtie with Basil Pesto Cream Sauce
- Cavatappi with Alfredo, Peas & Prosciutto
- Rigatoni Pasta with Mushrooms & Gorgonzola
- Penne with Cauli-fredo
- Cavatappi with Broccoli Walnut Pesto

Dessert Station

To Include an Assortment of Sweet Treat

