

Special Occasion Packages

**PRICES INCLUDE TAX, GRATUITY, WEDDING CAKE,
TABLE-LENGTH LINENS, and CHAIR COVERS**

Package #1

5 Hours of Open Bar (Bar Brands)
With Draft Beer, Wine, & Soda
Champagne Toast
Cheese Display with Crackers
Vegetable Crudit  with Dip
Choice of Italian, Swedish, BBQ, or Sweet & Sour Meatballs
Choice of 5 Butlered Hors D'oeuvres

Package #2

5 Hours of Draft Beer, Wine, & Soda
Champagne Toast
Cheese Display with Crackers
Vegetable Crudit  with Dip
Choice of Italian, Swedish, BBQ, or
Sweet & Sour Meatballs
Choice of 5 Butlered Hors D'oeuvres

ENTREES (choose 2 or 3 selections)

	#1	#2
Broiled Filet of Mignon with Amaretto Demi Glace	\$119.95	\$114.95
Sliced Tenderloin of Beef w/ B�arnaise Sauce	\$112.95	\$107.95
Seasoned Grilled Sirloin Steak	\$104.95	\$99.95
Eye Round of Beef with Cabernet Sauce	\$102.95	\$97.95
Chicken Wellington	\$102.95	\$97.95
Chicken Cordon Bleu with B�chamel Sauce	\$101.95	\$96.95
Breast of Chicken with Bread Stuffing	\$95.95	\$90.95
Chicken Marsala	\$95.95	\$90.95
Orange Glazed Crispy Duck Breast	\$102.95	\$97.95
Veal Marsala	\$101.95	\$96.95
Marinated Pork Tenderloin	\$102.95	\$97.95
Grilled Marinated Salmon with Dill Sauce	\$102.95	\$97.95
Stuffed Flounder with Crabmeat	\$103.95	\$98.95
Shrimp and Scallops Scampi	\$105.95	\$100.95
Garden Vegetable Lasagna	\$93.95	\$88.95
Penne w/Vodka Sauce and Chicken	\$94.95	\$89.95
Tenderloin of Beef and Shrimp Scampi Combo	\$113.95	\$108.95
Tenderloin of Beef and Chicken Cordon Bleu Combo	\$110.95	\$105.95
Surf and Turf (Filet Mignon and Lobster Tail)	Mkt Price	Mkt Price
Children's Platter (Chicken Fingers, French Fries, and Applesauce) (12 and under)	\$24.95	\$24.95
Grilled Butternut Squash w/Rissotto and Vegetables	\$91.95	\$86.95

All dinners above include: appetizer or salad, potato or rice, vegetable, rolls & butter, coffee, tea, & decaf

Family Style	\$98.95	\$93.95
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*Includes: Appetizer or 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
Rolls & 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).....\$6.00
Coffee Station after Dinner - \$2.00 per person
Chef's Cookie Table - \$5.00 per person
An assortment of cookies, mini  clairs, cr me puffs and coffee station

Hors D'oeuvres

(Choose 5)

*Fresh Fruit Display with Dip
Ricotto Bruschetta
Breaded Shrimp
Chicken Quesadillas
Chicken Nuggets
Stuffed Mushrooms
with Sausage or Crab
Caprese Kabobs
Fig and Marscapone Crackers*

*Mini Potato Cakes
Parmesan Artichoke Hearts
Spanikopita
Shrimp & Crab Spring Rolls
Franks in Puff Pastry
Marinated Asparagus wrapped
in Prosciutto
Dates with chorizo sausage
wrapped in Bacon*

*Fried Ravioli
Mozzarella Sticks
Pepper Jack Cheese Puffs
Mini Crab Cakes
Breaded Scallops
Sausage & Peppers
Water Chestnuts wrapped
in Bacon
Tex-Mex Egg Rolls*

Appetizers/Salads

(Choose 1)

*Fresh Fruit Cup
Melon In Season
Homemade Soup
Tossed Garden Salad w/choice of 2 dressings
Caesar Salad*

Accompaniments

*Green Beans
Green Beans with Almonds
Broccoli Spears
Roasted Vegetables
Buttered Corn
Broccoli, Cauliflower, & Carrots
Country Mixed Vegetables
Penne w/Vodka Sauce*

*Parsley Potatoes
Scalloped Potatoes
Roasted Red Potatoes
Whipped Potatoes
Baked Potatoes
Red Skin Garlic Mashed Potatoes
Cauliflower Rice*

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