

Wedding Package

Gourmet Buffet

Five-Hour Special Buffet Wedding Package includes the following services and amenities:

Food and Beverage Enhancements

- *Five Hour Top Shelf Open Bar to include Draft Beer, Wine, and Liquor*
- *Champagne Toast*
- *Table display of Vegetable Crudités with Dips, Assorted Cheese, Crackers, and Chef's added selections.*
- *Chef's Selected Hot Butlered Hors D'oeuvres*
- *Choice of (2) Fresh Garden / Pasta Salad Displays*
- *Full Course Gourmet Buffet Dinner with your choice of One Served Salad, Four Hot Entrees, One Vegetable and One Potato.*

(See Gourmet Buffet Menu for details)

- *Elegantly Decorated Wedding Cake, designed to your specifications by Country Sweets Bakery*
- *Assortment of Miniature Pastries*
- *International Display to include coffees, herbal teas and flavored syrups.*

Facility Features

- *Our Magnificent Beau Palais Ballroom provides seating for up to 300 guests*
- *Our Elegant Garden Room provides seating for up to 225 guests*
- *Our Intimate Paris Room provides seating for up to 200 guests*
- *The Beau Palais Room has a curved staircase for the entrance of the Bride and Groom, marble gas fireplace, second level Bridal Suite, and built-in Projector Screen for audio/visual use.*
- *The Garden Room has a standard staircase for the entrance of the Bride and Groom, marble gas fireplace, private Bridal Suite, and built-in Projector Screen.*
- *The Paris Room has its' own private entrance, Bridal Suite, and Restrooms.*
- *Full length tablecloths with your choice of colored overlay and napkins are included.*
- *Coat Check with Attendant is complimentary for guests in the Beau Palais and Garden Ballrooms. The Paris Room has its' own self coat checks.*
- *Dedicated Kitchen and Banquet Staff to ensure that your every request is fulfilled on your wedding day and your reception is truly special for you and your guests.*
- *Personal Supervision of your entire wedding by our experienced Wedding Consultant*
- *Professional experienced staff with white glove service (optional)*
- *Entertainment Package by **Dance Party DJ's** included (Garden Room and Beau Palais Only)*

Gourmet Buffet Menu

Crudités Station

All Included

- *Tomato/Basil and Olive Bruschetta displayed on French baguettes*
- *Vegetable Medley with Grilled Asparagus*
- *Assorted Domestic Cheese and Antipasto display*
- *Roasted Red Peppers*
- *Marinated Olives*
- *Chef's Added Selections*

Fresh Garden & Pasta Displays

Select Two

- *Grilled Marinated vegetable platter*
- *Mushroom Salad*
- *Fresh Hand Carved Fruit Display*
- *Cucumber Salad*
- *Salad Jardinière (Tomato, cucumber, peppers, onion and basil, in an Herb Vinaigrette)*
- *Tortellini Pasta Salad*
- *Italian String Bean Salad*
- *Salad Caprese (With Tomato, Fresh Mozzarella and Basil)*

Hot Butlered Hors d'oeuvres

All Included

- *Bacon wrapped Scallops*
- *Vegetable Egg Rolls*
- *Blackened Chicken Tenders*
- *Franks in a Blanket*
- *Spanakopita*
(Phyllo Dough with Spinach and Feta Cheese)
- *Crab cakes*
- *Beef Teriyaki Skewers*
- *Chicken Quesadillas*
- *Sesame Chicken*
- *Assortment of Chef's Selections*

Gourmet Buffet Menu

Fresh Garden Salad

Mixed field Greens served with Grape Tomatoes, Cucumber slices, Carrots, and Herb Croutons topped with your choice of dressing

(Select One)

- Creamy Bacon Ranch
- Creamy Parmesan
- Herb Vinaigrette
- Red Wine Vinaigrette
- Balsamic Vinaigrette

Spinach Salad

Spinach, sliced Mushrooms, diced Onions, Bacon and Hardboiled Egg tossed in an Herb Vinaigrette dressing

Caesar Salad

Fresh cut Romaine Lettuce tossed with a creamy Caesar dressing and Herb croutons topped with Parmesan Cheese

Spring Lettuce Salad

Arugula, Radicchio and Baby Lettuce garnished with Fresh Tomato, Cucumber, dried Cranberries and Herb Croutons topped with your choice of dressing

(Select One)

- Raspberry Vinaigrette
- Balsamic Vinaigrette
- Herb Vinaigrette

Choice of 1 Potato and 1 Vegetable

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|------------------------------------|-------------------------------------|
| • Oven Roasted Potatoes | • Rice Pilaf |
| • Sweet Potatoes | • Broccoli (butter or cheese sauce) |
| • Potatoes Au Gratin | • Candied Carrots |
| • Scalloped Potatoes | • Mixed Italian Vegetables |
| • Parsley Buttered Potatoes | • Peas and Pearl Onions |
| • Red Bless Potatoes with Rosemary | • String Bean Almondine |
| • O'Brien Potatoes | • Sugar Snap Peas |
| • Garlic Mashed | • Sautéed Zucchini |

