

Sapphire Wedding

Included in your package:

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

Cocktail Hour

Your choice of eight hors d'oeuvres and two cocktail hour displays

Butler Style

Spinach Spanakopita	Risotto Croquette	Sesame Chicken	Smoked Salmon Canape
Asparagus Wrapped in Phyllo	Potato Croquette	Miniature Chicken Quesadilla	Brazilian Grilled Shrimp
Butternut Squash Shooters	Stuffed Mushrooms	Buffalo Chicken Roll	Coconut Shrimp
Miniature Vegetable Spring Rolls	Jalapeno Poppers	Asian Chicken Lettuce Wrap	Scallop Wrapped in Bacon
Italian Antipasto Kabobs	Fried Artichokes	Philly Steak Roll	Clams Casino
Assorted Melon & Prosciutto Kabob	Vegetable Tempura	Beef Teriyaki	Miniature Maryland Crab Cakes
Goat Cheese and Roasted Pepper Crostini	Truffle Parmigiano Fries	Beef Wellington	Lobster Mac & Cheese
Serrano Ham and Manchego Cheese	Pork Shumai	Korean BBQ Springroll	Mango Chile Salmon
Fig and Fontina with Lavender Puff	Franks in a Blanket	Tenderloin & Boursin	Crab Salad Tostada

Buffet Style

Buffalo Wings
Eggplant Rollatini

Fried Calamari
Mussels Marinara

Clams Oreganata
Stuffed Littleneck Clams

Cocktail 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 Crudites with Assorted Dips – Paired with Breadsticks, Pitas and Crostini

Mashed Potato Station

Idaho Potatoes accompanied with Cheese, Broccoli, Bacon, Chives, and Sour Cream

Carving Station

Choice of One – Roasted Prime Rib, Roasted Tenderloin of Beef, Oven Roasted 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

Cocktail 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

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 tossed with gorgonzola cheese, dried cranberries, red onions and candied walnuts drizzled with balsamic vinaigrette

Wedge Salad – Fresh Iceberg lettuce drizzled 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 – Classic Italian slow simmered meat sauce tossed with Rigatoni pasta

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 Entrée)

Beef

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

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

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

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 served over spinach

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

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

Stuffed Chicken Contadina – Breast of chicken stuffed with Prosciutto di Parma, Fontina cheese and roasted peppers served with a touch of Pomodoro Beurre Blanc sauce

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

