

Special Occasion Packages

PRICES INCLUDE TAX, GRATUITY, & WEDDING CAKE

Package #1

5 hours of open bar (Bar Brands)
With Draft Beer, Wine, & Soda
Champagne Toast
Cheese Tray with Crackers
Vegetable Tray with Dip
Swedish or Italian Meatballs
Choice of 5 Hors D'oeuvres

Package #2

5 hours of Draft Beer, Wine, & Soda
Champagne Toast
Cheese Tray with Crackers
Vegetable Tray with Dip
Swedish or Italian Meatballs
Choice of 5 Hors D'oeuvres

ENTREES (choose 2 or 3 selections)

	#1	#2
Broiled Filet of Mignon with Amaretto Demi Glace	\$97.95	\$92.95
Sliced Beef Tenderloin of Beef w/ Béarnaise Sauce	\$89.95	\$84.95
Eye Round of Beef with Cabernet Sauce	\$80.95	\$75.95
Chicken Cordon Bleu with Béchamel Sauce	\$79.95	\$74.95
Breast of Chicken with Bread Stuffing	\$75.95	\$70.95
Chicken Marsala	\$74.95	\$69.95
Orange Glazed Crispy Duck Breast	\$79.95	\$74.95
Veal Marsala	\$79.95	\$74.95
Pork Verona with Hunter Sauce	\$80.95	\$75.95
Grilled Marinated Salmon with Dill Sauce	\$81.95	\$76.95
Stuffed Flounder with Crabmeat	\$82.95	\$77.95
Shrimp and Scallops Scampi	\$82.95	\$77.95
Tenderloin of Beef and Shrimp Scampi Combo	\$90.95	\$85.95
Tenderloin of Beef and Chicken Cordon Bleu Combo	\$87.95	\$82.95
Surf and Turf (Filet Mignon and Lobster Tail)	Mkt Price	Mkt Price
Children's Platter (Chicken Fingers, French Fries, and Applesauce) (12 and under)	\$19.95	\$19.95
Vegetarian Platter (upon request)	\$74.95	\$69.95
(All dinners above include: appetizer, salad, potato or rice, vegetable, rolls & butter, coffee, tea, & decaf)		
Family Style	\$79.95	\$74.95

Includes: Appetizer, salad, and choice of 3 Accompaniments

Choose 2 Meats: Roast Turkey, Baked Ham, Stuffed Pork Loin, Beef Tips, Veal & Peppers,
Breast of Chicken (Marsala or Lemon), Apricot Glazed Chicken, or Chicken Cacciatore

TENDERLOIN OF BEEF, ADD \$8.50 per person

Roll & Butter, Coffee, Tea, & Decaf

GOLD PACKAGE: Package #1 w/upgrade of bar and Chef's cookie table....add \$7.00

PLATINUM PACKAGE: Gold Package plus the Ceremony.....add \$10.00

Ceremony (per chair fee)\$5.50

Coffee Station after Dinner - \$1.50 per person

Chef's Cookie Table - \$5.00 per person

An assortment of cookies, mini éclairs, crème puffs and coffee

Hors D'oeuvres

Fresh Fruit Display with Dip
Spinach Dip with Bread Bowl
Cheese Puffs with Dill
Breaded Shrimp
Chicken Quesadillas
Chicken Nuggets
Stuffed Mushrooms with Sausage

Mini Potato Cakes
Parmesan Artichoke Hearts
Spanikopita
Shrimp Egg Rolls
Cocktail Franks
Assorted Mini-Quiche
Marinated Asparagus wrapped
in Prosciutto

Fried Ravioli
Mozzarella Sticks
Pizza Bagels
Mini Crab Cakes
Breaded Scallops
Sausage & Peppers
Water Chestnuts wrapped
in Bacon

Appetizers

Fresh Fruit Cup
Melon In Season
Homemade Soup
Prosciutto with Melon \$5.50
Shrimp Cocktail \$9.50
Stuffed Mushrooms with Crab \$8.50

Salads

Tossed Garden Salad
Caesar Salad \$3.00
Antipasto Salad \$4.25
Spinach Salad w/Mushrooms & Bacon \$2.50

Accompaniments

Green Beans
Green Beans with Almonds
Broccoli Spears
Roasted Vegetables
Buttered Corn
Vegetable Medley
Country Mixed Vegetables

Parsley Potatoes
Scalloped Potatoes
Roasted Red Potatoes
Whipped Potatoes
Whipped Sweet Potatoes
Candied Sweet Potatoes
Baked Potatoes
Baked Stuffed Potatoes (\$2.00 extra)

Homemade Bread Stuffing
Rice Pilaf
Wild Rice
Buttered Noodles
Whole Baby Carrots
Glazed Baby Carrots
Broccoli Au Gratin