



Wedding Dinner Buffet Packages

Light Dinner \$24.95 pp/\$44.95 pp

drop off/full service

one hors d'oeuvre platter, two entrees & two sides

Moderate Dinner \$31.95 pp/\$51.95 pp

drop off/full service

one hors d'oeuvre platter, one hand passed hors d'oeuvre, two entrees & three sides

Medium Dinner \$40.95 pp/\$60.95 pp

drop off/full service

one hors d'oeuvre platter, two hand passed hors d'oeuvres, two entrees, one station & two sides

Gold Dinner \$52.95 pp/\$72.95 pp

drop off/full service

two hors d'oeuvre platters, two hand passed hors d'oeuvres, three entrees, two stations & three sides

Plated Sit Down Dinner

\$85.95 pp

*choice of 3 entrees w/ 2 sides, served salad, rolls for each

Includes two hors d'oeuvre platters, three hand passed hors d'oeuvres

each package includes mixed greens salad w/ dressings, house made croutons & fresh artisan rolls w/ butter



WEDDING PACKAGES

Poultry Entrees

Honey Brined Turkey Breast

served w/ rich roasted turkey
supreme gravy

Chicken French

finished w/ Lemon white wine butter sauce

Chicken Parmesan

italian cutlets topped w/ fresh
marinara sauce, finished w/
mozzarella cheese

Chicken Asiago

pan-seared chicken breast in lemon
chardonnay sauce, topped w/
artichokes & roasted red peppers

Chicken Limon

pan-seared chicken tossed in
chardonnay sauce topped w/
asparagus, sundried tomatoes & goat
cheese

Chicken Marsala

finished w/ rich marsala wine
reduction shallots and baby
mushrooms

Pan Seared Duck +

w/ blood orange reduction

Chicken Piccata

pan-seared chicken served in a white wine, lemon caper sauce

Chicken Cacciatore

***GF**

peppers, onions, mushrooms, tomato ragout

Parmesan Crusted Chicken

Tuscan Lemon Herb Chicken

***GF**

slow-roasted, topped w/ herb au jus

Chicken Roulade +

stuffed with choice of spinach,
sundried tomatoes,
or w/ applewood smoked
bacon leeks & feta cheese

Italian-Style Chicken Cutlets

seasoned, breaded & lightly fried

Buffalo Chicken Mac & Cheese

topped w/ house-made toasted bread crumbs

Bone-in Chicken Breast

w/ Chasseur sauce

Grilled Marinated Rack of Lamb+

w/ roasted red pepper mint coulis



WEDDING PACKAGES

Seafood & Vegetarian Entrees

Grilled Salmon Fillet +
finished w/ lemon dill butter sauce

Lobster Mac & Cheese +
cavatelli pasta baked in house blend
of creamy cheddar ques & asiago cheese
topped w/ house-made toasted breadcrumbs

Shrimp Scampi +
tossed in a white wine sauce

Fried Haddock +

Crab Cakes+
topped w/ chipotle
remoulade

House made Gnocchi +
tossed in choice of brown butter sage
sauce, blush, creamy pesto or
marinara sauce

Pan-Seared Sea Bass+

Three Cheese Mac & Cheese
cavatelli pasta baked in house blend of creamy
cheddar, queso & asiago cheese topped w/
house-made toasted breadcrumbs

Seasonal Risotto +
finished w/ fresh parmesan
(butternut, asparagus, or wild mushroom)

Eggplant Parmesan
topped w/ fresh marinara &
mozzarella

Cauliflower Mac & Cheese

Squash Lasagna
layered roasted squash & zucchini w/ pasta
sheets, mozzarella & ricotta topped w/roasted
garlic béchamel sauce

Grilled Eggplant
w/ asparagus, roasted red pepper roulade &
ricotta cheese

Vegan Options

- Quinoa Stuffed Pepper
- Coconut Curry Tofu or Cauliflower Steaks
- Chick Peas Stuffed Zucchini
 - Lentil Meatloaf
 - Vegan Tofu Bolognese



