

# Wedding Package

## Full Course Sit-Down Menu

*Five-Hour Wedding Reception Package includes the following services and amenities:*

### Food and Beverage Enhancements

- *Five Hour Top Shelf Open Bar to include Draft Beer, Wine, and Liquor*
- *Table display of Vegetable Crudités' with dip, Assorted Cheese and Crackers, and Chef's added selections*
- *Chef's Selected Hot Butlered Hors D'oeuvres*
- *Choice of (3) Hot Displayed Hors D'oeuvres Stations*
- *Choice of (2) Pastas and (2) Sauces prepared by an Attendant during Cocktail Hour*
- *Champagne Toast*
- *Full Course Gourmet Dinner with your choice of **One Salad, Three Entrees** (pre count required) and Chef's Seasonal Vegetable and Potato.*

*(See Sit-Down Menu for details)*

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

### Facility Features

- *Our Magnificent Beau Palais Room provides seating for up to 350 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 complementary 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)*

# Cocktail Hour

## Crudités Station

### *All Included*

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

## Hot Butlerved 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 Seasonal items

## Pasta Station

### *Select Two Pastas and Two Sauces*

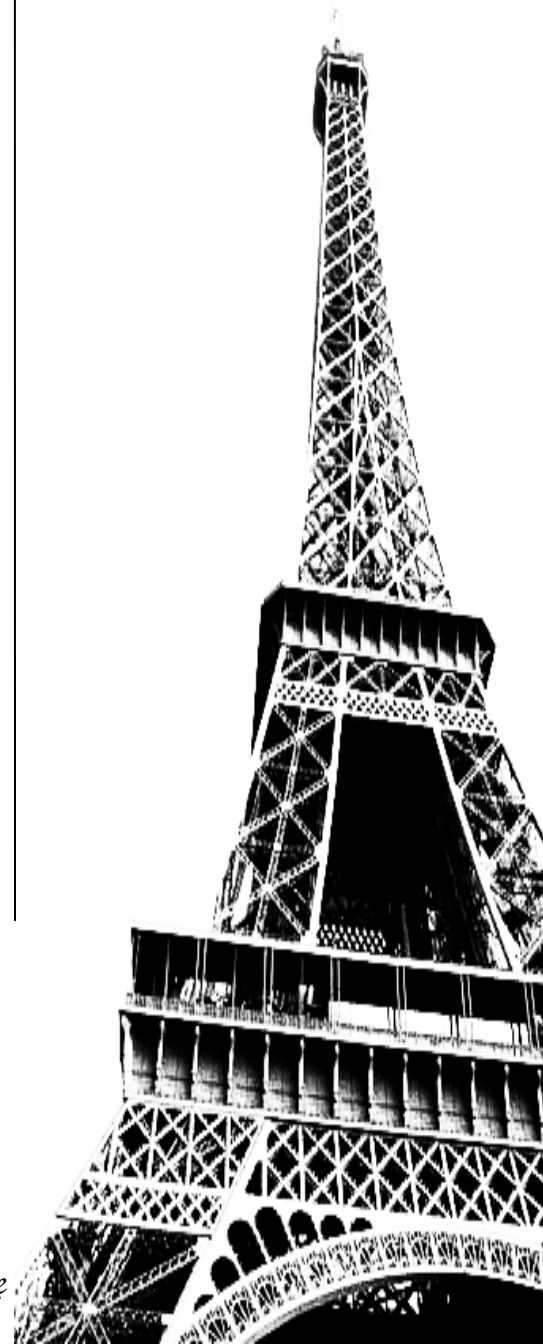
- Tortellini
- Penne
- Farfalle
- Wild Mushroom Ravioli
- Lobster Ravioli
- Spirals
- Carbonara
- Alfredo
- Vodka Sauce
- Pomodoro Sauce
- Wild Mushroom Sauce
- Lobster Blush Sauce
- Primavera
- White Clam Sauce

## Hot Hors d'oeuvres Station

### *Select Three*

- Swedish Meatballs
- Steak, Chicken or Shrimp Stir-Fry
- Fried Shrimp w/ Cocktail Sauce
- Sausage, Peppers & Onions
- Fried Calamari w/ Marinara Sauce
- Stuffed Mushroom w/ Clambake

*\*Please see our Special Amenities Sheet for available options that may be added to your Cocktail Hour*



# Salad

## Fresh Garden Salad

*Fresh 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 Onion and Hardboiled Egg tossed in an Herb Vinaigrette Dressing*

