

# SAPPHIRE

## COCKTAIL HOUR

### Antipasto Spread:

Assorted Italian Meats & Cheese, Olives, Fresh Fruit, Vegetable Crudit , Roasted Peppers, Tomato & Fresh Mozzarella, Crab Dip, Marinated Vegetables, Spinach & Artichoke Dip, Tomato Bruschetta

### 9 Butlered Hors d'oeuvres

Choose 4 Standard Hors d' oeuvres & 5 Premium Hors d' oeuvres

### 2 Cocktail Stations

Choose 1 Standard Station & 1 Premium Station

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## SIT DOWN or BUFFET DINNER

### Bread Basket:

Homemade Italian Bread, Homemade Roasted Pepper Bread & Homemade Garlic Knots

### Choose One Homemade Salads:

**Classic Caesar Salad**- Tossed with Herb Croutons, Parmigiana Cheese, and Our Homemade Caesar Dressing

**Tossed Garden Salad**- Tossed with Fresh Vegetables and Served with Our Homemade House Vinaigrette

**Mesclun Salad**- Marinated Vegetables Served on a Crisp Spring Mix Served with Homemade Strawberry Vinaigrette

### Entr e Choices:

#### Choose One Chicken:

Chicken Cardinale, Almond Crusted Chicken, Chicken Cordon Bleu, Chicken Rollatini

#### Choose One Seafood:

Grilled Salmon, Jumbo Lump Crab Stuffed Flounder, Tilapia & Baby Shrimp, Pesto Crusted Salmon

#### Choose One Meat:

Braised Short Rib, Stuffed Pork Loin, Sirloin Involtini, Top Round Beef

#### Choose One Vegetable:

Grilled Vegetables, Fresh String Beans Garlic & Oil, Saut ed Vegetable Medley

#### Choose One Vegetarian:

Vegetable Risotto, Eggplant Manicotti, Tortellini Gorgonzola, Penne Ala Vodka

#### Choose One Potato:

Stuffed Potatoes, Roasted Potatoes, Amici's Rice

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## Dessert

### Gourmet Dessert:

Tiramisu, Berry Tart, Cookie & Cream Parfait, Caramel Apple Cheesecake Tart, Chocolate Mousse Parfait, Chocolate Chip Cannoli, Strawberry Shortcake Parfait, Cream Puffs, Chocolate Peanut Butter Parfait

### Coffee & Tea Bar:

Freshly ground Regular and Decaf coffee and an array of Tea

# WHAT'S INCLUDED?

All Packages are Based on a 5 Hour Event

**Your own Personal Event Planner/Coordinator to Assist in  
Creating & Executing Your Wedding Day Vision**

*Designing of all Room Layouts and Floor Plans to assure your Event Flows*

*Wedding & Reception Itineraries /Timelines*

*Coordination with all other Vendors*

*Unlimited Hours of Consulting*

*Design of your Bar Selections & Signature Cocktails*

*Full Complimentary Food Tasting to pick out your Menu*

**An Experienced & Seasoned Maître d' to Guarantee  
the Success of your Wedding from Start to Finish**

*Ensures Complete Guest Satisfaction*

*Caters to the needs of the Bride & Groom as well as the Bridal Party*

*Maintains Schedule of Itinerary/Timeline*

*Oversees all vendors & Coordinates with them throughout the night*

*Assures All Vendors Arrive on Time and All Deliveries are Checked in and Correct*

