

Weddings

WHATS INCLUDED...

Floor length table linens & napkins

Dishware, flatware & glassware

Centerpieces: Optional house table mirrors plus 3
votive candles for every guest table

Professional events team

Coffee & tea served at dessert

Couple provides wedding cake - no cutting fee

Event set up, clean up & facilitation

Dedicated staff member to serve Bride & Groom

Hors d'oeuvres table displays & butler passed

Champagne Toast

Pre-poured at each place setting: Asti Spumante
(Sweet) or Brut Champagne (Dry)

Choice of entrées, salad, vegetable &
accompaniment

Five-hour bar & beverage packages

Terrace at Waters Edge

Weddings

\$100.00pp | PACKAGE INCLUDES...

HORS D'OEUVRES: TWO BUTLER PASSED | TWO STATIONARY
CHOICE OF TWO ENTREES
GARDEN SALAD
ONE ACCOMPANIMENT | ONE VEGETABLE | ONE PASTA
HOUSE OPEN BAR

CHICKEN FRANCAISE

white wine lemon butter sauce

NEW ENGLAND BAKED HADDOCK

brown buttered wine sauce

ROASTED PORK TENDERLOIN

bourbon maple glaze

SLICED SIRLOIN

herb demi glaze

Menu selections served buffet style | To serve plated, add \$2.95 pp
Pricing does not include 20% Administration fee & applicable sales tax

Classic Reception

Weddings

\$120.00pp | PACKAGE INCLUDES...

HORS D'OEUVRES: TWO BUTLER PASSED | TWO STATIONARY
CHOICE OF TWO ENTREES
GARDEN & ONE SPECIALTY SALAD
TWO ACCOMPANIMENTS | ONE VEGETABLE | ONE PASTA
PREMIUM OPEN BAR

CRAB & SHRIMP STUFFED SOLE
lemon ber blanc

SLICED SLOW ROASTED PRIME RIB
beef au jus, roasted garlic aoli

BLACKENED SALMON
cilantro honey lime butter

TERRACE STUFFED CHICKEN
mushroom cream

CENTER CUT GRILLED PORK CHOP
apple chutney

Menu selections served buffet style | To serve plated, add \$2.95 pp
Pricing does not include 20% Administration fee & applicable sales tax

Deluxe Reception

Weddings

\$135.00pp | PACKAGE INCLUDES...

HORS D'OEUVRES: THREE BUTLER PASSED | THREE STATIONARY
CHOICE OF TWO ENTREES
SALAD COURSE | PASTA COURSE
PREMIUM OPEN BAR

10oz FILET

red wine demi glaze

CHILEAN SEABASS

butter poached sundried tomato's

JUMBO CRAB STUFFED SHRIMP

lemon ber blanc

NEW ZEALAND RACK OF LAMB

rosemary mint demi

CONFIT CORNISH GAME HEN

sweet potato puree

Menu selections served plated style

Pricing does not include 20% Administration fee & applicable sales tax

Premier Reception

Weddings

ELEGANT COLD DISPLAY

|Included on ALL packages!|

Toasted Garlic Crostini Bruschetta
Artisanl Cheese & Meats
Roasted Vegeatble Crudite & Seasonal Hummus
Seasonal Fruit

STATIONARY HOT DISPLAY

Eggplant Rollatini
Sweet & Sour Meatballs
Calamari
Smoked Gouda Arancini
Braised Short Rib Sliders
Vegetable Spring Rolls

BUTLER PASSED HORS D'OEUVRES

Sweet Chile Chicken Satay
Honey Lime Butter Grilled Shrimp
Stuffed Mushrooms
Franks en Croute, Stone Ground Mustard
Brasied Beef & Carmalized Onion Crostini
Seared Sesame Tuna Wonton

Cocktail Hour

Starters & Sides

SALADS

Classic Caesar
Terrace Chopped
Lighthouse Wedge
Tomato Caprese
Greek Olive & Feta
Anitpasto

ACCOMPANIMENTS

Roasted Red Bliss Potatoes
Roasted Garlic Mash
Oven Roasted Fingerlings
Savory Rice Pilaf
Cilantro Lime Basmati Rice
Orzo Mac & Cheese

VEGETABLES

Honey Thyme Butter Carrots
Truffle Parmesan Brussel Sprouts
Succotash
Green Beans Almondine
Roasted Asparagus
Chefs Seasonal Medley

Live Stations

Enhance your cocktail hour or to enjoy during dinner!

PASTA STATION \$8.95pp

Chef attended station

choice of two pastas and two sauces

CARVING STATION

Chef attended station

Paired with complimenting sauces

Roast Turkey Breast	\$5.95pp
Roast Pork Loin	\$5.95pp
Prime Rib	\$13.95pp
Filet Mignon	\$14.95pp
Whole Salmon Sides	\$12.95pp
Roast Sirloin	\$9.95pp

STIR FRY STATION

Chef attended station

Vegetable	\$8.95pp
Chicken	\$10.95pp
Shrimp	\$14.95pp
Steak	\$12.95pp

add lo mein noodles +2.95pp

Late Night

Finish the night with a delicious snack!

SPUD BAR \$6.95pp

French fries and Tater tots with fixings!

LA FIESTA \$8.95pp

tortilla chips and taco shells

seasoned ground beef, queso, guacamole & more!

SLIDERS GALORE

Pulled Pork & Slaw \$3.95pp

Short Rib \$5.95pp

Nashville Hot Chicken \$2.95pp

Angus Cheese Burger \$3.95pp

FLAT BREAD

Traditional Cheese \$3.95pp

Buffalo Chicken \$4.95pp

Meat Lovers \$5.95pp

Broccoli Ricotta \$4.95pp

POP THE NIGHT AWAY \$5.95pp

Movie theater style popcorn

sweet and salty toppings

Sweet Treats

Satisfy that sweet tooth with one of these stations!!

SMORES BAR

*Everything you need to create your own smore's
by the outdoor fire pit. \$200*

LITTLE ITALY \$5.95pp

a spread of italian pastries and treats

CHOCOLATE FOUNTAIN \$8.95pp

*velvety smooth chocolate
fresh fruits, rice crispies, orees and more!*

MILK & COOKIES \$7.95pp

*fresh baked chocolate chip cookies
blondies and brownies*

TERRACE VIENNESE \$6.95pp

chefs selection of desserts