## Caesar Salad

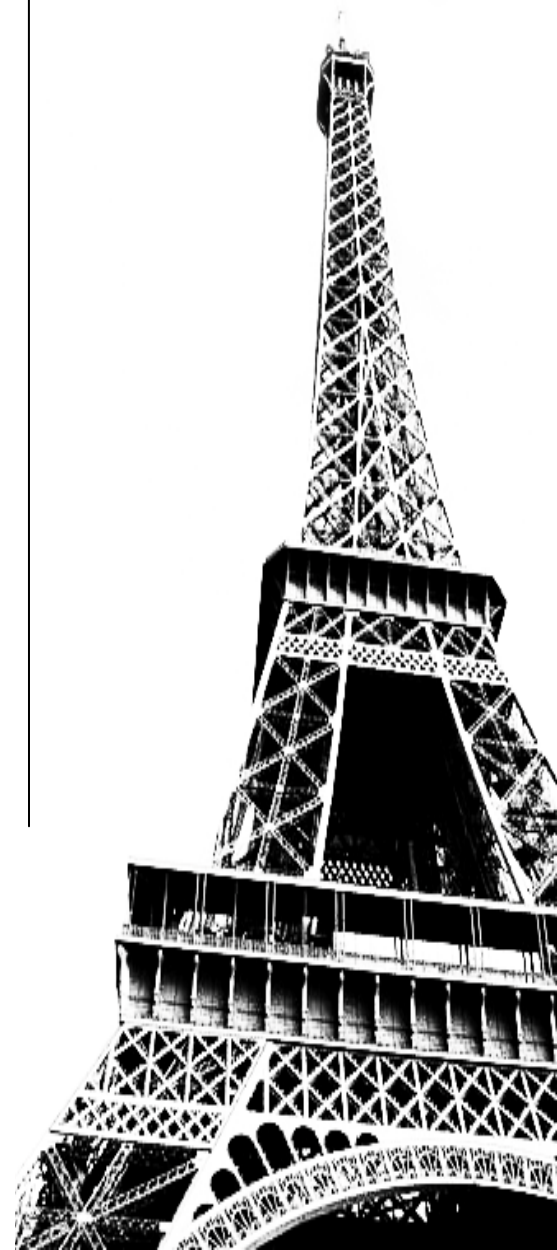
*Fresh cut Romaine Lettuce tossed with a Creamy Caesar Dressing and Herb Croutons topped with Parmesan Cheese*

## 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*



# Beef & Veal\*

## Grilled Chateaubriand

- Sliced Filet Mignon with your choice of either Au Poivre Brandy Sauce or Demi Glaze

## Medallions of Filet Mignon (with Crabmeat)

- Served in a Shiitake Mushroom Cream and Madeira Wine Sauce

## Prime Rib Au Jus

- Choice Beef Rib-Eye Slowly Roasted Served with Horseradish

## Stuffed Tenderloin of Pork

- Roasted with Herb Crust, stuffed with Cranberry Chutney and topped with Port Wine Demi Glaze (or) Stuffed with Broccoli Rabe, Prosciutto and Fontina Cheese topped with Chasseur Sauce

## Veal Saltimbocca\*

- Sautéed Medallions of Farm Fresh Veal topped with Fresh Sage, Prosciutto and Provolone Cheese served with Brandy Cream Shiitake Mushroom Sauce

## Veal Marsala\*

- Sautéed Medallions of Farm Fresh Veal served with Shiitake Mushroom Marsala Wine Sauce

## Veal Francaise\*

- Sautéed Egg-Dipped Medallions of Veal served in Lemon Beurre Blanc Sauce with Capers

\*Additional \$2.50 pp

Chef's Choice of Fresh  
Seasonal Vegetable  
and Potato



# Chicken

## Marsala

- *Sautéed Chicken Breast served with Wild Mushrooms in Marsala Wine Sauce*

## Francaise

- *Sautéed Egg-Dipped Chicken Breast served in White Wine Lemon Beurre Blanc with Capers*

## Maryland

- *Chicken Breast stuffed with Shiitake Mushrooms and Crabmeat served in Madeira Wine Crabmeat Cream Sauce*

## Saltimbocca

- *Chicken Breast stuffed with Fresh Sage, Prosciutto and Provolone Cheese served with Brandy Cream Shiitake Mushroom Sauce*

## Florentine

- *Chicken Breast stuffed with Spinach, Mushrooms and Aged Romano Cheese in Pomodoro Sauce*

## Cordon Bleu

- *Chicken Breast stuffed with Smoked Ham and Swiss Cheese served with Smoked Ham Pepper Cream Sauce*

## Italiana

- *Chicken Breast stuffed with Roasted Peppers and Provolone Cheese served in Fresh Tomato Basil Cream Sauce*

