



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 Butlred 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 Butlred 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/Risotto 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

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 /person
Chef's Cookie Table.....	\$5.00 /person

An assortment of cookies, mini  clairs, cr me puffs and coffee station



SPECIAL OCCASION PACKAGES



Hors D'oeuvres

(Choose 5)

Fresh Fruit Display with Dip
Ricotta Bruschetta
Breaded Shrimp
Chicken Quesadillas
Chicken Nuggets
Stuffed Mushroom
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 (choice of 2 dressings)
Caesar Salad

Accompaniments

Green Beans
Parsley Potatoes
Homemade Bread Stuffing
Green Beans with Almonds
Scalloped Potatoes
Rice Pilaf
Broccoli Spears
Roasted Red Potatoes
Wild Rice
Roasted Vegetables
Whipped Potatoes

Buttered Noodles
Buttered Corn
Baked Potatoes
Whole Baby Carrots
Broccoli, Cauliflower, & Carrots
Glazed Baby Carrots
Country Mixed Vegetables
Cauliflower Rice
Broccoli Au Gratin
Penne w/Vodka Sauce