



## Wedding Dinner Buffet Packages

**Light Dinner \$24.95 pp/\$44.95 pp**  
**drop off/full service**

one hors d'oeuvre platter, two entrees & two sides

**Moderate Dinner \$31.95 pp/\$51.95 pp**  
**drop off/full service**

one hors d'oeuvre platter, one hand passed hors d'oeuvre, two entrees & three sides

**Medium Dinner \$40.95 pp/\$60.95 pp**  
**drop off/full service**

one hors d'oeuvre platter, two hand passed hors d'oeuvres, two entrees, one station & two sides

**Gold Dinner \$52.95 pp/\$72.95 pp**  
**drop off/full service**

two hors d'oeuvre platters, two hand passed hors d'oeuvres, three entrees, two stations & three sides

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### Plated Sit Down Dinner

**\$85.95 pp**

*\*choice of 3 entrees w/ 2 sides, served salad, rolls for each*

Includes two hors d'oeuvre platters, three hand passed hors d'oeuvres

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### Family Style Served Dinner

**\$95.95 pp**

*\*choice of 2 entrees w/ 2 sides, served salad, rolls*

Includes two hors d'oeuvre platters, three hand passed hors d'oeuvres

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each package includes mixed greens salad w/ dressings, house made croutons & fresh artisan rolls w/ butter



## WEDDING PACKAGES

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### Poultry Entrees

#### Honey Brined Turkey Breast

served w/ rich roasted turkey  
supreme gravy

#### Chicken French

finished w/ Lemon white wine butter sauce

#### Chicken Parmesan

italian cutlets topped w/ fresh  
marinara sauce, finished w/  
mozzarella cheese

#### Chicken Asiago

pan-seared chicken breast in lemon  
chardonnay sauce, topped w/  
artichokes & roasted red peppers

#### Chicken Limon

pan-seared chicken tossed in  
chardonnay sauce topped w/  
asparagus, sundried tomatoes & goat  
cheese

#### Chicken Marsala

finished w/ rich marsala wine  
reduction shallots and baby  
mushrooms

#### Pan Seared Duck +

w/ blood orange reduction

#### Chicken Piccata

pan-seared chicken served in a white wine, lemon caper sauce

#### Chicken Cacciatore

**\*GF**

peppers, onions, mushrooms, tomato ragout

#### Parmesan Crusted Chicken

#### Tuscan Lemon Herb Chicken

**\*GF**

slow-roasted, topped w/ herb au jus

#### Chicken Roulade +

stuffed with choice of spinach,  
sundried tomatoes,  
or w/ applewood smoked  
bacon leeks & feta cheese

#### Italian-Style Chicken Cutlets

seasoned, breaded & lightly fried

#### Buffalo Chicken Mac & Cheese

topped w/ house-made toasted bread crumbs

#### Bone-in Chicken Breast

w/ Chasseur sauce

#### Grilled Marinated Rack of Lamb+

w/ roasted red pepper mint coulis



## WEDDING PACKAGES

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### Seafood & Vegetarian Entrees

**Grilled Salmon Fillet +**  
finished w/ lemon dill butter sauce

**Lobster Mac & Cheese +**  
cavatelli pasta baked in house blend  
of creamy cheddar ques & asiago cheese  
topped w/ house-made toasted breadcrumbs

**Shrimp Scampi +**  
tossed in a white wine sauce

**Fried Haddock +**

**Crab Cakes+**  
topped w/ chipotle  
remoulade

**House made Gnocchi +**  
tossed in choice of brown butter sage  
sauce, blush, creamy pesto or  
marinara sauce

**Pan-Seared Sea Bass+**

**Three Cheese Mac & Cheese**  
cavatelli pasta baked in house blend of creamy  
cheddar, queso & asiago cheese topped w/  
house-made toasted breadcrumbs

**Seasonal Risotto +**  
finished w/ fresh parmesan  
(butternut, asparagus, or wild mushroom)

**Eggplant Parmesan**  
topped w/ fresh marinara &  
mozzarella

**Cauliflower Mac & Cheese**

**Squash Lasagna**  
layered roasted squash & zucchini w/ pasta  
sheets, mozzarella & ricotta topped w/roasted  
garlic béchamel sauce

**Grilled Eggplant**  
w/ asparagus, roasted red pepper roulade &  
ricotta cheese

### Vegan Options

- Quinoa Stuffed Pepper
- Coconut Curry Tofu or Cauliflower Steaks
- Chick Peas Stuffed Zucchini
  - Lentil Meatloaf
  - Vegan Tofu Bolognese



