

CLASSIC WEDDING RECEPTION

Included in your package:

Five Hour Open Bar of Premium Liquors – Imported and Domestic Beers – Champagne Toast

Social Hour

*Guests enjoy exquisite hors d'oeuvres and cocktails by our picturesque garden terrazzo.
Your choice of EIGHT Hot Hors d'oeuvres will be served white gloved butler style.*

White Gloved Butler Style:

*Spinach Spanakopita
Asparagus Wrapped in Phyllo
Truffle Parmigiano Fries
Zucchini Tzatziki Chips
Butternut Squash Shooters
Fig and Fontina with Lavender Puff
Risotto Croquette
Potato Croquette
Stuffed Mushrooms
Jalapeno Poppers
Fried Artichokes
Vegetable Tempura
Miniature Vegetable Spring Rolls
Italian Antipasto Kabob
Assorted Melon & Prosciutto Kabob
Goat Cheese and Roasted Pepper Crostini
Sesame Chicken
Chicken Satay
Miniature Chicken Quesadilla*

*Serrano Ham and Manchego Cheese
Franks in a Blanket
Tenderloin & Boursin
Philly Steak Roll
Beef Teriyaki
Beef Wellington
Pork Shumai
Shrimp D'Agostino
Smoked Salmon Canape
Brazilian Grilled Shrimp
Coconut Shrimp
Scallop Wrapped in Bacon
Clams Casino
Miniature Maryland Crab Cakes
Lobster Mac & Cheese
Mango Chile Salmon
Tuna Tartar
Crab Salad Tostada*

Buffet Style:

*Eggplant Rollatini
Pane Cotte
Buffalo Wings
Fried Calamari*

*Mussels Marinara
Clams Oreganata
Stuffed Littleneck Clams*



CLASSIC WEDDING RECEPTION CONT.

Social Hour Displays (Choice of Two Displays)

Artisan Cheese

Assortment of Domestic & International Cheese – Sliced Pepperoni – Assortment of Dried Fruits – Seasonal Marmalades – Fresh Seasonal Grapes – Paired with Water Crackers, Flatbread Crackers and Breadsticks

Tuscan

Tomato Bruschetta – Mediterranean Hummus – Roasted Pepper and Eggplant Tapenade – Spinach and White Bean Bruschetta – Fresh Crisp Vegetables Crudités with Assorted Dips – Paired with Breadsticks, Pitas and Crostini

Pasta Station

Choice of Two (Reference Second Course options to make your selection)

Mashed Potato Station

Choice of One – Idaho Potato accompanied with Cheese, Broccoli, Bacon, Chives, and Sour Cream

Or

Sweet Potato accompanied with Dried Currants, Candied Walnuts, Mini Marshmallow and Cinnamon Brown Sugar
Upgrade to include both \$1

Carving Station

Choice of One – Roasted Prime Rib, Roasted Tenderloin of Beef, Oven Roasted Chicken Breast of Turkey or Stuffed Porketta

Mac & Cheese

Orecchiette with Creamy Montgomery Jack and Cheddar Cheese Sauce accompanied with Pulled Pork, Lobster Salad, Peas and Sun-Dried Tomatoes



Social Hour Enhancements (Available at Additional Cost)

Antipasto*

Prosciutto Di Parma – Dried Sausage & Sopressata – Fresh Mozzarella & Aged Provolone – Marinated Artichokes & Mushrooms – Olives – Red Roasted Peppers and Goat Cheese Stuffed Pepper – Paired with Breadsticks and French Baguette

Slider Station*

Filet Mignon Pattie with your choice of Caramelized Onions, Sautéed Mushrooms, Bacon, Gorgonzola Cheese, American Cheese, Pepper Jack Cheese and Mini Dill Pickle
Upgrade to Include Pairing with Craft Beer \$1

Sushi Station*

A selection of Sushi Rolls \$MP
Upgrade to Include Pairing with Saki \$1

Raw Bar*

Chilled Jumbo Shrimp Cocktail, Fresh Littleneck Clams and Oysters on a Half-Shell.
Upgrade to include Lobster Tails, King Crab Legs or Mixed Seafood Salad* \$MP

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First Course

(Choice of One)

Mixed Greens – Assorted garden greens served with balsamic vinaigrette

Summer Salad – Crisp Arugula tossed with fresh sliced strawberries, pecans, and gorgonzola drizzled with raspberry honey vinaigrette

Autumn Salad – Assorted garden greens with gorgonzola cheese, dried cranberries, mandarins and candied walnuts served with balsamic vinaigrette

Wedge Salad – Fresh Iceberg lettuce frizzled with homemade bleu cheese dressing, topped with crisp bacon and tomato confetti

Greek Salad – Crisp greens, Feta, black olives, with a Greek herbed vinaigrette

Cantaloupe & Prosciutto – Cantaloupe wrapped with Prosciutto di Parma

Caprice* – Fresh mozzarella served with sliced tomatoes and red roasted peppers

Shrimp Cocktail * – Chilled jumbo shrimp served with our homemade cocktail sauce

Crab Cake* – Pan seared Maryland lump crab cake served with our homemade tangy remoulade on a bed of arugula

