



# The Plated Wedding Package

## *Hors D'Oeuvres*

(During the Social Hour)

Assorted Cheeses and Crackers, Vegetable Crudités, Artichoke and Spinach Dips

## *Appetizer Selection*

Freshly Baked Rolls  
Choice of:  
Fresh Seasonal Berries  
Citrus Fruit Medley  
Antipasto Platter

## *Salad Selection*

Choice of:  
Mixed Field Greens  
Iceberg Wedge  
Caesar Salad  
Tomato and Mozzarella

## *Accompaniments*

Choice of:  
Garlic Oven Roasted Potatoes  
Mashed Potatoes  
Twice Baked Potatoes  
Rice Pilaf

## *Entree Selection* Choose Three (3)

### *Poultry Entrees*

#### **Chicken Saltimbocca**

*Boneless chicken stuffed with prosciutto, Swiss and American cheese, and a savory puree of sage, rosemary, and garlic*

#### **Chicken Francaise**

*Fresh tender chicken breast in a white wine and lemon sauce*

#### **Bella Chicken**

*Roasted chicken, portabella mushrooms, spinach, roasted peppers*

#### **Margarita Chicken**

*Pan seared chicken topped with pesto, tomato, and mozzarella cheese with basil cream*

#### **Chicken Marsala**

*Fresh tender chicken breast in a marsala wine sauce with mushrooms*

#### **Gorgonzola Chicken**

*Grilled chicken breast in a gorgonzola white wine sauce with peppers and artichokes*

#### **Chicken Piccata**

*Lightly Sauteed Chicken with Lemon, Garlic, and Capers*

### *Meat Entrees*

#### **Petit Filet Mignon**

*Grilled filet medallions with sautéed spinach and mushrooms with a tarragon-demi glaze*

#### **Prime Rib of Beef**

*Slow Roasted rib eye served with natural au jus*

#### **Glazed Ham w/Fruit Sauce**

#### **Roast Pork Loin**

*Crusted with roasted garlic, topped with pork demi glaze*

#### **Double Cut Pork Chops**

*Extra thick pork chops stuffed with homemade apple mustard stuffing*

#### **Veal Saltimbocca**

*Tender Veal Stuffed with prosciutto, Swiss and American cheese, and a savory puree of sage, rosemary, and garlic*

#### **Veal Sorrentino**

*Veal Sautéed with spinach in a sherry brown sauce topped with mozzarella and peppers*

### *Seafood Entrees*

#### **Pan Seared Swordfish**

*Lemon, Wine, Garlic Sauce*

#### **Stuffed Filet of Sole**

*Fresh sole with a scallop and crabmeat stuffing*

#### **Baked Scrod**

*Our house seafood stuffing topped with garlic butter*

#### **Poached Salmon**

*Fresh salmon filet poached in citrus butter*

### *Vegetarian / Vegan Entrees*

#### **Vegetarian Platter**

*Grilled Seasonal Vegetables served over Pasta & Alfredo Sauce*

#### **Eggplant Parmesan**

*Lightly Breaded and Crispy*

#### **Vegan Ravioli's**

*Served in a Creamy Tomato Sauce*

#### **Sausage and Peppers**

*Plant Based Sausage with Grill Peppers*

## *Dessert*

Choice of: Ice Cream, Cheesecake, or Strawberry Shortcake

Hot Beverage Station featuring Regular and Decaffeinated Coffee, Assorted Flavored Creamers and Hot Tea.

## *Classic Wedding Package*

Tax, Gratuity, and Room Fees  
Champagne Toast or Sparkling Cider Toast  
Stunning views for wedding pictures  
Complete Staff  
Tall Glass Centerpieces  
Complimentary Cake Cutting  
Seasonal Outside Area for Social Hour  
Customized Table Linens  
Personalized Wedding Timeline

**\$70.00**

## *Premium Wedding Package*

Tax, Gratuity, and Room Fees  
Champagne Toast or Sparkling Cider Toast  
Stunning views for wedding pictures  
Complete Staff  
Tall Glass Centerpieces  
Complimentary Cake Cutting  
Seasonal Outside Area for Social Hour  
Customized Table Linens  
Personalized Wedding Timeline  
Two (2) Additional Hors D'Oeuvres  
One (1) Hour Open Bar

**\$85.00**

## *Luxury Wedding Package*

Tax, Gratuity, and Room Fees  
Champagne Toast or Sparkling Cider Toast  
Stunning views for wedding pictures  
Complete Staff  
Tall Glass Centerpieces  
Complimentary Cake Cutting  
Seasonal Outside Area for Social Hour  
Customized Table Linens  
Personalized Wedding Timeline  
Two (2) Additional Hors D'Oeuvres  
Five (5) Hour Open Bar  
Up to 4 Rounds of Golf w/Carts

**\$97.00**