## WEDDING PACKAGES

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### Beef & Pork Entrees

#### Angus Roast Beef Au Jus

served w/ creamy chive horseradish

#### Beef Tenderloin +

served w/ balsamic onions & baby Portobello mushrooms w/ rosemary demi glaze

#### Herb Crusted Prime Rib +

served w/ creamy chive horseradish

#### Sliced Flank Steak +

marinated & grilled

#### Beef Meatballs

italian-style, topped w/ marinara

#### Italian Meat Lasagna

topped w/ fresh marinara

#### Marinated Grilled Strip Steak+

#### Chianti Braised Short Ribs +

#### Honey Roasted Pork Loin

served w/ apple cider herb volute & whole grain mustard

#### Bacon Wrapped Pork Tenderloin +

topped w/ herbed pork volute

#### Italian-Style Pork Cutlets

topped w/ fresh marinara

#### Braised Pork Shoulder

slowly braised in lemon & thyme vinaigrette

#### Glazed Ham

served w/ sweet grilled pineapple

#### BBQ Pulled Pork



## WEDDING PACKAGES

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### Gourmet Sides

#### Side Salads

**Simple Mixed Greens;** carrot, cucumber, tomatoes

**Caesar;** red onion, asiago, black pepper, crouton

**Sweet & Salty;** candied pecans, feta, raisins

**Loaded Baked Potato;** bacon, cheddar, sour cream, scallion

**Home-Style Potato;** carrot, onion, celery, mustard, hardboiled egg

**Fire Roasted Corn & Tomato** (cold)

**Tomato Cucumber** (cold); tomato, cucumber, red onion, white balsamic vinaigrette

**Sicilian Calamari** (cold); banana peppers, black olives, celery, parsley, garlic confit, olive oil, lemon

**Warm Green Beans;** bacon, shallots, toasted slivered almonds, balsamic

**Tortellini Antipasto;** italian vinaigrette, pepperoncini, pepperoni, olives, asiago

**Butternut Squash;** goat cheese, spinach, raisins, white balsamic vinaigrette

**Greek Pasta Salad;** mini penne, feta cheese, grape tomatoes, spinach and Kalamata olives

**Classic Macaroni Salad;** carrots, onions, celery, mayo

**Quinoa & Grilled Vegetable** (cold); roasted squash, red pepper, zucchini, house balsamic dressing

#### Pasta

**Baked Pasta Marinara;** topped w/ mozzarella & ricotta

**Bruschetta Pasta;** chunky tomato blush sauce

**Pasta Carbonara;** peas, pancetta, cheesy cream sauce

**Pasta Bolognese;** sweet, red sauce w/ ground pork, beef

**Pasta Primavera**

**Farfalle** w/ pesto sauce

**Mac & Cheese**

**Roasted Garlic Cream Sauce Pasta**

#### Vegetable

**Seasonal Roasted Vegetables;** squash, zucchini, red peppers

**Butter Poached Heirloom Carrots**

**Grilled/Roasted Asparagus**

**Honey Glazed Carrots**

**Roasted Root Vegetables;** butternut squash, sweet potato, parsnips, carrots

**Apple Cabbage Slaw**

**Roasted Brussel Sprouts** w/ truffle oil

**Green Bean Casserole**

**Brussel Sprouts & Butternut Squash**

**Roasted Corn;** or on cob w/ butter

**Italian Style Greens & Beans**

**Grilled Vegetable Au Gratin**

#### Grain & Potato

**Seasonal Risotto;** mushroom, asparagus, or butternut squash

**Cheddar Mashed Potatoes**

**Mexican Rice**

**Rice Pilaf;** carrots, onions, celery, chicken stock

**Roasted Tuscan Potatoes**

**Fried Garlic Parmesan Potatoes**

**Potato au Gratin**

**Salt Potatoes**

**Creamy Polenta Parmesan**

**Garlic Mashed Potatoes**



## WEDDING PACKAGES

### Hand Passed Hors D'oeuvres

#### Beef

- meatballs marinara
- flank steak quesadilla
- mini reubens
- grilled lamb lollipops +
- empanadas (vegetarian available)

#### Pork

- italian sausage stuffed mushrooms\*GF
- mac & cheese bites; served w/ spicy cheddar bacon queso (vegetarian option available)
- prosciutto arancini
- mini cuban cristo sammies
- italian sausage skewers w/ peppers & onions\*GF
- Bahn Mi Pork Belly w/ Pickled Vegetables+

#### Poultry

- applewood bacon wrapped chicken\*GF
- bone-in or boneless chicken wings
- deviled eggs\*GF
- chicken quesadilla (buffalo available)
- chicken lettuce wraps\*GF
- chicken cordon bleu mini sammies
- Sesame Chicken Bites

#### Vegetarian

- roasted veggie pinwheels w/ hummus spread
- caprese skewers + \*GF
- vegetable quesadilla
- vegetable spring rolls w/ Hoisin & chili garlic sauce \*GF
- mini italian pesto, mushroom, or three cheese arancini
- black bean & corn fritters served w/ lime crème fresh
- spinach, artichoke & asiago cheese stuffed mushrooms \*GF
- crispy potato wedges w/ garlic parmesan rub \*GF
- vegetarian pot stickers
- tomato bruschetta on crostini

#### Seafood

- shrimp bruschetta on crostini +
- scallops w/ pecan wood smoked bacon + \*GF
- mini crab cakes +
- rustic coconut shrimp + \*GF
- jumbo lemon poached shrimp cocktail w/ tangy horse radish sauce + \*GF

