

Dinner Wedding Package

5 Hour Open Bar

Premium Brands

Wine with Entrée

Reception

(Passed Butler Style)

*Cognac Lobster Medallions, Asian Marinated Tuna Tartar, Asparagus Tips with Parma Ham,
Beef Roulade with Horseradish and Chives, Smoked Salmon with Lemon Scented Hummus,
Tandoori Chicken Satay, Scallops wrapped in Bacon, Crab Rangoon*

Cold Presentation

(Buffet Style)

*Seasonal Fresh Fruit, Italian Charcuterie and Cheeses, Crudite with Dips, Melon with Prosciutto,
Grilled Marinated Vegetables including Portobello Mushrooms,
Bocconcini, Hummus, Baba Ghanoush, Tabbouleh, Stuffed Grape Leaves
Focaccia, Break Sticks, Pita*

Dinner

Champagne Toast

Gulf Shrimp

Served with Black Fettuccini and a Spicy Creole Vin Blanc

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Georgian Salad

*Baby Greens in a Crouton collar with a Peanut Vinaigrette
and Dried Cranberries*

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Entrée

(Choice of two Chicken, Fish)

Grilled Rosemary Chicken with Shiitake Mushrooms & Asparagus

Pan Roasted Red Snapper with Braised Fennel & Leek

All Entrees include Chef's Choice of Vegetable and Starch

(Vegetarian on request)

Intermezzo

Wedding Cake

20 % Gratuity and 8.375% NYS Tax Additional Charge

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