Wedding Soup – Traditional Italian escarole soup with mini meatballs in a chicken broth

Caldo Verde – Portuguese potato and kale soup with Chorizo sausage

Butternut Squash – Creamy blend of roasted butternut squash garnish with toasted sunflower seeds

Lobster Bisque* – Creamy, Cognac infused bisque of fresh lobster



Second Course

(Choice of One)

Penne alla Vodka – Penne pasta served with an Absolut Vodka infused Pancetta Pomodoro Sauce with a touch of cream

Rigatoni Bolognese – Rigatoni pasta served with a filet mignon ground beef Pomodoro sauce

Rigatoni Milanese – Rigatoni pasta made with sausage and dried mushrooms browned with cream

Penne al Pomodoro – Penne pasta served with a fresh tomato marinara sauce

Baked Manicotti – Manicotti pasta served in a fresh tomato marinara sauce

Farfalle alla Casa – Bowtie pasta served in a light cream sauce made with mushrooms, sweet peas, and prosciutto

Spinach Cannelloni* – Cannelloni pasta baked with a spinach and ricotta filling served with a fresh tomato marinara sauce

Tortellini al Bosco* – Tortellini pasta served in a light cream sauce made with sun-dried tomato, asparagus, and mushrooms

Gnocchi Spinaci* – Potato dumpling served in a light cream sauce made with spinach and prosciutto

Seafood Ravioli* – Shrimp, Crab, and Lobster Ravioli pasta served in a Cognac sauce

Intermezzo – Lemon, raspberry or passion fruit sorbet

Limoncello* – Lemon sorbet swirled with Limoncello liquor served in a champagne flute

Pumpkin* – Pumpkin sorbet served in a mini pumpkin and garnished with a pizzelle

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Third Course

(Choice of One per Main Course Entree)

Beef

Citrus Roasted Flank Steak – Oven Roasted Flank Steak flavored with a citrus marinade

Prime Rib of Beef – Seasoned lightly and roasted to perfection served with Au Jus

Grilled Rib Eye or NY Strip – Seasoned lightly and grilled to perfection, garnished with a fried onion ring

Filet Mignon – Seasoned lightly and grilled to perfection, served with a choice of sauce:

Raspberry Port, Gorgonzola, Thyme, or Madeira, and garnished with a fried onion ring

Grilled Baby Lamb Chops* – Seasoned lightly and grilled to perfection

Seafood

Stuffed Fillet of Sole – Served with a fresh seafood Ritz Stuffing

Salmon – Pan seared with a choice of sauce: Champagne Cream Reduction, Teriyaki, Honey Dijon Mustard, or Papaya-Mango Chutney

Tilapia Florentine – Lightly battered fresh tilapia in a white wine and lemon sauce on a bed of fresh baby spinach

Stuffed Jumbo Shrimp – Served with a fresh seafood Ritz stuffing and a side of drawn butter

Crab Encrusted Swordfish* – Pan seared Swordfish topped with a homemade Crab Cake and served in a Dill Beurre Blanc

Lobster Tail* – Choice of grilled or stuffed with a fresh seafood Ritz stuffing with a side of drawn butter

Tuna Steak* – Sesame seed encrusted pan seared Tuna, served medium rare, accompanied with an Asian seaweed salad and wasabi mashed potatoes

Poultry

Chicken Parmigiano – Breaded and fried chicken cutlet served with a fresh marinara sauce and covered with Mozzarella and Parmesan cheeses

Chicken Marsala – Breast of chicken sautéed with fresh mushrooms in a Marsala wine sauce

Chicken Florentine – Breast of chicken in a lemon sauce

Chicken Franciense – Breast of chicken in a lemon sauce

Chicken Piccata – Breast of chicken in a white wine sauce and crisp capers

Chicken Claudio – Breast of chicken with sun-dried tomatoes, asparagus and artichoke hearts in a white wine sauce

Chicken Contadina – Breast of chicken with Prosciutto di Parma, sliced tomato and mozzarella cheese served with a touch of Pomodoro sauce

Pollo con Spinaci – Breast of chicken stuffed with fresh mozzarella and baby spinach served with a goat cheese infused Béchamel sauce

Sausage & Herb Stuffed Breast of Chicken – Breast of chicken stuffed with a sausage and herb Ritz stuffing

Vegetarian

Eggplant Parmigiano – Fried eggplant served with a fresh marinara sauce and covered with Mozzarella and Parmesan Cheeses

Vegetable Napoleon (Vegan) – Colorful roasted vegetables layered and drizzled with a balsamic glaze

Grilled Tofu with Balsamic Glazed Vegetables (Vegan) – Grilled Tofu on top of color roasted vegetables layered and drizzled with balsamic glaze

Asparagus & Mushroom Risotto – Arborio rice made with fresh spring asparagus and mushrooms with a touch of saffron