



## *Table of Contents*

- 2. Cocktail Hour*
- 3. Wedding Packages*
- 5. Reception Stations*
- 6. Salad Stations*
- 7. Buffet Entries*
- 9. The Grand Finale*



# Cocktail Hour

- Crudites & Antipasto Display All included
  - Fresh Cut Vegetable display
- DiBruno Brothers Meat & Cheese Display
  - Fresh Mango Salsa with Tortilla Chips
  - Fresh Fruit Display
  - Homemade Humus with Pita Chips
- Tomato Basil Bruschetta served with seasoned French Baguettes
  - Variety of Flatbeds

## Hors d'Oeuvres

- Vegetable egg rolls
- Blackened chicken bites
- Mini Franks in Puff Pastry
- Spanikopita-Spinach & Cheese & Phyllo
  - Beef Teriyaki Skewers
- Chicken Quessadillas
  - Crab Rangoon
  - Parmesan Crusted Artichoke Hearts with Boursin Cheese
- Kobe Beef Sliders
  - Assorted Petite Quiche
- Mini Grilled Cheese Sandwiches
- Mini Crab Cakes with Basil Remoulade
- Steamed Shu Mai Dumplings with Soy Sauce
- Mini Meatballs on Skewers
  - Raspberry with Toasted Almond & Brie in Phyllo
- Crabmeat Stuffed Mushroom Caps
- Steak, Chicken or Shrimp Lo Mein
- Fried Shrimp with Cocktail Sauce
- Sausage, Peppers & Onions
- Fried Calamari with Marinara Sauce
- Swedish Meatballs
- Chicken Fontina Bites with Sun-dried Tomato
- Bang Bang Shrimp
- Petite Beef Wellington served with Creamy Horseradish Sauce
- Macaroni & Cheese Jalapeno bites
- Chicken Empanadas
  - Spinach Stuffed Risotto bites
  - Bacon Wrapped Scallops

# Wedding Packages

Packages include: Floor length linens, Choice of Table overlay & Napkin colors, Maître d', Choice of Custom Designed Wedding Cake by one of our preferred Bakers, Coffee & Herbal Tea display, Complimentary Self-Parking & Complimentary Coatroom Attendant (if needed).

On-site wedding ceremony setup fee & coordinator \$875.

## Buffet Dinner

### *Champagne Toast*

Five Hour Premium Open Bar, Crudités Display  
Butlered & Table Displayed Hors d'Oeuvres (Choice of 6)  
Choice of Served Salad, Buffet Style Dinner  
Miniature Pastry Display & Wedding Cake served with Ice Cream

### *Dream Package*

Champagne Toast with Strawberry, Five Hour Premium Open Bar  
Crudités Display, Butlered & Table Displayed Hors d'Oeuvres (Choice of 8)  
Choice of (1) Reception Station  
Choice of Served Salad, Buffet Style Dinner  
Choice of Plated Dessert & Wedding Cake

## Unity Package

Champagne Toast with Strawberry, Five Hour Premium Open Bar (Includes Signature Cocktail & Grey Goose Vodka)  
Crudites Display, Butlered & Table Displayed Hors d'Oeuvres (Choice of 8), Choice of (1) Reception Station, Choice of (1) Ugraded Specialty Station  
Choice of Served Salad, Buffet Style Dinner (Includes Filet Mignon)  
Butlered Specialty Desserts & Wedding Cake

# *Sit-Down Dinner*

## *Commitment Package*

Champagne Toast  
Five Hour Premium Open Bar  
Crudites Display  
Butlered & Table Displayed Hors  
d'Oeuvres (Choice of 6), Pasta Station  
Choice of Salad, Choice of Two Entrees  
from Chicken to Salmon  
Miniature Pastry Display  
& Wedding Cake served with Ice Cream

## *Love Package*

Champagne Toast with Strawberry  
Five Hour Premium Open Bar  
Crudites Display  
Butlered & Table Displayed Hors  
d'Oeuvres (Choice of 8),  
Choice of (2) Reception Stations  
Choice of Salad, Choice of Two Entrees  
from Chicken, Salmon or Prime Rib  
Choice of Plated Dessert & Wedding  
Cake

