



Served Formal Dinner #1

Cocktail Hour (please ask for open bar pricing)

Display Tables

The following items will create a stunning Display Table:

Garden Fresh Crudités

Imported & Domestic Cheeses served w/ assorted

Carr's Crackers, Flatbreads & Breadsticks, Hummus &
Roasted Red Pepper Tappas served w/ Seasoned Pita Chips

Served Formal Dinner

Salad Course

Please choose one

Tomatoes & Fresh Mozzarella finished w/ Basil, Olive Oil, Balsamic Vinegar & Sea Salt

Red Leaf Lettuce w/ Chevre & Plum Tomatoes

Mixed Baby Greens w/ almonds, Mandarin Oranges, Chopped Green Onion & Chevre Cheese
Caesar Salad

Champagne Toast

Entrees

Please Choose One

Chicken Picatta

Grilled Breast of Chicken w/ Roasted Red Pepper Sauce

Grilled Chicken Breast topped w/ Sundried Tomatoes, Basil & Pinenuts

Chicken Stuffed w/ Spinach & Fontina Cheese & served in a White Wine Sauce

All Entrees served w/ Whole Wheat & White Rolls along w/ Whipped Butter

Served Wedding Cake & Coffee

Choose from either out list of designs or create your own

Traditional Geniose w/ Lemon Custard & Fresh Chopped Strawberries

Finished w/ Classic White Buttercream & Garnished w/ Fresh Flowers (Provided by your Florist)

(Regular Linens)

(Cocktails and Beverages not included unless specified)



Served Formal Dinner #2

Cocktail Hour (please ask for open bar pricing)

Butlered Hors D'Oeuvres

Please choose up to five

Display Table

The following items will create a stunning Display Table

Garden Fresh Crudités

Imported & Domestic Cheeses served w/ assorted Carr's Crackers, Flatbreads & Breadsticks

Hummus & Roasted Red Pepper Tappas served w/ seasoned Pita Chips

Brie en Brioche

Served Formal Dinner

Salad Course

Please Choose One

Tomatoes & Fresh Mozzarella finished w/ basil, Olive Oil, Balsamic Vinegar & Sea Salt

Red Leaf Lettuce w/ Chevre Plum Tomatoes

Mixed Baby Greens w/ Almonds, Mandarin Oranges, Chopped Green Onion & Chevre Cheese

Caesar Salad

Champagne Toast

Entrée

Your Guests will Pre-Select from the following selection – all entrees are served w/ Whole Wheat
& White Rolls along w/ Whipped Butters

Sliced Filet Mignon w/ Bordelaise Sauce served w/ Rosemary Potatoes & Grilled Seasonal Vegetables

Grilled Salmon w/ Sundried Tomatoes, Basil & Pinenuts served w/ Angel Hair Pasta in Fresh Herb &
Butter

Chicken Breast Stuffed w/ Spinach, Roasted Red Peppers, Portobello Mushrooms & Fontina Cheese topped
w/ Green Peppercorn Sauce

Chicken Breast Stuffed w/ Spinach & Apples topped w/ a light Walnut Cream Sauce gently laced
w/ Cognac

Spinach Spirals served w/ a Chianti Sauce & topped w/ Roasted Red Peppers, Portobello Mushrooms &
Pinenuts

Served Wedding Cake & Coffee

Choose from either of our list of designs or create your own...

Traditional Geniose w/ Lemon Custard & Fresh Chopped Strawberries finished w/ Classic White
Buttercream & Garnished w Fresh Flowers (Provided by Florist)

(Regular Linens) (Cocktails and Beverages not included unless specified)



Cocktail Style Reception

Cocktail Hour (please ask for open bar pricing)

Butlered Champagne

Butlered Hors D'Oeuvres

Please Choose up to Five of our wonderful homemade hors d'oeuvres Hand Made the Day of your Event

Display Table

Choose up to Three of the following items to create a stunning Display Table

Garden Fresh Crudités served w/ our Homemade Dips

Imported and Domestic Cheeses served w/ assorted Carr's Crackers, Flatbreads & Breadsticks

Hummus & Roasted Red Pepper Tappas served w/ seasoned Pita Chips

Mousse & Country Pate served w/ Whole Grain Mustard, Cornichon & Slivered Red Onion

Brie en Brioché

Smoked Norwegian Salmon served w/ Fresh Dill Sauce, Capers, Slivered Red Onion & French Baguette Rounds

Dinner Stations

Salad Station

Please Choose Three

Mixed Baby Greens w/ Plum Tomatoes & Chevre

Tomatoes & Fresh Mozzarella finished w/ Basil, Olive Oil, Balsamic Vinegar & Sea Salt

Fusilli Pasta Salad w/ Sundried Tomatoes, Fresh Basil, & Pinenuts

Baby Spinach w/ Gorgonzola Cheese, Chopped Red Onion & Walnuts

Grilled Seasonal Vegetable Platter

Caesar Salad

Carving Station

Please Choose Two

Carved Filet Mignon served w/ a Gorgonzola Cream Sauce

Whole Roasted Turkey served w/ Cranberry & Basil Aioli's

Glazed Bone in Ham served w/ assorted Mustards

Pasta Station

Please Choose Two - All Entrees Served w/ Whole Wheat & White Rolls along w/ Whipped Butter

Cheese Tortellini w/ Tomato Basil Cream Sauce

Spinach Spirals w/ Fresh Tomato, Leeks, Roasted Red Peppers, Prosciutto & Pancetta

Roasted Red Pepper Rigatoni w/ Grilled Chicken, Fresh Rosemary, Black Olives, Leeks & Fresh Tomatoes

Whole Wheat Pasta tossed w/ Julienne Grilled Vegetables & Extra Virgin Olive Oil & Garlic

Dessert & Coffee

Wedding Cake

Choose from either of our list of deigns or create your own

Traditional Geniose w/ Lemon Custard & Fresh Chopped Strawberries

Finished w/ Classic White Buttercream & Garnished w/ Fresh Flowers (Provided by Florist)

Miniature Pastry and Fresh fruit Display

Lemon Meringues, Baby Éclair, Miniture Fruit Tarts, Almond Crescents, Chocolate Truffles, Raspberry Linzers,

Mini Cheesecake Squares & assorted Fresh Fruits served w/ Chocolate Rum Sauce

(Regular Linens) (Cocktails and Beverages not included unless specified)