

Wedding Packages

Package #2

SIT-DOWN

Four Hour Standard Open Bar
House and Call Brands, Premium Domestic Beers, and Quality House Wines

Garden Vegetable Display

Fresh Seasonal Vegetables Served with Dipping Sauces

Assorted Cheese & Cracker Display

Imported & Domestic Cheese

Butlered Hors d'Oeuvres (Choice of Three)

Mozzarella Sticks, Cocktail Franks in Puff Pastry, Crab Balls, Chicken Nuggets, Mushroom Florentine, Vegetable Spring Rolls

Appetizers (Choice of One)

Manhattan Clam Chowder, New England Clam Chowder, Soup d' Jour

Salad

Mixed Garden Salad of Romaine and Iceberg Lettuce, Cherry Tomatoes, Cucumber, and Carrots

Entrees

All entrees are served with two of the following: Rice Pilaf or Roasted Red Skin Potatoes, Green Bean Almondine or Summer Vegetable Medley

Choice of Two:

Grilled Breast of Chicken Alfredo, Franchise, Florentine, or Cordon Bleu

Broiled Flounder in a Lemon Butter Sauce

Prime Rib of Beef Slow Roasted with Au Jus

Golden Fried Shrimp

Petite Filet Mignon

Broiled Salmon with Lemon Dill Butter

Golden Fried Homemade Crab Cakes

Linguini & Clams in a White Wine Garlic Sauce
Golden Fried Crabcake & Shrimp Combination

Dessert (Choice of One)

Vanilla Ice Cream & Chocolate Sauce

Rainbow Sherbet

Chocolate Mousse

Raspberry, Chocolate, or Mint Parfaits

\$72.00 per person
Subject to sales tax and 20% gratuity