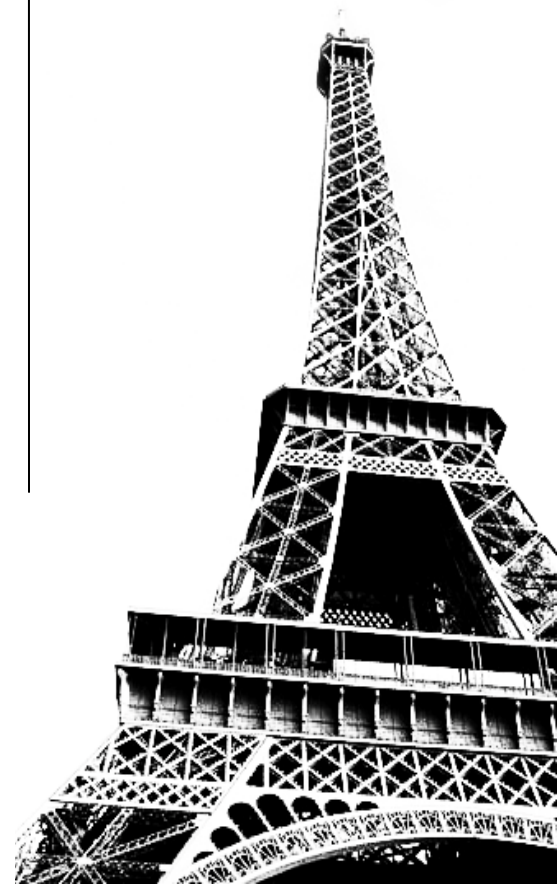
## Supreme

- *Sautéed Egg-Dipped Chicken Breast stuffed with Lobster Imperial served in Lobster Blush Sauce*

## Cynthia

- *Breaded Chicken Breast wrapped with Smoked Ham and Stuffed with Sharp Cheddar Cheese served in Broccoli Cheddar Cream Sauce*

*Chef's Choice of Fresh  
Seasonal Vegetable  
and Potato*



# Seafood

## Crabmeat Stuffed Flounder

- Flounder Stuffed with Crabmeat and finished with Sherry Wine Shrimp Sauce

## Grilled Salmon Filet

- Salmon Filet Served with Garlic Dill Butter and Grilled Roasted Peppers

## Pan Seared Salmon

- Salmon Filet Finished with Tomato Coulis, Capers and Olives in Sherry Cream Garlic Herb Sauce

## Stuffed Shrimp

- Three Shrimp Stuffed with Crab Imperial and finished with Seafood Cardinal Sauce

## Blackened Cajun Mahi-Mahi

- Blackened Cajun Mahi-Mahi A l'orange

## Grilled Mahi-Mahi

- Grilled Mahi-Mahi Topped with Tropical Chutney

## Vol-Au-Vant Finaciera

- Flaky Puff Pastry filled with Shrimp, Scallops and Crabmeat, served with Seafood Sherry Cream Sauce

## Flounder Forentine

- Flounder Stuffed with Spinach and Shiitake Mushrooms finished with Sherry Cream Sauce, Tomatoes, Spinach and Mushrooms

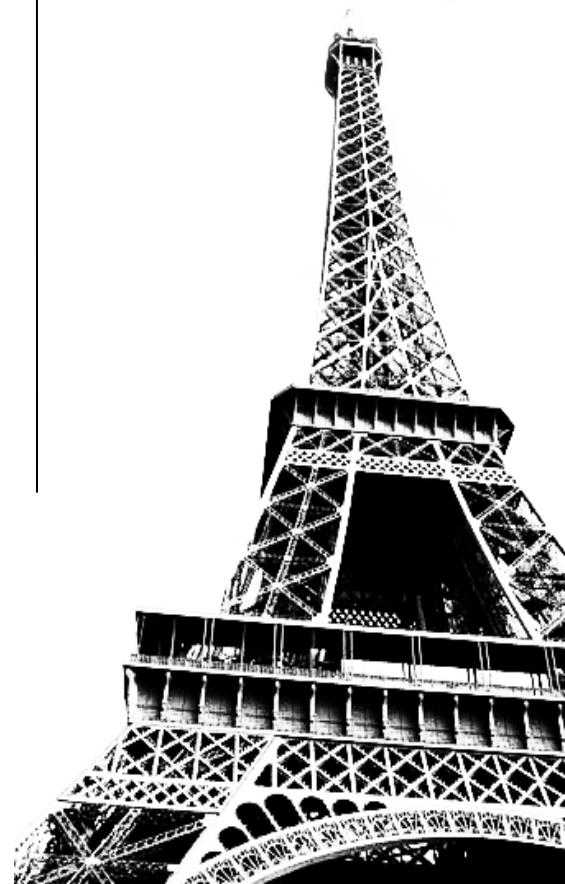
## Crab Cakes

- Sautéed Jumbo Lump Crab Cakes on a bed of Pommery Mustard White Wine Cream Sauce

## Lobster (Market Price)

- Twin 4oz Broiled Lobster Tails served with Drawn Butter and Lemon

Chef's Choice of Fresh  
Seasonal Vegetable  
and Potato



# Dessert Table

## 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*

*Your choice of Six Items*

- Strawberries
- Pineapples
- Cookies
- Pretzel Rods
- Potato Chips
- Graham Crackers
- Apple Wedges
- Bananas
- Maraschino Cherries
- Macaroons
- Nutter Butter
- Marshmallows
- RiceKrispie
- Biscotti