WEDDING PACKAGES

Beef & Pork Entrees

Angus Roast Beef Au Jus

served w/ creamy chive horseradish

Beef Tenderloin +

served w/ balsamic onions & baby Portobello mushrooms w/ rosemary demi glaze

Herb Crusted Prime Rib +

served w/ creamy chive horseradish

Sliced Flank Steak +

marinated & grilled

Beef Meatballs

italian-style, topped w/ marinara

Italian Meat Lasagna

topped w/ fresh marinara

Marinated Grilled Strip Steak+

Chianti Braised Short Ribs +

Honey Roasted Pork Loin

served w/ apple cider herb volute & whole grain mustard

Bacon Wrapped Pork Tenderloin +

topped w/ herbed pork volute

Italian-Style Pork Cutlets

topped w/ fresh marinara

Braised Pork Shoulder

slowly braised in lemon & thyme vinaigrette

Glazed Ham

served w/ sweet grilled pineapple

BBQ Pulled Pork



WEDDING PACKAGES

Gourmet Sides

Side Salads

Simple Mixed Greens; carrot, cucumber, tomatoes

Caesar; red onion, asiago, black pepper, crouton

Sweet & Salty; candied pecans, feta, raisins

Loaded Baked Potato; bacon, cheddar, sour cream, scallion

Home-Style Potato; carrot, onion, celery, mustard, hardboiled egg

Fire Roasted Corn & Tomato (cold)

Tomato Cucumber (cold); tomato, cucumber, red onion, white balsamic vinaigrette

Sicilian Calamari (cold); banana peppers, black olives, celery, parsley, garlic confit, olive oil, lemon

Warm Green Beans; bacon, shallots, toasted slivered almonds, balsamic

Tortellini Antipasto; italian vinaigrette, pepperoncini, pepperoni, olives, asiago

Butternut Squash; goat cheese, spinach, raisins, white balsamic vinaigrette

Greek Pasta Salad; mini penne, feta cheese, grape tomatoes, spinach and Kalamata olives

Classic Macaroni Salad; carrots, onions, celery, mayo

Quinoa & Grilled Vegetable (cold); roasted squash, red pepper, zucchini, house balsamic dressing

Pasta

Baked Pasta Marinara; topped w/ mozzarella & ricotta

Bruschetta Pasta; chunky tomato blush sauce

Pasta Carbonara; peas, pancetta, cheesy cream sauce

Pasta Bolognese; sweet, red sauce w/ ground pork, beef

Pasta Primavera

Farfalle w/ pesto sauce

Mac & Cheese

Roasted Garlic Cream Sauce Pasta

Vegetable

Seasonal Roasted Vegetables; squash, zucchini, red peppers

Butter Poached Heirloom Carrots

Grilled/Roasted Asparagus

Honey Glazed Carrots

Roasted Root Vegetables; butternut squash, sweet potato, parsnips, carrots

Apple Cabbage Slaw

Roasted Brussel Sprouts w/ truffle oil

Green Bean Casserole

Brussel Sprouts & Butternut Squash

Roasted Corn; or on cob w/ butter

Italian Style Greens & Beans

Grilled Vegetable Au Gratin

Grain & Potato

Seasonal Risotto; mushroom, asparagus, or butternut squash

Cheddar Mashed Potatoes

Mexican Rice

Rice Pilaf; carrots, onions, celery, chicken stock

Roasted Tuscan Potatoes

Fried Garlic Parmesan Potatoes

Potato au Gratin

Salt Potatoes

Creamy Polenta Parmesan

Garlic Mashed Potatoes



WEDDING PACKAGES

Hand Passed Hors D'oeuvres

Beef

- meatballs marinara
- flank steak quesadilla
- mini reubens
- grilled lamb lollipops +
- empanadas (vegetarian available)

Pork

- italian sausage stuffed mushrooms*GF
- mac & cheese bites; served w/ spicy cheddar bacon queso (vegetarian option available)
- prosciutto arancini
- mini cuban cristo sammies
- italian sausage skewers w/ peppers & onions*GF
- Bahn Mi Pork Belly w/ Pickled Vegetables+

Poultry

- applewood bacon wrapped chicken*GF
- bone-in or boneless chicken wings
- deviled eggs*GF
- chicken quesadilla (buffalo available)
- chicken lettuce wraps*GF
- chicken cordon bleu mini sammies
- Sesame Chicken Bites

Vegetarian

- roasted veggie pinwheels w/ hummus spread
- caprese skewers + *GF
- vegetable quesadilla
- vegetable spring rolls w/ Hoisin & chili garlic sauce *GF
- mini italian pesto, mushroom, or three cheese arancini
- black bean & corn fritters served w/ lime crème fresh
- spinach, artichoke & asiago cheese stuffed mushrooms *GF
- crispy potato wedges w/ garlic parmesan rub *GF
- vegetarian pot stickers
- tomato bruschetta on crostini

