



Wedding Menu

Cocktail Hour



Cold Table Display

A Display of Imported and Domestic Cheeses to Include; Farmhouse Cheddar, Finlandia, Swiss, Pepper Jack, Havarti, Muenster, Smoked Gouda Displayed with Sliced Fresh Fruits and Vegetable Crudités with Assorted Dips

Antipasto Display

An Assortment of Italian Meats to Include; Mortadella, Cappicola, Pepperoni, Sopressatta, Genoa Salami, Kalamata & Queen Olives, Cherry Peppers, Vine Ripened Tomatoes, Mozzarella Bocconcini, Vegetables Jardiniere and Panzanella



Hot Hors D'Oeuvres served Butler Style

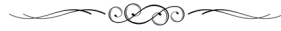
Select Eight

Bruschetta, Chicken Quesadilla, Assorted Petite Quiche, Kalamata Olive Tart, Scallops Wrapped in Bacon, Cocktail Franks En Croute, Mini Cuban Cristo, Shu Mai, Swedish Meatballs, Peking Duck Roll, Vegetable Spring Rolls, Smoked Salmon & Cucumber Flatbread, Chicken Samosa, Mini Crab Cakes, Empanadas, Bleu Cheese Cranberry Filo, Vegetable Samosa, Tandoori Chicken Satay, Potato Wrapped Shrimp, Steak and Cheese Spring Roll



Cocktail Hour

Continued



International Buffet

Select Five

*Mussels Vin Blanc, Seafood Newburg,
Arroz Con Pollo, Eggplant Rollatini,
Chicken Parmigiana, Chicken & Shrimp
Jambalaya, Tortelloni Bolognese,
Vegetable Lasagna, Fried Calamari,
Hungarian Goulash,
Steak Pizzaiola*

*Baked Ziti, Seafood Paella, Blackened Loin
of Pork served with Pineapple Salsa,
Shepherds Pie, Sausage & Peppers,
Stuffed Sole & Lobster Sauce,
Chicken & Portobello Toscana,
Szechwan Pork, Braised Kielbasa &
Pierogies, Shrimp Fra Diavolo*



Pasta Station

Select Two Pastas

*Farfalle * Penne * Orecchiette
Rigatoni * Rotelli*

Select Two Sauces

*Pesto * Alfredo * Bolognese * Ala Vodka
Marinara * Carbonara*

Pasta Station accompanied with Italian Bread and Rolls



Carving Station

Select Two Items

*Roasted Breast of Turkey
Top Round with Au Jus
Hickory Smoked Pit Ham with Pineapple
Bourbon Sauce*

*Corned Beef Brisket
Cajun Loin of Pork accompanied by
Georgia Peach Barbecue Sauce
Leg of Lamb served with Rosemary Jus*



Plated Dinner



Appetizer ***Select One***

Penne Ala Vodka
Lobster Bisque
Tortellini en Brodo
Chicken Veloute

Eggplant Rolotini
Rigatoni Bolognaise
Seasonal Fruit Cup
Rotelli Marinara



Salad ***Select One***

Caesar Salad

Sliced Plum Tomatoes, Baby Mozzarella and Garden Greens with Basil Vinaigrette
Mixed Garden Green Salad with a Cabernet Sauvignon Vinaigrette



Entrees ***Select Three***

Slow Roasted Prime Rib of Beef
with Rosemary Au Jus
Sliced Chateaubrian with Bearnaise Sauce
Grilled Filet Mignon with
Wild Mushroom Sauce
Grilled Chicken with a Porcini Cram Sauce
Chicken Sorrentino

Grilled North Atlantic Salmon with
Champagne Beurre Blanc and Artichoke Hearts
Seafood Stuffed Sole with Lobster Sauce
Chicken Francaise
Parmesan Crusted Tilapia with Vine Ripened
Tomato Mozzarella Bocconcini
Chicken Marsala

All entrees served with Potato & Vegetables



Dessert



Wedding Cake

*Viennese Platters for Each Table to Include;
Petit Fors, French & Italian Pastries and Truffles*



Five Hour Open Bar serving Deluxe Brand Liquor

*Absolut Vodka, Tanqueray Gin, Bacardi Rum,
Captain Morgan Rum, Malibu Rum, Jose Cuervo Tequila,
Seagrams Seven Whiskey, Dewars Scotch, Jack Daniels,
Amaretto DiSaronno, Baileys Irish Cream, Kahlua, Southern Comfort,
Vermouth, Triple Sec, Peach Schnapps*

Premium Wines to Include;

*Pindar Chardonnay, Fontana Condida Pinot Grigio,
Stone Cellars Merlot, CK Mondavi Cabernet Sauvignon, Beringer White Zinfandel*

Beer Selections to Include:

Budweiser, Coors Light, Corona and Heineken.

Coffee, Tea and Decaffeinated Coffee

Assorted Diet and Regular Sodas

