

Silver Reception Package Includes

*Custom Wedding Cake
Iced Tea and Coffee Service
Menu Tasting for Two Guests
Choice of House Linen Colors
Tropical Fruit Punch or Lemonade
Private Bartender with Select Brands
Glass of Chardonnay or Cabernet with Meal*

*Cake Cutting Service
Champagne and Cider Toast
Elegant Served Meal or Buffet
White Chair Covers with Sash
Selection of Five Hors d' Oeuvres
Floating Candle Centerpieces for Tables
Reception Set Up with Spacious Dance Floor*

Gold Reception Package Includes

*Custom Wedding Cake
Iced Tea and Coffee Service
Menu Tasting for Two Guests
House Selection of Floor Length Linens
Tropical Fruit Punch or Lemonade
Private Bartender with Select Brands
Glass of Chardonnay or Cabernet with Meal*

*Cake Cutting Service
Champagne and Cider Toast
Elegant Served Meal or Buffet
White Chair Covers with Sash
Selection of Five Hors d' Oeuvres
Custom Floral Centerpieces for Tables
Reception Set Up with Spacious Dance Floor*

Unlimited Soft Drinks throughout Event

Platinum Wedding and Reception Package Includes

Ceremony Seating and Aisle Runner
*Custom Wedding Cake
Iced Tea and Coffee Service
Menu Tasting for Two Guests
House Selection of Floor Length Linens
Lemonade Station
Private Bartender with Select Brands
Glass of Chardonnay or Cabernet with Meal
Unlimited Soft Drinks throughout Event*

Outdoor Microphone for Officiant
*Cake Cutting Service
Champagne and Cider Toast
Elegant Served Meal or Buffet
Chiavari Chair Upgrade
Selection of Five Hors d' Oeuvres
Custom Floral Centerpieces for Tables
Reception Set Up with Spacious Dance Floor
Elevated Sweetheart Table*

Hors d' Oeuvres Selection

Selection of five included with each package

Displayed Selections

Fresh Fruit and Melon Platter

Imported & Domestic Cheese Platter

Vegetable Crudités with Ranch Dressing

Butler Passed Selections

Cold Hors d' Oeuvres

Asparagus Tips Wrapped in Prosciutto

Fresh Mozzarella Drizzled with Olive Oil and Stacked with Roma Tomatoes and Fresh Basil

Tri Colored Mini Tostadas with Roasted Corn and Chicken

Salmon Poke with Cucumber on Sea Salt Wonton

Goat Cheese Crostini

Sun Dried Tomato Brochette with Gorgonzola Cheese

Belgian Endive with Bleu Cheese and Candied Walnut

Olive Tapenade on Mini Toast Round

Stuffed Cherry Tomato with Pesto Cream Cheese

Prosciutto and Cantaloupe Towers

Hot Hors d' Oeuvres

Beef Brochettes Teriyaki

Panko Crusted Boursin Stuffed Cremini Mushrooms

Stuffed Mushrooms with Garlic Spinach and Feta Cheese

Baked Stuffed Spanakopitas

Chicken Satay with Spicy Thai Peanut Sauce

Sweet and Sour Meatballs

Coconut Shrimp

Beef and Cilantro Empanada

Crab Cakes with Pepper Aioli

Warm Brie and Pear Tartlet

Menu Selections

Buffet

Buffet Includes Coffee, Iced Tea and Fresh Baked Rolls

Salads

(Select Four)

*Organic Mixed Green Salad
Classic Caesar Salad
Sundried Tomato Orzo Pasta Salad
Lemon Chicken Cashew Salad
Red & White Quinoa Salad*

*Fresh Seasonal Fruit Salad
Yukon Gold & Smoked Bacon Potato Salad
Baby Spinach & Roasted Beet Salad
Oriental Crispy Noodle Salad
Caprese Salad*

Entrees

(Select Three)

*Chicken Breast with Lemon Beurre Blanc
Atlantic Salmon Filet with a Citrus Chimichurri
Spinach Tortellini with a Garlic White Wine Sauce
Roast Pork Loin Carved at Buffet*

*Seared Chicken Breast with Rosemary Cream Sauce
Macadamia Nut Crusted Mahi Mahi with Orange Basil Glaze
Roast Turkey Carved at Buffet
Roast Round of Beef Carved at Buffet*

Accompaniments

(Select Two)

*Scalloped Potatoes with Smoked Asiago Cheese
Garlic Whipped Potatoes
Minted Jasmin Rice
Seasonal Fresh Vegetables
Julienne Carrots & Sauteed Spinach*

*Whipped Sweet Potatoes
Wild Rice Pilaf
Roasted Steak Fries
Roasted Italian Vegetables*

Silver Package \$68.95 Gold Package \$79.95 Platinum Package \$91.95

*All prices subject to a 19% service charge and appropriate sales tax
All prices are subject to change without notice*

Served Entrees

*Entrees Include Salad: Choice of House Salad, Classic Caesar Salad or Spinach Salad
Fresh Baked Rolls, Coffee and Tea*

California Chicken

*Chicken Breast Marinated with Lemon, Orange, Lime & Grapefruit Zest with Sea Salt and Fresh Peppercorns Topped with
Mango & Pineapple Relish, Minted Jasmin Rice and Seasonal Fresh Vegetables*
Silver Package \$57.95 Gold Package \$68.95 Platinum Package \$80.95

Newport Chicken

*Grilled Seasoned Breast of Chicken Topped with a Chopped Spinach and Tomato Concasse Cream Sauce, Smoked Cheddar
Red Skin Mashed Potatoes and Seasonal Fresh Vegetables*
Silver Package \$58.95 Gold Package \$69.95 Platinum Package \$81.95

Chicken Madiera

Airline Chicken with Madiera Demi Glaze, Wild Rice Pilaf and Seasonal Fresh Vegetables
Silver Package \$59.95 Gold Package \$70.95 Platinum Package \$82.95

Macadamia Nut Crusted Mahi Mahi

With an Orange Basil Glaze, Minted Jasmin Rice and Fresh Seasonal Vegetables
Silver Package \$61.95 Gold Package \$72.95 Platinum Package \$84.95

Atlantic Salmon Filet

With Fresh Lemon Dill Cream Sauce, Mushroom Mashed Potatoes and Garden Vegetables
Silver Package \$64.95 Gold Package \$75.95 Platinum Package \$87.95

Roast New York Strip

With Green Peppercorn Demi Glaze, Yukon Gold Smashed Potatoes and Seasonal Fresh Vegetables
Silver Package \$65.95 Gold Package \$76.95 Platinum Package \$88.95

Slow Roasted Prime Rib

With a Light Jus Lie, Garlic Whipped Potatoes and Garden Vegetables
Silver Package \$66.95 Gold Package \$77.95 Platinum Package \$89.95

Seared Filet Mignon and Grilled Marinated Chicken Breast Combination Plate

With Parsley Mashed Potatoes, Asparagus and Baby Carrots
Silver Package \$67.95 Gold Package \$78.95 Platinum Package \$90.95

Vegan Eggplant

Rosemary & Olive Oil Grilled Eggplant and Heirloom Tomatoes over Udon Noodles
Silver Package \$57.95 Gold Package \$68.95 Platinum Package \$80.95

Children's Meals Ages 3-12

Chicken Tenders with French Fries and Fresh Fruit Cup
Silver Package \$43.45 Gold Package \$53.95 Platinum Package \$61.95

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