



**SILVER WEDDING PACKAGE**  
**AVAILABLE**  
**JANUARY THROUGH APRIL,**  
**AFTER LABOR DAY & BEFORE THANKSGIVING**  
*4 Hours of Premium Open Bar*

***The Cocktail Reception***

*Butler passed Champagne as your Guests enter the Cocktail Hour*

***Hors d'Oeuvres***

***Selection of Six Butler Passed Hors d'Oeuvres***

***Cold Canapé Sections***

- Brie with Midori Crème Fraiche*
- Smoked Salmon Crepes with Dill Lime Cream Cheese*
- Hummus on Grilled Pita with Fresh Basil and Roasted Peppers*
- Charred Beef Tenderloin with Horseradish Mayonnaise*
- Mozzarella and Tomato Crostini*
- Pineapple and Prosciutto*
- Roasted Peppers with Capers and Chevre*
- Goat Cheese and Sun dried Tomato on Parmesan Crouton*
- Cucumber Salmon Mousse*
- Goat Cheese and Roasted Pepper Tarts*
- Mini Potato Latkes with Pickled Fennel, Smoked Salmon and Crème Fraiche*
- BLT Stuffed Tomatoes*
- Antipasto Kabobs*
- Salami-Herb Cheese Roll*

***Hot Hors d'oeuvres***

- Cinnamon Scented Brioche, Brie Cheese, Almonds, Raspberry Drizzle*
- Hibachi Beef Skewers*
- Assorted Petit Quiches*
- Crispy Asparagus with Asiago*
- Skewered Cajun or Sesame Chicken*
- Mini Franks in Phyllo*
- Spinach and Feta Phyllo Dough*
- Wild Mushrooms in Phyllo Cups*
- Stuffed Mushrooms with Crabmeat*

*Vegetable Spring Rolls*  
*Smoked Chicken and Cheese Quesadillas*  
*Broccoli and Cheddar Puff*  
*Clams Oreganata or Clams Casino*  
*Mac & Cheese Balls*  
*Fried Rice Balls*  
*Artichoke Fritters Lemon Parmesan Dip*  
*Chicken Piccata Bites*  
*Mini Fish Tacos*  
*Flatbreads*  
*Sausage and Gorgonzola Stuffed Mushrooms*  
*Turkey Pot Stickers*  
*Steak with Horseradish Crème Fraiche*  
*Cheese Steak Spring Roll*

## ***Nibbles***

*(Additional \$6. Per Person select two)*  
*Edamame Hummus on Pita Chips*  
*Mushroom Risotto*  
*Tempura Fish with Wasabi Slaw*  
*Potato Slivers with Dipping Sauce*  
*Lobster Mac 'n Cheese*  
*Sausage, Peppers & Onions*  
*Seared Salmon & Vegetables*  
*Boneless Chicken Breast and White Beans*  
*Penne Pasta Primavera*  
*Rigatoni Bolognese*  
*Shrimp Francaise and Angel Hair Pasta*  
*Tuna with Wasabi Slaw*  
*Shrimp Fra Diavolo*

***Select Four Butler Passed Hors d'oeuvres and Two Nibbles***  
*Additional \$4. Per Person*

## ***Hors d'oeuvres Upgrade*** ***Additional \$3.50 Per Piece***

*Mini Lamb Chops with Mint and Chimichurri Sauce*  
*Colossal Shrimp Cocktail with Horseradish Cocktail Sauce and Wasabi Aioli*  
*Sliced Filet Mignon Crostini*  
*Mini Crab Cakes*  
*Tuna Tar Tar*

**Raw Bar Station**

**Additional Charge (MP)**

*Shrimp  
Clams  
Oysters  
Jonah Crab Claws*

**Silver Chafing Dishes  
Silver Chafing Dishes  
One Hour**

**Select Two**

*Shrimp and Scallop Scampi  
Swedish Meatballs  
Fried Calamari  
Eggplant Rollatini  
Seafood and Chorizo Paella  
Italian Sausage and Peppers  
Chicken Marsala, Francaise, or Piccata  
Cavatelli and Broccoli Sautéed in Garlic & EVOO  
Mussels in Marinara  
Veal and Peppers  
Salmon Teriyaki  
Mussels Fra Diavolo*

**Signature Display Table**

**Select Two:**

**Garden Vegetable Crudités**

*An Assortment of Fresh Raw Vegetables Served with Dill and Ranch Dips*

**Mirrored Antipasto Display**

*Assorted Italian Meats, Cheeses, and Marinated Vegetables Served with Italian  
and Olive Breads*

**International Cheese and Fruit Display**

*A Delicate Assortment of Imported and Domestic Gourmet Cheeses  
Complimented with Crisp Crackers and Seasonal Fresh Fruit*

**Grilled Vegetable Display**

*Selection of Seasonal Vegetables Served With Balsamic Vinaigrette and Toasted  
Baguettes*

**Bruschetta and Pita Display**

*Traditional Tomato, Mushroom and Sundried Tomato, Spinach and Goat Cheese, Warm Artichoke and Olive Pesto Served with Crostini, Tabbouleh, Baba Ghanoush, Flavored Hummus, Served with Toasted Pita Triangles*

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**The Dinner Reception**

**Champagne Toast**

**Salad**

**Select One:**

**Caesar Salad**

*Romaine Lettuce prepared with The Classic Dressing*

**Tri-Color Salad**

*Arugula, Belgian endive and radicchio tossed in Balsamic vinaigrette with a walnut apple garnish*

**Primavera Salad**

*Garden greens and garnitures served with champagne vinaigrette*

**Entrées**

**Select Two:**

**Grilled Salmon**

*With Lemon Beurre Blanc*

**Sole Piccata**

*Fillet of Sole Baked, Served in a White Wine, Lemon and Butter Sauce, Garnished with Capers*

**Flounder**

*Amandine, Mashed Potatoes, Seasonal Vegetables, Beurre Blanc Sauce*

**Sun dried Tomato Crusted Tilapia**

*Sautéed Escarole White Beans in a Light Tomato Broth*

**Bronzino**

*Sautéed Spinach, Lemon Fondue*

**Cod**

*With Broccoli Rabe, Shrimp and Sundried Tomatoes*

**Penne Vodka**

*With Shrimp and Scallops*

**Pork Loin Medallions**

*Served with Mashed Potatoes*

**Veal Rollatini**

*Served with a Mushroom Brandy Sauce*

**Short Ribs of Beef**

*Served with Cauliflower Risotto*

**Chicken Bianca**

*Boneless Breast of Chicken Sautéed topped with Prosciutto, Roasted Pepper,  
Fontina Cheese over Sautéed Spinach with Marsala Demi-Glace*

**Chicken Isabella**

*Artichokes and Roasted Peppers in a Madeira Wine Sauce*

**Roast Chicken**

*Garlic Herb Roasted, Served with Vegetable Risotto au jus*

**Chicken Dijon**

*Sautéed Boneless Breast of Chicken Served in a Cream Sauce Flavored with  
Dijon Mustard and Roasted Shallots*

*If not in the Explanation of the Preparation, Entrée will be Served with Chef's  
Selection of Potato and Vegetables*

**Fresh Dinner Rolls and Butter**

**Dessert**

*Chef's Selection*

*Regular & Decaffeinated Coffee or Tea*

*Cappuccino & Espresso \$2.00 per person*

*\$105.00 per person*

*Plus 7% Sales Tax and 20% Service Charge*

*Prices subject to change prior to contract.*