

WEDDING DINNER PACKAGE #1

INCLUDE: MAITRE D', PARTY PLANNER, DECORATION FULL PACKAGE, CATERING, CHAMPAGNE TOAST, PROFESSIONAL STAFFING AND BARTENDER.

COCKTAIL HOURS BAR STATION
Tacos Bar - Tapas Bar - Sushi Bar
Rustic Pizza - Charcuterie Station
Mediterranean - BBQ Food Station
Southern Comfort Food

CHOICE OF SALAD

Baby Arugula: Orange, Shaved Pecorino, Toasted Sunflower, Citrus Vinaigrette

Vegetable Salad: Shredded Carrot, Cucumber, Broccoli, Peppers, Cauliflower,
Honey Garlic Vinaigrette

Green Garden: Mixed Green, apple, Blue Cheese, Raspberry Vinaigrette

CHOICE OF PASTA

Penne alla Vodka: Plum Marinara Sauce with a Touch of Cream and Fresh (Vodka
Optional)

Parmesan Gnocchi: Sage, Butter, Parmesan Cheese Sauce.

Ziti: Combination Of Ricotta Cheese and Mozzarella with Marinara Sauce

MAIN COURSE

FISH

Grilled Stripped Bass served with CousCous, Heirloom Tomato, Citrus Vinaigrette

Pan Seared salmon, Wild Mushroom, Charred Broccoli, Lemon Zest and Olive oil

STEAKS

Sliced Flank Steak over a bed of Baby Kale, Demi Glaze Rosemary Sauce

CHICKEN

French Style Chicken Breast, Fingerling Potato, Broccoli Rabe, Chicken Sauce,
Finished with Fusion Oil.

PORK

Stuffed Pork Loin with Roasted Apple, Served over Butternuts Squash and
Brussels.

VEGETARIAN MENU IS AVAILABLE

Coffee & Tea

Plus Catering Fee 18% - Plus Tax 8.87 %

ARRANGEMENTS ARE SUGGESTED BUT CAN BE CUSTOMIZED UPON REQUEST.