## *Romance Package*

Champagne Toast  
Five Hour Premium Open Bar  
Crudites Display  
Butlered & Table Displayed Hors d'Oeuvres (Choice  
of 6), Pasta Station  
Choice of Salad, Choice of Two Entrees  
from Chicken to Salmon  
Miniature Pastry Display  
& Wedding Cake served with Ice Cream

# Reception Stations

## *Pasta Station*

Chef prepared to order using the freshest ingredients  
-Penne with Vodka Blush Sauce  
-Torellini Carbonara in a Creamy Parmesan Sauce with Caramelized Pancetta & Peas  
-Mushroom Ravioli in a Wild Mushroom Sauce  
-Complimented by Herb Focaccia Bread

## *Stir Fry/Wok Station*

Chef prepared to order Authentic Wok specialties f General Tso's Chicken, Beef Stir Fry, Chiffonade Vegetables & Fried Rice  
Accompanied by Soc, Chili Sauce & Chop Stics, completed with Chinese take out containers

## *Slider Station*

Flat op presentation of cooked to order Kobe Beef  
Burgers served on mini buns with toppings to include Guacamole, Tomato Chutney, Ketchup, Mustard & Bacon Aioli  
complimented by Straight Cut & Sweet Potato Fries

## *Mashed Potato Bar*

Served in a Martini Glass & topped with your choice of:  
Melted Butter, Sour Cream,  
Cheddar Cheese, Bacon, Scallions, Brown Sugar, Marshmallow & Candied Pecans  
Garlic Mashed, Sweet Potato, Wasabi Mashed Potatoes

## *South of the Border*

Steak/Chicken Fajitas & Cheese Quesadillas cooked to order.  
Served with Guacamole, Pico de Gallo, Refried beans, Sour Cream & Salsa Complimented with Fried Plantains

## *French Fry Bar*

Served with Ketchup, Brown Gravy, Cheese Sauce, Sour Cream,  
Bacon, Scallions, Cinnamon Malo & Apple Cider Vinegar  
Straight Cut, Curly, Waffle Cut, Sweet Potato

## *Carving Station*

All included  
-Teriyaki Marinated Flank Steak  
-Honey Glazed Ham  
-Oven Roasted Turkey  
-Complete with Herb Focaccia Bread & appropriate garnishes

# Salad Selections

## *House Blend*

Iceberg & Romaine Lettuce with Sliced Cucumber, Grape Tomatoes & Homemade Croutons topped with our Signature dressing

## *Classic Caesar*

Fresh Cut Crisp Romaine Lettuce tossed in our creamy Caesar Dressing & Herb Croutons topped with Parmesan Cheese

## *Mixed Field Greens*

Mixed Field Greens served with Fresh Tomatoes, Sliced Cucumbers & Candied Pecans in Homemade Red Wine Vinaigrette

## *Spring Mix*

Spring Mix garnished with Dried Cranberries, Grape Tomatoes & Mandarin Oranges in Raspberry Vinaigrette

## *Apple Bacon Walnut*

Spring Mix & Baby Spinach with Apple Wedges, Crisp Bacon & Walnuts drizzled with Balsamic Vinaigrette

# Buffet Entries

## Choice of One Vegetable

- Broccoli (butter or cheese sauce)
- Candied Carrots -String Bean Almandine
- Mixed Vegetable (roasted corn, string beans, red peppers)
- California Blend (Broccoli, Baby Carrots & Cauliflower)

## Choice of One Potato

- Oven Roasted Potatoes - Sweet Potatoes
- Potatoes Au Gratin - Scalloped Potatoes
- Red Bliss with Rosemary
- Potato Souffle with Fresh Herbs
- Tri Color Fingerling Potatoes

## Select One from The Chef's Carving Block

- Top Round Beef Au Jus – Marinated Flank Steak (served with Bordelaise Sauce)
- Roasted Pork Lin (served with Chasseur Sauce)
- Baked Ham with a Honey Jack Daneils Glaze
- \*-Prime Rib Au Jus with Horseradish Sauce
- \*-Filet Mignon with Demi-Glace
- \*Upgraded Item