*Set Up and Breakdown of your personalized décor*

*Packing of Cars with all your Items at end of night*

**Full Service China, Glassware  
and Silverware Floor Length Tablecloths  
& Napkins in an Array of Colors**

**Professional & Courteous Restaurant  
Quality Serving Staff**

**Professional & Courteous Bartenders  
(not applicable for CWB)**

**List of Professional & Experienced Vendors to  
Help Facilitate Your Wedding Needs**

**A Culinary Team that Ensures the Ultimate in  
Food Quality and Presentation**

**All Cuisine is prepared from Scratch and  
Cooked On-Site to Order using the  
Finest Quality of ingredients**

**Complete Soft Beverages, Bar Mixers &  
Garnish Package (not applicable for CWB)**

**Assurance of Knowing that Your Special Day is  
being facilitated by an Owner  
Operated Business**

# STANDARD

## Hors d'oeuvres

To add in as additional hors d'oeuvre to a package \$.95 ea. per piece

Sausage & Broccoli Rabe Puff Pastries

Potato Puffs

Quesadillas

Potato Pancakes

Assorted Stromboli's

Beef Franks in Puff Pastry

Meatballs

Chicken Franchise

Sausage & Pepper Puff Pastries

Veggie Stuffed Mushroom

Spinach & Ricotta Puffs

Grilled Vegetable Skewer

## Stations:

To add in as additional station \$4.99pp

### I only have fries for you

French Fries, Tater Tots & Sweet Potato Fries

Served with Bacon Jalapeno Mayonnaise, Ketchup, Hot Sauce, Maple Syrup, Cinnamon, Old Bay, Salt, Pepper, Cheddar Cheese

### Nacho Station

Assorted Tortilla Chips served with fresh homemade chili, sour cream, onions, tomatoes, lettuce, queso (melted cheese), guacamole, jalapenos, salsa, hot sauce

### Pasta Bar

Tortellini Gorgonzola, Fusilli Pomodoro & Penne Vodka, Table is garnished with Parmesan & Crushed Red Peppers

### Mediterranean Station

#### Choose 3 types of Hummus

Original Hummus / Mediterranean Vegetable / Roasted Red Pepper Hummus / Tahini Hummus / Sun-Dried Tomato Hummus / Roasted Garlic Hummus / Classic Babaganoush

\*Station is garnished with Feta cheese, crackers, pita bread and accompanied with an array of olives & grapes\*

# PREMIUM

## Hors d'oeuvres

To add in as additional hors d'oeuvre to a package \$1.25 ea. per piece

Scallops Wrapped with Bacon  
Cheese Steak Spring Rolls  
Buffalo Chicken  
Sesame Chicken  
Seafood Strudels  
Crab Stuff Mushrooms  
Salmon & Cream Cheese Canopies  
Baked Macaroni & Cheese Canopy  
Fresh Hummus on toasted pita bread topped with cherry tomato  
Pepperoni & Cream Cheese Olive served on a Crostini with arugula & Dijon mustard  
Fresh Lime & Italian seasoned Cream Cheese topped with Shrimp served on a Cucumber Slice  
Cajun Sausage Puffs  
Meatball Garlic Knot Slider  
Chicken & French Fry Cone  
Tomato Bisque & Grilled Cheese

## Stations:

To add in as additional station \$5.99pp

### You're the Mac to my Cheese

Gorgonzola, White Cheddar and Romano with Bow-tie Pasta, Classic Cheddar served with Elbow Macaroni & Pot Pie Mac and Cheese

### Taco Bout it

Taco Station with Ground Beef  
Served with Lettuce, Tomato, Cheese, Jalapenos, Onions, Hot Sauce and Guacamole, Sour Cream

### Fajita Station

Beef/Chicken/Shrimp Fajitas  
Sautéed with fresh bell peppers & onions in a lightly seasoned sauce with corn tortillas  
Served with sour cream, guacamole, salsa & shredded cheese

### Mashed Potato Martini Station

Homemade Garlic Mashed Potatoes & Mashed Sweet Potato served in a Martini Glass with toppings:  
Butter, Sour Cream, Chives, Bacon, Shredded Cheddar Cheese, Shredded Monterey Jack Cheese, Brown Sugar, Marshmallows, Brown Beef Gravy & Chicken Gravy

### Stir Fry Station

Chicken, Shrimp and Beef stir fry with an array of fresh garden vegetables served in a soy ginger garlic sauce served with steamed white Rice.

### Lettuce Celebrate Love

#### Choose 3 Lettuce Wraps

Diced Chicken, caramelized onions, pistachios, celery & cherry tomatoes in a white wine reduction  
Baby shrimp tossed with garden vegetables and cashews served in a garlic sauce  
Diced Roast Pork, onions, celery, diced potatoes and carrots served in a pork reduction  
Juliened Marinated Steak, peppers, caramelized onions and mushrooms in a garlic ginger sauce  
Garden Fresh Julianne Vegetables with roasted pecans and walnuts