

The Silver Wedding Package

Fine Linen Package

One Hour Cocktail Reception
Featuring Premium Brand Liquors

Domestic & International Cheese and Fruit Display
Antipasto Display
Crudités of Fresh Vegetables with Dipping Sauce

Butler passed Hors D'oeuvres

Dinner

Champagne Toast

Glass of Select Wine with Dinner

Appetizer

Salad

Entrée

Custom Designed Wedding Cake

Platter of Chocolate Dipped Strawberries for each table
Freshly Brewed Regular & Decaffeinated Coffee
Herbal & Spice Teas

Coffee Station

Set One Hour prior to the conclusion of the event

Private Salon for Bridal Party

Discounted Overnight Rooms for Wedding Guests

Complimentary Overnight Suite for Bride & Groom
with a Complimentary Bottle of Champagne
\$79.00 per person

Please add an 20% service charge and 6% meals tax. All prices are subject to change.

Hors D'oeuvres
(Select Six)

Cashew Chicken Springroll
Shredded Chicken, Cashews and Oriental Vegetables
with Orange Ginger Dipping Sauce

Spanikopita
Spinach, Feta and a Pinch of Mint in a Handmade Filo Triangle

Bruschetta
with Fresh Roma Tomatoes, Basil, Pesto and White Balsamic Vinegar

Scallops Wrapped In Bacon

Chicken Satay
with Thai Chili Dipping Sauce

Mini Sausage or Cheese Calzone
with Pesto Marinara Sauce

Mini Quiche Assortment
Classic Spinach Quiche, Mushroom Quiche and Cheese & Spinach
Quiche

Swedish or Italian Meatballs

Smoked Chicken Quesadillas
with Sour Cream and Salsa

Tequila Poppers
Jalapeños Stuffed with Cheese and Dipped in Tequila Batter
with Chipotle Ranch Dressing

Franks in a Blanket
Miniature Franks Wrapped in Puff Pastry
with Spicy Brown Mustard

Appetizers
(Select One)

Lobster Bisque
with Dry Sack Sherry

Italian Wedding Soup

New England Clam Chowder

Fresh Fruit and Berries
Sliced Seasonal Melons, Sweet Golden Pineapple and Berries
with Papaya Relish and Cranberry Coulis

Eggplant Roulade
Italian Eggplant with Ricotta, Sundried Tomatoes, Spinach and Quattro
Formaggio
with Marinara Sauce and Chiffonade of Fresh Basil

Penne Pasta
with Pink Vodka Sauce and Baby Shrimp

Cavatelli Pasta Primavera
Roasted Seasonal Vegetables, Baby Spinach, Wild Mushrooms
and Roasted Garlic Asiago Cream Sauce

Salads
(Select One)

Caesar Salad
Crisp Romaine, Lemon Pepper Croutons, Shaved Parmesan
and Creamy Caesar Dressing

Field Greens Salad
Fresh Field Greens, Teardrop Tomatoes, English Cucumbers and
Shaved Sweet Onions
with Raspberry Vinaigrette

Entrée
(Select Two)

Breast of Chicken Picatta
with Lemon Caper Butter Sauce

Roast Prime Rib of Beef
with Port Enhanced Natural Au Jus and Creamed Horseradish

Pan Seared Atlantic Salmon
with Honey Mustard Herb Crust

Petit Filet Mignon and Herb Seared Chicken Breast
with Sautéed Crimini Mushrooms, Artichoke Hearts and Pearl Onions

Stuffed Breast of Chicken with Boursin, Spinach and Sundried Tomatoes
Roasted Garlic Tomato Cream Sauce

Stuffed Breast of Chicken
with Smoked Ham and Vermont Sharp Cheddar
with Sherry Cream Sauce

Stuffed Breast of Chicken
with Chorizo Corn Bread Stuffing and Natural Chicken Sauce with Fresh Herbs

Maryland Crab Cake and Grilled Chicken Breast
with Old Bay Dijon Mustard Sauce

English Cut Sirloin of Beef
Slow Roasted Aged Beef Sirloin with Knob Creek Wild Mushroom Demi Glace

Our Executive Chef and Culinary Staff with select and prepare the appropriate accompaniments to complement your Entrée Selections