

Included in your package:

Six Hour Open Bar - Wine Service - Champagne Toast - Wedding Cake

Guests enjoy exquisite hors d'oeuvres and cocktails by our picturesque garden terrazzo.

Carving Station (Choice of One): Oven Roasted Prime Rib, Turkey, or Porketta Pasta Station: Penne alla Vodka and Tre-Colored Tortellini al Bosco

Mediterranean Station: Assorted Bruschetta, Italian Cheese Display, Grilled Vegetable Display & Antipasto Bar Fresh Seafood Station (Choice of One): Platti del Golfo which includes Fried Calamari, Stuffed Clams & Mussels Marinara

or **Sushi Station:** Assorted hand rolled Sushi Displays or **Raw Bar:** Chilled Jumbo Shrimp, Clams & Oysters

Your Choice of EIGHT Hot Hors d'oeuvres served white gloved butler style

Appetizer (Choice of One)

Greek Salad — Crisp Greens, Feta, Black Olives, with a Greek Herbed Vinaigrette
Summer Salad — Crisp Arugula tossed with Fresh Sliced Strawberries, Pecans and Gorgonzola drizzled with a Raspberry Honey Vinaigrette

Wedge Salad — Fresh Iceberg Lettuce drizzled with Homemade Bleu Cheese dressing and topped with Crisp Bacon and Tomato Confetti

Autumn Salad — Mixed greens with gorgonzola cheese, dried cranberries, mandarins and candied walnuts served with balsamic vinaigrette

Crab Cake — Pan Seared Maryland Lump Crab Cake, served with Our Homemade Tangy Remoulade on a Bed of Arugula
Grilled Shrimp — served with a Limoncello Risotto

Lobster Bisque or Butternut Squash Soup

Main Entrée (Choice of Three)

Grilled New York 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:

Madeira, Gorgonzola or Raspberry Port, and garnished with a Fried Onion Ring

Grilled Baby Lamb Chops—Seasoned lightly and grilled to perfection

Lobster Tail — Choice of grilled or stuffed with a fresh seafood Ritz stuffing served with a side of drawn butter
Crab Encrusted Swordfish — Pan seared Swordfish topped with a homemade Crab Cake and served with Dill Beurre Blanc
Chicken Claudio — Breast of Chicken with sun-dried tomatoes, asparagus and artichoke hearts in a white wine sauce
Stuffed Chicken con Spinachi — Breast of Chicken stuffed with fresh mozzarella and baby spinach served with
a goat cheese infused Béchamel sauce

Surf & Turf (Available as Choice of Two) — Duo of Grilled Filet Mignon and Stuffed Jumbo Shrimp Accompanied by Seasonal Vegetables and Potatoes

Dessert

Your Wedding Cake served with Italian Espresso, Coffee & Tea One dessert table of your choice