## Select Three Entrees from the choices below:

### **Penne Pasta Pomodoro**

### **Tortellini Primavera**

Mixed Vegetables served in a Cream Sauce

### **Fettucini Rosa**

Roasted Red Peppers, Sun Dried Tomatoes & Spinach

### **Cheese Stuffed Manicotti**

Served in Marinara

### **Italian Sausage**

### **Scallopini**

Red or White

### **Chicken Marsala**

### **Chicken Florentine**

stuffed with Spinach, Mushrooms & Aged Romano Cheese

### **Grilled Salmon Fillet**

served with a Garlic Dill Butter Sauce

### **Chicken Cordon Bleu**

stuffed with Smoked Ham & Swiss Cheese

### **Chicken Italiana**

stuffed with Sun-dried tomatoes, Sharp Provolone, Roasted Peppers & Basil

### **Chicken Capon**

stuffed with Wild Rice served with Veloute

### **Flounder Florentine**

stuffed with Spinach, Mushrooms & Aged Romano Cheese

### **Baked Basa**

### **Chicken Francaise**

served in a White Wine Lemon Beurre Blanc

### **Grilled Mahi Mahi**

in a Tropical Chutney

### **Blackened Salmon**

with Apricot Glaze

### **Shrimp Scampi**

served over Orzo

### **Seafood Newburg**

Shrimp & Scallops mixed in a Lobster Blush served over Rice Pilaf

### **Honey Baked Salmon**

finished with a Teriyaki Glaze

### **Lobster Ravioli**

stuffed & served in a

### **Chicken Saltimbocca**

stuffed with Fresh Sage, Prociutto & Provolone Cheese

### **Penne Pasta with Vodka**

### **Blush Sauce**

### **Mushroom Ravioli**

stuffed & served in a Wild Mushroom sauce

### **Spinach & Sausage**

### **Stuffed Cannelloni**

served with Frontina Cheese & Spinach Cream Sauce

### **Shrimp Primavera**

Mixed Vegetables with Tortellini Pasta a& served in a Cream Sauce or Oil & White Wine

**Seafood Fra Diavolo**  
Shrimp & Scallops  
mixed in a Spicy Red  
Sauce served over  
Linguini

topped with Crabmeat  
**Flounder stuffed with  
Crabmeat**

Lobster Blush Sauce  
**Orange Roughy**  
layered with Crabmeat

**Jumbo Stuffed Shells  
with Ricotta**

## *Sit-Down entries*

We will accommodate any special dietary need or allergy. Vegetarian dishes & Kids menu are available.

**Chicken Marsala**  
Sauteed Chicken  
Breast served in a  
Marsala Wine Sauce  
**Chicken Francaise**  
Sauteed Egg-Dipped  
Chicken Breast served  
in a White Wine Lemon  
Beurre Blanc Sauce  
with Capers  
**Chicken Capon**  
Chicken Breast stuffed  
with Wild Rice &  
served with Veloute  
**Chicken Saltimbocca**  
Chicken Breast stuffed  
with fresh Sage,  
Prosciutto & Provolone  
Cheese served with  
Shiitake Mushroom  
Sauce  
**\*Grilled Chateaubriand**  
Sliced Beef tenderloin  
with Brandy  
Peppercorn Sauce

**Stuffed Shrimp**  
Three Shrimp Stuffed  
with Crab Imperial &  
finished with Seafood  
Cardinal Sauce  
**Chicken Cordon Bleu**  
Chicken Breast stuffed  
with Smoked Ham &  
Swiss Cheese served in  
a Smoked Ham Pepper  
Cream Sauce  
**Prime Rib Au Jus**  
Beef Rib-Eye Slowly  
Roasted served with a  
Creamy Horseradish  
**\*Filet Mignon**  
Grilled Center Cut Filet  
Mignon served with a  
Wild Mushroom Cream  
or Madeira Wine Sauce  
**Grilled Salmon**  
Salmon Filet Served  
with Garlic Dill Butter

