

WEDDINGS

&

EVENTS

We're so glad you're here!!

WEDDINGS & EVENTS



Bar Packages

PACKAGE 1

Domestic bottled beer, house wine, juice, soda, coffee

3 hours - \$17/p

Additional hour - \$4/p

PACKAGE 2

House liquors (vodka, gin, tequila, whiskey, rum, vermouth)

Domestic bottled beer, house wine

juice, soda, coffee

3 hours - \$19/p

Additional hour - \$5/p

PACKAGE 3

Premium & house liquors

Imported & domestic bottled beers, select wines

Juice, soda, coffee

Mixers

3 hours - \$22/p

Additional hour - \$6/p

CASH BAR OPTION

Cash bar fee - \$200

Wedding set up fee - \$3/p

ADDITIONAL

Champagne toast - \$5/p

other options available

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MEAT CHOICES

Chicken (available in many preparations)	\$12 - \$14/p
Marsala, French, stuffed, prosciutto wrapped, Mediterranean, grilled	
Pork tenderloin (available in many preparations)	\$14 - \$16/p
Marinated, grilled, stuffed, prosciutto wrapped	
Pork tenderloin (brine soaked, roasted)	\$16/p
Ham (maple glazed, spiral)	\$12/p
Roasted turkey (sage, thyme, marjoram, carved)	\$14/p
Tenderloin (grilled, rub, horse radish creme fraiche)	\$23/p
Prime rib (carved, au jus)	\$21/p
Salmon (available in many preparations)	\$16/p
Grilled, roasted, en papiote	
Stuffed haddock	\$14/p

HOT OPTIONS

Pasta (ziti, shells, lasagna, ravioli, cavatelli, pappardelle)	\$10 - \$14/p
Potato (roasted, cakes, mashed, garlic, sweet, au gratin, gnocchi)	\$4 - \$6/p
Rice (pilaf, jeweled, wild, risotto)	\$4/p
Alternate starch (couscous, polenta, quinoa)	\$4/p
Vegetable (various types of preparations)	\$4 - \$6/p
Carrot, haricots verts, spinach, brussel sprouts, broccolini, Squash, asparagus, parsnip, ratatouille	

COLD OPTIONS

Macaroni salad (celery, bell pepper, mayonnaise)	\$3/p
Potato salad (onion, celery, whole grain mustard, mayonnaise)	\$3/p
Coleslaw (cabbage, carrot, mayonnaise)	\$3/p
Quinoa salad (mandarin orange, golden raisen, blood orange vinegar)	\$5/p
Corn & black bean salad (cilantro, lime, red onion, spicy)	\$4/p
Broccoli & cauliflower salad (currants, sunflower seed, mayonnaise)	\$4/p
Confetti shrimp salad (bell pepper, red onion, cilantro, lime, mango)	\$6/p
Caprese salad (heirloom tomato, fresh mozzarella, basil, balsamic vinegar)	\$5/p
Baby green salad (fruit, nut, cheese, vinegar (several options) olive oil)	\$5/p

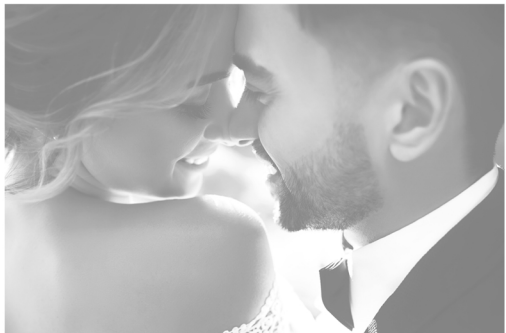


WEDDINGS & EVENTS

COLD HDR & 'D EUVRES

(Priced per 50 pieces)

Bruschetta (artichoke, goat cheese, pink peppercorn)	\$90
Bruschetta (tapenade, goat cheese, roasted red pepper)	\$90
Almond shortbread (stilton, honey, lavender)	\$105
Crostini (tomato, avocado, goat cheese)	\$95
Crostini (walnut, arugula, gorgonzola, pear)	\$95
Caprese (tomato, mozzarella, basil, balsamic vinegar)	\$105
Guacamole stuffed cherry tomato	\$75
Hummus stuffed cherry tomato	\$75
Watermelon with balsamic vinegar	\$75
Prosciutto wrapped melon (port wine reduction)	\$90
Smoked salmon (cucumber, dill cakers, cream cheese)	\$125
Yellow fin tuna (peppercorn m'elange, smoked sea salt)	\$105
Confetti shrimp salad (orange, red, yellow pepper, cilantro, lime)	\$105



HOT HDR & 'D EUVRES

(Priced per 50 pieces)

Prosciutto wrapped asparagus	\$105
Profiterole (buffalo chicken, blue cheese celery)	\$105
Profiterole (seafood Newburgh)	\$110
Spanakopita (spinach, feta)	\$105
Fried artichoke (chevre, prosciutto)	\$110
Bacon wrapped scallops	\$125
Crab stuffed mushroom	\$105
Vegetable stuffed mushroom	\$90
Sausage stuffed mushroom	\$90
Beggars purse (brie, pear)	\$105
Spring roll (Asian dipping sauce)	\$120
Pork pot stickers	\$95
Duck pot stickers	\$110
Mini quiche	\$90
Swedish meatballs	\$90
Sweet & sour meatballs	\$90
Crab cake	\$130
Chicken satay (peanut sauce)	\$75
Beef satay (spicy Asian sauce)	\$95

WEDDINGS & EVENTS

HDR & D'OEUVRES PLATTERS

(Priced per 50 people)

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|---|-------|
| Crudites (display of fresh vegetables and dips) | \$210 |
| Bell peppers, broccoli, carrot, cauliflower, cherry tomato | |
| Cucumber, radish, scallion, sugar peas | |
| Blue cheese, ranch, hummus | |
| Fruit (display of fresh fruit) | \$240 |
| Blueberry, cantaloupe, grapes, kiwi, melon, pineapple, | |
| Raspberry, strawberry, lemon yogurt, whipped cream, zabaglione | |
| Shrimp cocktail (lemons, cocktail sauce) | \$210 |
| Poached Atlantic salmon (cucumber scales, lemon dill sauce) | \$180 |
| Smoked salmon (cream cheese, caper, lemon, onion, toast points) | \$210 |
| Grilled vegetables | \$225 |
| Artichoke, asparagus, bell pepper, broccolini, cheer tomato | |
| Portabella mushroom, summer squash, zucchini | |
| Antipasto (melange of Italian) | \$300 |
| Artichoke, caper berry, parmesan, salami, sopresatta, olives, | |
| Tapenade, provolone, feta, prosciutto, roasted garlic, crostini | |
| Cheese (imported & domestic) | \$300 |
| Grilled beef tenderloin (sliced thin) | \$400 |
| Black Angus, horse radish creme fraiche | |
| Charcuterie | \$600 |
| Featured assortment of cured meats, soft & hard cheeses | |
| Accompanied by crackers, fruits & spreads | |



DESSERT BITES

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|---|---------|
| Melange of sweet bites | \$4-6/p |
| Brownie, lemon bar, macarons, cheesecake, chocolate chip cookie, | |
| Peanut butter cookie, oatmeal raisin cookie, shortbread, biscotti, | |
| Blondie, key lime pie bar, chocolate cherry chunk cookie, truffle, petit four | |