Gourmet Buffet Menu

Select One

Chef's Carving Block

- Top Round Beef Au Jus
- Roasted Pork Loin (served with an Apple Normande or Chasseur Sauce)
- Baked Ham with a sweet Hawaiian sauce
- Roasted Turkey with a Vegetable Gravy
- Filet Mignon * carved on Line with either an Au Poivre Sauce or a Demi Glaze (\$3.50pp)
- Prime Rib Au Jus * carved on Line (\$2.50pp)

Select Three from the following categories

Chef's Pasta

- Jumbo Stuffed Shells with Ricotta
- Penne Pasta with Vodka Sauce
- Penne Pasta with Meat Sauce
- Penne Pasta Pomodoro
- Tortellini Carbonara
- Tortellini Primavera mixed vegetables served in a Cream Sauce
- Tortellini Aurora served with Grilled Asparagus in a Cream Tomato Basil Sauce)
- Mushroom Ravioli (Stuffed and served in a Wild Mushroom Sauce)
- Baked Rigatoni
- Stuffed Cheese Manicotti served in Marinara
- Spinach and Sausage stuffed Cannelloni served with a Fontina Cheese and Spinach Cream Sauce

Chef's Land

- Italian Meatballs
- Italian Sausage Scallopini (Red or White)
- Sautéed Steak, Chicken or Shrimp Stir Fry
- Jambalaya (Andouille Sausage, Pork and Black Beans)
- Veal Marsala * (\$2.00)
- Veal Scallopini * (\$2.00)

Chef's Poultry

- Chicken Marsala
- Chicken Florentine (Stuffed with Spinach Mushrooms and Aged Romano Cheese)
- Chicken Francaise served in a White Wine Lemon Beurre Blanc
- Chicken Cordon Bleu (Stuffed with Smoked Ham and Swiss Cheese)
- Chicken Saltimbocca (Stuffed with Prosciutto and Provolone Cheese)
- Chicken Italiano (Stuffed with Roasted Peppers and Provolone Cheese)
- Caribbean Cajun Grilled Chicken served with pineapple-mango salsa
- Chicken Cynthia (Breaded smoked ham wrapped chicken stuffed with Sharp Cheddar Cheese in Broccoli Cheddar Cream Sauce)
- Chicken Maryland (Stuffed with Shiitake Mushrooms and Crabmeat served in a Madeira Wine, Crabmeat Cream Sauce)
- Chicken Supreme (Sautéed Egg-Dipped Chicken Breast stuffed with Lobster Imperial served in Lobster Blush Sauce)

Chef's Sea

- Flounder (Stuffed with Crabmeat)
- Flounder Florentine (Stuffed with Spinach, Mushrooms and Aged Romano Cheese)
- Orange Roughy layered with Crabmeat
- Grilled Salmon Filet served with a Garlic, Dill Butter Sauce
- Shrimp Scampi served over Rice Pilaf
- Shrimp Primavera mixed vegetables with Tortellini Pasta and served in a Cream Sauce or Oil and White Wine
- Seafood Newburg (Shrimp and Scallops mixed in a Lobster Blush, served over Rice Pilaf)
- Seafood Fra Diabolo (Shrimp and Scallops mixed in a spicy red sauce, served over Linguini)
- Clams Marinara served over Linguini. Also available Italiano (White wine sauce)
- Lobster Ravioli (Stuffed and served in a Lobster Blush Sauce)
- Grilled Mahi Mahi * in a Tropical Chutney (\$1.25pp)
- Blackened Cajun Mahi Mahi * A l'orange (\$1.25pp)

*Additional per Person:

Gourmet Buffet Menu

Miniature Pastries

All Included

- Éclairs
- Cream Puffs
- Peanut Butter Mousse
- Chocolate Mousse
- Raspberry Mousse
- Carrot Cake Squares
- Cheesecake topped w/ Assorted Fruits
- Chocolate Covered Strawberries
- Cannolis filled w/ Vanilla Custard
- Assorted Cakes

Fancy Cakes

Full Display Available for an Additional \$3.00pp

- Banana Cream Pie
- Chocolate Chip Chiffon
- Pineapple Cheesecake
- Italian Rum Cake
- Cherry Pie
- German Chocolate Cake
- Chocolate Fudge Cake
- Chocolate Raspberry Ganache
- Jewish Apple Cake
- Key Lime Pie

Candy Bar

Available for an Additional \$2.25pp

Candy may be substituted

- Swedish Fish
- Gummi Bears
- Jolly Ranchers
- Twizzlers
- Skittles
- Starbursts
- Peanut Butter Cups
- M & M's
- Peppermint Patties
- Assortment of Chocolates

Chocolate Fountain

Available for an Additional \$600.00

Choose from Milk, Dark or White Chocolate

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| • Strawberries | <i>Your choice of Six Items</i> | • Macarons |
| • Pineapples | • Graham Crackers | • Nutter Butter |
| • Cookies | • Apple Wedges | • Marshmallows |
| • Pretzel Rods | • Bananas | • Rice Krispie |
| • Potato Chips | • Maraschino Cherries | • Biscotti |