Baked Salmon  
-Baked Horseradish  
Encrusted Norwegian  
Salmon Filet  
-Honey Baked Salmon  
finished with a Teriyaki  
Glaze  
Flounder Florentine  
Flounder Stuffed with  
Spinach & Wild  
Mushrooms finished  
with Sherry Cream  
Sauce  
Chicken Florentine  
Chicken Breast stuffed  
with Spinach, Wild  
Mushrooms & Aged  
Romano Cheese  
served in a Sherry  
Veloute Sauce  
Chicken Italiana  
Grilled Chicken Breast  
topped with Sun Dried  
Tomatoes, Melted Basil  
Asiago, Roasted  
Peppers in a Tomato  
Basil Cream Sauce

**Crabmeat Stuffed  
Flounder**  
Flounder Stuffed with  
Crabmeat & finished  
with Sherry Wine  
Shrimp Sauce  
**\*Jumbo Lump Crab  
Cakes**  
Twin Jumbo Lump  
Crab Cakes Pan Seared  
Golden Brown on a  
bed of Wild Rice with  
Roasted Red Pepper  
Coulis  
**Stuffed Tenderloin of  
Pork**  
Stuffed with Broccoli  
rabe, Sun-dried  
Tomato, Prosciutto &  
Sharp Provolone  
Cheese  
**Pan Seared Salmon**  
Salmon Filet finished  
with Tomato Coulis,  
Capers & Olives in  
Spicy Marinara  
\*Upgraded Item



# The Grand Finale

*Choice of (1) with Dream or Love Package*

New York Cheese Cake  
Served with Fresh Berries & Crème  
Anglaise

Chocolate Cup filled with (select 1)  
1.) Trio of Sorbets  
2.) Fresh Fruit & Berries  
3.) Chocolate Mousse with sprig of  
mint.

All served with your Wedding Cake

**Bananas Foster Tostada**  
Cinnamon Sugar Tortilla topped  
with Banana Foster, vanilla Ice  
Cream & powdered sugar

**Warm Apple Pie Roll**  
Served with Vanilla Ice Cream &  
Caramel Glazed topped with  
powdered sugar



## *Embrace your dessert!*

### **Butlered Specialty Dessert**

A variety of specialty Butlered Dessert to be passed around by the servers the last hour of the party. Desserts include, but not limited to Chocolate Dipped Lollipop Caked, Chocolate Dipped Strawberried, Mini Ice Cream Sandwiches, Mini Cones Filled with Sorbet, Fruit Kabob, Chocolate Truffles, Apple Wontons, Root beer Floats, Orange Crush Floats, Chipwich, Flavored Mousses & Chocolate Fudge Brownies

### **Viennese Sweet Table/Cordial & Coffee Bar**

A Spectacular Array of Cakes, Miniature French & Italian Pastries, Flambe of Bananas Foster & Cherried Jubilee, Fresh Seasonal Fruit Display, Assorted Flans & Mousses presented in Martini & Shot glasses, Creme Brulee, Tiramisu, Miniature Cones filled with assorted Sorbetes & Ice creams, Chocolate dipped Strawberries, Chocolate Truffles, Petite Fours, International Coffees & Cordial Bar

## *Upgraded Dessert Stations*

*Add some fun to your dessert table!*

### Carnival Station

Fresh Popped Popcorn with various Drizzles

Freshly spun Blue Raspberry & Pink Cotton Candy

Funnel Cake Fries sprinkled with Powdered Sugar & served with Chocolate & Caramel Sauce

Snow Cones with Blue Raspberry, Cherry, Orange, Watermelon Flavoring (available as an Adult Beverage Station)

### S'mores & More

Make your own S'mores: Graham Crackers, Marshmallows & Hersey Squared complimented with Freshly Baked Assorted Cookies

### Ice cream Parlor

Gourmet Ice Cream on a Homemade Waffle with Chopped Reese's Peanut Butter Cups, Wet nuts, Jimmies, Brownie Bites, Cherries, Chocolate Chips, Pretzel Pieces, M&M's, Hersey Syrup, Mallo Cream, Whipped Cream & Peanut Butter Sauce

Ice Cream Sandwiches

Root Beer Floats

### Mousse Bar (Your choice of four)

Orange Creamsicle, Oreo, Reese's Peanut Butter, Chocolate, Strawberry Kiwi, Coconut, Key Lime, Peppermint, Pumpkin Pie, Dark Chocolate