



Silver Wedding Package

Your Wedding Reception/Dinner will include: 1 banquet room

- Butler style hot Hors D'Oeuvres
 - Champagne Toast
 - Complimentary Room on the Wedding night for Bride and Groom
 - 3 course dinner – see menu attached
 - Custom designed wedding cake – 3 tier
 - White Table Linen/Napkins
- (Colored Linen & Chair Covers available at an additional charge)
- Complimentary Parking
 - Special room rates for out-of-town guests

2 Hour Hosted Bar

Specializing in call liquors, red & white wine, imported & domestic beer
soft drinks, bottled waters, juices & mixers
(one bartender per 50 guests)

One Stationed Display Hors D'oeuvres

(please select one)

An elegant assortment of Imported and Domestic Cheeses

Artesian Breads, Crackers, Seasonal Berries

or

A colorful display of Prosciutto , Grilled Italian Vegetables

Roma Tomatoes & Mozzarella Salad, Assorted Olives, Whole Roasted Garlic
Cappicola, Soppressata, Cherry Peppers, Bread Sticks and Toast Points

Wait staff to butler pass hors d'oeuvres

Please select two hors d'oeuvres from below or from the Bronze Menu

(based on four pieces per person)

Beef Empanada

Petite Quiche Lorraine

Pork Pot Stickers with Ponzu Sauce

Chicken Skewers with Sweet and Sour Sauce

Raspberry Brie en Croute

Chicken Satay with Spicy Peanut Sauce

Mini Crab Cakes with Cajun Remoulade

Coconut Shrimp with Mango Sauce

Salad

(Please select one)

(All salads served with warm homemade dinner rolls and creamy butter)

THE WEDGE SALAD

- Crisp Wedge of Iceberg Lettuce, Crumbled Blue Cheese, Crisp Smoked Bacon
and Blue Cheese Dressing

CLASSIC CAESAR SALAD

- Chefs Classic Recipe of Crisp Romaine, Garlic Croutons, and Parmesan Cheese

GARDEN SALAD

- Fresh Crisp Lettuce Mix with a Variety of Seasonal Vegetables with your choice of Dressing

Entrée

(Please select up to two* from below or from the Bronze Menu)

Chicken Marsala

In a Portabella Mushrooms and Shallot Marsala Demi-Glace with Herbed Fingerling Potatoes and Fresh
Steamed Broccoli



Bacon Wrapped Pork Loin

In an Apple Chutney Sauce with Potato Hash and Grilled Asparagus

Pistachio Crusted Salmon

In a Lemon Dill Beurre Blanc with Sweet Plantain Hash and Baby Vegetables

Coconut Crusted Mahi Mahi

In an Orange Teriyaki Sauce, Steamed Jasmine Rice and Baby Vegetables

Char Grilled Skirt Steak

In a Homemade Chimichurri with Truffle Potatoes and Sweet Plantains

Baked Chicken Breast

Stuffed with Sundried Tomatoes, Feta Cheese and Spinach In a Basil Cream Sauce with Herbed Fingerling Potatoes

Filet Mignon

In a Merlot Demi Glaze with Potato Hash and Grilled Asparagus

Custom Designed Butter Cream Wedding Cake

Coffees & Hot Tea

\$89.00 per person

Above prices subject to 22% service charge & 7% sales tax

* An exact count of each entrée item is required 3 business days prior to your wedding. As well, a method of identification is required the night of the event.