Seafood

- shrimp bruschetta on crostini +
- scallops w/ pecan wood smoked bacon + *GF
- mini crab cakes +
- rustic coconut shrimp + *GF
- jumbo lemon poached shrimp cocktail w/ tangy horse radish sauce + *GF

Vegan

- quinoa stuffed mushrooms
- zucchini fritters w/ garlic & dill
- tempura vegetables
- buffalo cauliflower



WEDDING PACKAGES

Hors D'oeuvres Stations & Platters

Grilled Mediterranean Vegetables \$4pp

assortment of portobello mushrooms,
roasted red peppers, zucchini & squash
served w/ garlic hummus & flatbread

Crudit  Platter \$4pp

assortment of fresh vegetables
served w/ chipotle ranch and hummus dips

Fresh Fruit Platter \$4pp

assorted seasonal fruits

Domestic & Imported Cheese \$4pp

variety of cheeses
finished w/ fruit & nut compote
served w/ an assortment of crackers

Mediterranean Spreads \$4pp

served w/ toast points

- olive tapenade
- roasted garlic hummus
- cold Greek pita dip

Domestic & Imported Cheese & Charcuterie Platter \$4pp

variety of cheeses
finished w/ fruit & nut compote
served w/ an assortment of crackers, flatbread
assortment of fine cured meats
pickled giardiniera & olives

Charcuterie Platter \$4pp

served w/ flatbread
assortment of fine cured meats
pickled giardiniera & olives

Gourmet Dip Station \$8pp

served w/ baguette, crackers & tortillas

- Spinach & artichoke & asiago dip
 - buffalo chicken dip

Tex Mex Station \$5pp

served w/ tortilla chips

- pico de gallo
- corn & black bean salsa
 - hot salsa
 - salsa verde
 - salsa con queso

Nacho Station \$6pp

served w/ tortilla chips

- diced tomato
- seasoned ground beef
 - cheese sauce
 - jalapenos
 - white onion
 - scallion
 - sour cream
 - black olives



WEDDING PACKAGES

Non-Alcoholic Packages

packages include; disposable cups, creamers, sugars stir sticks, etc.

Hot Beverage

regular coffee
decaf coffee
hot tea
hot chocolate

\$6.95 pp

Juice

cranberry
orange
pineapple
grapefruit
apple

\$6.95 pp

Soda

coke
diet coke
ginger ale
sprite
bottled water

\$6.95 pp

Tea & Lemonade

iced tea
lemonade
bottled water
sparkling water

\$6.95 pp



WEDDING PACKAGES

Bar Packages

50 guest minimum*
Full Service Events only*
Bartender Required*
Prices include bartender,
setup, breakdown

Cash Bar

*minimums apply; based on
guest count, event type &
duration

Consumption Bar

*minimums apply; based on
guest count, event type &
duration

Half Bar

Beer, Wine & Water

includes four beers, 2 red wines, 2 white wines

three hours: \$41.95 pp

four hours: \$44.95 pp

five hours: \$46.95 pp

Full Bar

Beer, Wine, Spirits

beer, wine, spirits & mixers

three hours: \$48.95 pp

four hours: \$52.95 pp

five hours: \$55.95 pp

Champagne Toast

Add for \$7 pp
includes champagne flutes

all packages include fruit
garnish, ice, coolers &
disposables

*tables, linens, not included



WEDDING PACKAGES

Spirits

Whiskey
Bourbon
Gin
Rum
Vodka

Mixers

coke
diet coke
ginger ale
sprite

soda water
tonic water

cranberry juice
orange juice
grenadine
sour mix

Garnish

lemon
lime
cherry
olive
disposable cups



WEDDING PACKAGES

Beer & Wine

*requests are welcome!

Beer

Budweiser
Bud Light
Coors Light
Yuengling
Genesee
Rolling Rock
Michelob Ultra
Labatt Blue
Labatt Blue Light
Sam Adams
Angry Orchard
Sierra Nevada
Stella Artois
Blue Moon
New Castle
Heineken
Amstel Light

Wine

Bully Hill Chardonnay
Bella Sera Pinot Grigio
Bully Hill Riesling
Beringer Sauvignon Blanc
Beringer White Zinfandel
14 Hands Merlot
Mondavi Cabernet
Rex Goliath Pinot Noir
Red Rock Malbec
Gnarly Head Red Zin

Kendall Jackson
Chardonnay
Ecco Domani Pinot Grigio
Chateau St. Michele
Riesling
Kim Crawford Sauvignon Blanc
Villa Pozzi Moscato
Red Diamond Merlot
Joel Gott Cabernet
Jean Bousquet Malbec
Cline Zinfandel