

Our Wedding Packages

WEDDING PACKAGE INCLUSIONS:

5 Hour Premium Open Bar

Champagne Toast

Cork Finished Wine Service with Dinner

Deck Access

Servers in Formal Tuxedos

Private Server to Attend to Bridal Party and Immediate Family

Direction Cards

White Linen Tablecloths and Ivory Linen Napkins

Coat Check

Preferred Vendors List

Standard Wedding

~ COCKTAIL HOUR ~

International Cheese and Fruit Platter

Imported and Domestic Cheeses with Grapes, Sliced Fruits
and Berries of the Season

Fresh Vegetable Crudité

Served with Herb Dip and Hummus

Butler Passed Hors d'Oeuvres

A Homemade Selection, Served Butler-Style Continuously
and Unlimited for One Hour

~ RECEPTION ~

Champagne Toast

Appetizer (Please select one from the list below)

~ Seasonal Fruit with Lemon Lime Dressing

~ Three Cheese Tortellini with Spinach Walnut Pesto

~ Duck Vegetable Rolls with a Spicy Asian Dipping Sauce

Salad (Please select one from the list below)

~ Organic Baby Field Greens in Balsamic Vinaigrette

~ Classic Caesar Salad

Entrée (Please select two from the list below)

Herb Marinated French Breast of Chicken

with Roasted Shallot Pan Jus

Roasted Chicken Breast

with Lemon Herb Sauce and Sautéed Mushrooms

Slow Roasted Prime Rib of Beef

Served with a Port Demi Glaze

Roast Strip Sirloin of Beef

Served with a Native Wild Mushroom Sauce

Crab Stuffed Flounder Fillet

with a Chardonnay Cream Sauce

Pan Seared Teriyaki Glazed Salmon

Served over Julienne Vegetables and Soba Noodles

Above selections accompanied by Chef's choice of seasonal vegetable
and custom seasoned rice or potato to complement your main course.

Custom Wedding Cake

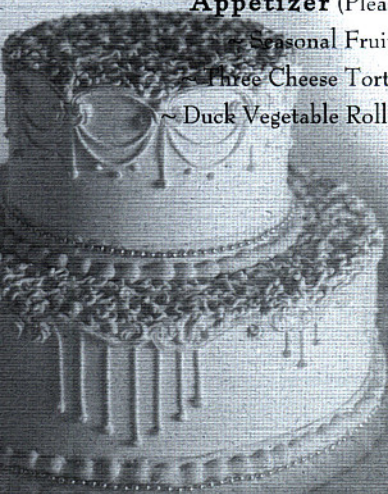
Coffee Service

Set Up Fee for Ceremony \$300.00

Service Fee \$250.00

\$95.00 Per Person

(Please add tax and gratuity)



Deluxe Wedding

~ COCKTAIL HOUR ~

International Cheese and Fruit Platter

Imported and Domestic Cheeses with Grapes,
Sliced Fruits and Berries of the Season

Fresh Vegetable Crudités

Served with Herb Dip and Hummus

Butler Passed Hors d'Oeuvres

A Homemade Selection, Served Butler-Style
Continuously and Unlimited for One Hour

~ RECEPTION ~

Champagne Toast

Appetizer (Please select one from the list below)

- ~ Crab Cake with Pineapple Sweet Pepper Salsa
and Ginger Scallion Aioli
- ~Buffalo Mozzarella, Heirloom Tomato
and Grilled Eggplant Napoleon
- ~Shrimp Cocktail Served on a Bed of Lettuce
with Horseradish Cocktail Sauce
- ~Wild Mushroom Ravioli with Pistachio Cream Sauce

Salad (Please select one from the list below)

- ~Organic Baby Field Greens in Balsamic Vinaigrette
- ~Classic Caesar Salad
- ~Beet and Walnut Salad in Sherry Vinaigrette

Entrée (Please select two from the list below)

Sautéed Breast of Chicken

Layered with Prosciutto, Mozzarella, & Topped with a Mushroom Sauce

Boneless Breast of Chicken

Stuffed with Spinach, Feta Cheese, and Sundried Tomatoes
with a Parmesan Crust

Herb Marinated French Breast of Chicken
with Roasted Shallot Pan Jus

Grilled Filet Mignon
with Roasted Shallot and Shitake Mushroom Demi-Glace

Black Angus Steak
Lightly Breaded with Fresh Bread Crumbs and Italian Spices.
Sautéed with Spicy Peppercini Peppers

Marinated Pork Chops
Stuffed with Apples, Walnuts, Cornmeal, and Gorgonzola Cheese.
Topped with Apple Relish

Multi Spiced Crusted Tuna Steak
with Black Bean Shiraz Butter Sauce

Pan Seared Peppered Swordfish
with Red Onion Salsa

*Above selections accompanied by Chef's choice of seasonal vegetable
and custom seasoned rice or potato to complement your main course.*

Viennese Table

Presentation of Cakes and Tarts, Miniature Pastries,
House Baked Cookies

Custom Wedding Cake

Coffee Service

Set Up Fee for Ceremony \$300.00
Service Fee \$250.00

\$115.00 Per Person
(Please add tax and gratuity)

