



# Wedding Reception Menu Options



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## ***Wedding Package #1*** ***Plated Dinner***

Our plated dinner package includes use of the Dining Room for up to four hours, hors d'oeuvres, a fresh garden salad with warm dinner roll, an entrée chosen from below with choice of accompaniments, fresh brewed iced tea, a glass of champagne per guest for toasting, the wedding cake, coffee & hot tea as well as a private open bar with service for 3 hours.

### **Hors d'oeuvres**

**Assorted Cheese Display served with an Assortment of Crackers**

\*

**Seasonal Fruit Platter**

\*

**Fresh Vegetable Tray with a Ranch Style Dip**

### **Fresh Garden Salad**

A mixture of fresh greens, tomatoes, and cucumbers topped with your choice of dressing and served with a warm dinner roll.

### **Entrées**

**Breast of Chicken Kiev - \$48.95**

(An 8 oz breaded and herb stuffed succulent breast of chicken topped with a white wine sauce)

\*

**Grilled Salmon topped with Butter & Dill - \$50.95**

(An 8 oz Salmon steak grilled to perfection and topped)

\*

**Roasted Prime Rib of Beef Au Jus - \$52.95**

(An 8 oz cut of tender Prime Rib, cooked medium well and basted with Au Jus)

\*

**Broiled Filet Mignon topped with Béarnaise Sauce - \$54.95**

(An 8 oz choice cut tenderloin cooked medium well topped with a creamy béarnaise sauce)

\*

**Beef Tenderloin with Jumbo Shrimp - \$60.95**

(An 8 oz choice cut tenderloin of beef cooked medium well and topped with three jumbo shrimp)

\*

**Steak & Lobster - \$69.95**

(An 8 oz succulent New York Strip Steak cooked medium well, accompanied with a steamed lobster tail cooked to perfection & served with a side of butter)

*\*All pricing listed is subject to a 20% service fee.*

*\*All packages are served for a minimum of 50 guests*

***Wedding Package #1 Continued...***  
***Plated Dinner***

***Accompaniments***

(Choice of two from the selections below)

**Green Beans Almandine**

\*

**Asparagus with Hollandaise Sauce**

\*

**Cosmopolitan Vegetable Medley**

\*

**Plum Glazed Carrots**

\*

**Red Bliss Potatoes**

(Small Red Potatoes roasted in olive oil and seasoned with fresh herbs)

\*

**Baked Potato**

(A medium sized potato baked until golden and fluffy, served with a side of butter and sour cream)

\*

**Rice Pilaf**

(Long grain white rice cooked in chicken broth with celery, carrots, herbs, & spices)

\*

**Wild Rice with Mushrooms**

(Long grain wild rice with diced fresh mushrooms)

***Also Available for Rental &/or Purchase***

**Rental of our Parquet Dance Floor - \$400.00**

**Rental of our Floating Candle Centerpieces - \$15.00 each**

**Rental of Table Mirrors - \$3.00 each**

**Purchase of Floral Centerpieces - \$15.00 & up per table**

**Wine Selections - \$15.95 & up per bottle**

**Champagne Punch - \$14.95 per gallon**

*\*All pricing listed is subject to a 20% service fee.*

*\*All packages are served for a minimum of 50 guests*

***Wedding Package #2***  
***Sit Down Buffet Style Dinner***

Our plated dinner package includes use of the Dining Room for up to four hours, hors d'oeuvres, a fresh garden salad with warm dinner roll, an entrée chosen from below with choice of accompaniments, fresh brewed iced tea, a glass of champagne per guest for toasting, the wedding cake, coffee & hot tea as well as a private open bar with service for 3 hours.

***Pricing***

**Choice of One Entrée - \$48.95**  
**Choice of Two Entrées - \$54.95**  
**Choice of Three Entrées - \$60.95**

***Hors d'oeuvres***

**Assorted Cheese Display served with an Assortment of Crackers**

\*

**Seasonal Fruit Platter**

\*

**Fresh Vegetable Tray with a Ranch Style Dip**

***Salads & Breads***

**A mixture of fresh crisp greens, tomatoes, and cucumbers with your choice of dressing**

\*

**Dinner Rolls & Butter**

***Entrées***

**Sliced Top Sirloin of Beef served in a Peppercorn Sauce**

\*

**Beef Stroganoff**

\*

**Breast of Chicken served in a wine and Mushroom Sauce**

\*

**Grilled Chicken Marsala**

\*

**Chicken Cordon Bleu**

\*

**Seafood Creole**

\*

**Spaghetti served with a Marinara Sauce**

\*

**Vegetable OR Beef Lasagna**

*\*All pricing listed is subject to a 20% service fee.*

*\*All packages are served for a minimum of 50 guests*

***Wedding Package #2 Continued...***

**Vegetables**

(Choice of One)

**Green Beans Almandine**

\*

**Peas & Carrots**

\*

**Cosmopolitan Vegetable Medley**

\*

**Plum Glazed Carrots**

**Side Items**

(Choice of Two)

**Red Bliss Potatoes**

\*

**Potatoes Au Gratin**

\*

**Rice Pilaf**

\*

**Steamed White Rice**

\*

**Garlic & Buttered Egg Noodles**

**Also Available for Rental &/or Purchase**

**Rental of our Parquet Dance Floor - \$400.00**

**Rental of our Floating Candle Centerpieces - \$15.00 each**

**Purchase of Floral Centerpieces - \$15.00 & up per table**

**Wine Selections - \$15.95 & up per bottle**

**Champagne Punch - \$14.95 per gallon**

*\*All pricing listed is subject to a 20% service fee.*

*\*All packages are served for a minimum of 50 guests*

## ***Wedding Package #3*** ***Cocktail Buffet***

\$52.95 per person

We highly recommend the stand-up cocktail buffet with hors d' oeuvres. It permits your guests to mingle with one another creating a festive atmosphere of informal dining. The cocktail buffet is not intended to be a dinner therefore only small plates and cocktail napkins will be provided.

Our Cocktail Buffet listed below includes a variety of hot and cold foods (the hot items being replenished for 1 1/2 hours. The cold items will not be replenished.), a glass of champagne per guest for toasting, the wedding cake, a coffee & hot tea station as well as a private open bar with service for 3 hours.

### **Menu**

#### **Sliced Top Sirloin of Beef served with Rolls and Condiments**

\*

#### **Spanakopita**

(fillo filled with spinach & cheese)

\*

#### **Mini Cordon Bleu**

\*

#### **Swedish Meatballs**

\*

#### **Assorted Petite Quiche Loraine**

\*

#### **Cheese Puffs**

\*

#### **Crab Stuffed Mushrooms**

\*

#### **Spinach Dip served with variety Bread Cubes**

\*

#### **Assorted Cocktail Sandwiches**

(Egg & Tuna Salad)

\*

#### **Decorated Vegetable Display served with a Ranch Style Dip**

\*

#### **Assorted Fruit Tray**

(All fruit provided is seasonal)

\*

#### **Cheese & Cracker Display**

*\*All pricing listed is subject to a 20% service fee.*

*\*All packages are served for a minimum of 50 guests*