#### Vegan

- quinoa stuffed mushrooms
- zucchini fritters w/ garlic & dill
- tempura vegetables
- buffalo cauliflower



## WEDDING PACKAGES

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### Hors D'oeuvres Stations & Platters

#### **Grilled Mediterranean Vegetables \$4pp**

assortment of portobello mushrooms,  
roasted red peppers, zucchini & squash  
served w/ garlic hummus & flatbread

#### **Crudit  Platter \$4pp**

assortment of fresh vegetables  
served w/ chipotle ranch and hummus dips

#### **Fresh Fruit Platter \$4pp**

assorted seasonal fruits

#### **Domestic & Imported Cheese \$4pp**

variety of cheeses  
finished w/ fruit & nut compote  
served w/ an assortment of crackers

#### **Mediterranean Spreads \$4pp**

served w/ toast points

- olive tapenade
- roasted garlic hummus
- cold Greek pita dip

#### **Domestic & Imported Cheese & Charcuterie Platter \$4pp**

variety of cheeses  
finished w/ fruit & nut compote  
served w/ an assortment of crackers, flatbread  
assortment of fine cured meats  
pickled giardiniera & olives

#### **Charcuterie Platter \$4pp**

served w/ flatbread  
assortment of fine cured meats  
pickled giardiniera & olives

#### **Gourmet Dip Station \$8pp**

served w/ baguette, crackers & tortillas

- Spinach & artichoke & asiago dip
  - buffalo chicken dip

#### **Tex Mex Station \$5pp**

served w/ tortilla chips

- pico de gallo
- corn & black bean salsa
  - hot salsa
  - salsa verde
  - salsa con queso

#### **Nacho Station \$6pp**

served w/ tortilla chips

- diced tomato
- seasoned ground beef
  - cheese sauce
  - jalapenos
  - white onion
  - scallion
  - sour cream
  - black olives



## WEDDING PACKAGES

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### Non-Alcoholic Packages

packages include; disposable cups, creamers, sugars stir sticks, etc.

#### Hot Beverage

regular coffee  
decaf coffee  
hot tea  
hot chocolate

**\$6.95 pp**

#### Juice

cranberry  
orange  
pineapple  
grapefruit  
apple

**\$6.95 pp**

#### Soda

coke  
diet coke  
ginger ale  
sprite  
bottled water

**\$6.95 pp**

#### Tea & Lemonade

iced tea  
lemonade  
bottled water  
sparkling water

**\$6.95 pp**





## WEDDING PACKAGES

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### Bar Packages

50 guest minimum\*  
Full Service Events only\*  
Bartender Required\*  
Prices include bartender,  
setup, breakdown

#### Cash Bar

\*minimums apply; based on  
guest count, event type &  
duration

#### Consumption Bar

\*minimums apply; based on  
guest count, event type &  
duration

#### Half Bar

##### Beer, Wine & Water

\*includes four beers, 2 red wines, 2 white wines\*

three hours: \$41.95 pp

four hours: \$44.95 pp

five hours: \$46.95 pp

#### Full Bar

##### Beer, Wine, Spirits

beer, wine, spirits & mixers

three hours: \$48.95 pp

four hours: \$52.95 pp

five hours: \$55.95 pp

#### Champagne Toast

Add for \$7 pp  
includes champagne flutes

all packages include fruit  
garnish, ice, coolers &  
disposables

\*tables, linens, not included



## WEDDING PACKAGES

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### Spirits

Whiskey  
Bourbon  
Gin  
Rum  
Vodka

### Mixers

coke  
diet coke  
ginger ale  
sprite

soda water  
tonic water

cranberry juice  
orange juice  
grenadine  
sour mix

### Garnish

lemon  
lime  
cherry  
olive  
disposable cups



## WEDDING PACKAGES

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### **Beer & Wine**

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\*requests are welcome!

#### **Beer**

Budweiser  
Bud Light  
Coors Light  
Yuengling  
Genesee  
Rolling Rock  
Michelob Ultra  
Labatt Blue  
Labatt Blue Light  
Sam Adams  
Angry Orchard  
Sierra Nevada  
Stella Artois  
Blue Moon  
New Castle  
Heineken  
Amstel Light

#### **Wine**

Bully Hill Chardonnay  
Bella Sera Pinot Grigio  
Bully Hill Riesling  
Beringer Sauvignon Blanc  
Beringer White Zinfandel  
14 Hands Merlot  
Mondavi Cabernet  
Rex Goliath Pinot Noir  
Red Rock Malbec  
Gnarly Head Red Zin

Kendall Jackson  
Chardonnay  
Ecco Domani Pinot Grigio  
Chateau St. Michele  
Riesling  
Kim Crawford Sauvignon Blanc  
Villa Pozzi Moscato  
Red Diamond Merlot  
Joel Gott Cabernet  
Jean Bousquet Malbec  
Cline Zinfandel