



*****Special*****
Wedding Package
(For weddings taking place within 90 days)

50 guests minimum. Pricing is subject to change and does not include 8.15% tax and 21% service charge. Bartender fee of \$150 is not included. One bartender per 65 guests. Can only book 90 days in advance.



The Ceremony

Bridal dressing room (Available two hours prior)

Water Station

Thirty minutes for ceremony

Standard chairs

Minister

Archway with fabric

Custom photo display on screen

Ceremony Music (provided by DJ)

Bridal bouquet

Groom's boutonniere

Archway floral pieces

Photography Coverage (to include pre-ceremony shots and copyrights)

The Reception

Four hours of reception time

(3) Tray passed hors d'oeuvres

(4) Hour wine and beer open bar

Champagne toast for guests

Buffet (1 salad, 2 sides, 3 entrees)

Wedding Cake

DJ for 4 hours

Tables and standard chairs

Head or sweetheart table, guest book table, gift table

Linen and napkins (Variety of colors)

15' x 15' Dance Floor

Silver Votive Candles

Photography Coverage (to include copyrights)

\$225 per person 50-75 guests

\$175 per person 76+ guests

Inclusive of tax, service fee and venue fee

(Add \$10 per person for under 50 guests)

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PASSED HORS D'OEUVRE SELECTIONS

HOSTS CHOICE OF (3) PASSED HORS D'OEUVRES

FILET MIGNON CROSTINI

Thinly Sliced Filet Mignon, Served on a Garlic Crostini Topped with a Bleu Cheese Foam & Fried Leeks

CHICKEN & WAFFLE BITES

Mini Bites of Battered Chicken and Sweet Waffles Drizzled with Maple Syrup

SWEET CORN TAMALE CAKE BITES

Topped with Avocado Salsa

CHOCOLATE DIPPED BACON

Crisp Bacon Dipped in Milk Chocolate - A Delicacy!

THAI CHICKEN SALAD IN A CUCUMBER CUP

Marinated Shredded Chicken Breast Tossed with Slaw & Cilantro in a Tangy Asian Dressing and Served in Bite Size Cucumber Cups

SEARED AHI TUNA

Topped with a Tangy Asian Slaw, Served on a Lotus Root Chip

TAQUITO SHOOTERS WITH 3 LAYER DIP

Shooter Cups with Layers of Guacamole, Sour Cream & Salsa Ready for Dipping!

WHITE TRUFFLE MAC & CHEESE BITES

Crisp Elbow Macaroni Balls with a Blend of Aged Cheddar & White Truffle Oil

TERIYAKI CHICKEN SKEWERS

Strips of Boneless Chicken Breast Drizzled with Teriyaki Sauce & Topped with Sesame Seeds

ROASTED PEPPER & GOAT CHEESE CRISPS

Balsamic Roasted Red Peppers Blended with Savory Goat Cheese

MARYLAND CRAB CAKES

A Rich Blend of Lump Crab, Peppers & Spices Hand formed and Lightly Breaded, Served with Mango Chutney

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FRESH BOCCOCINI & TOMATO SKEWERS

Mozzarella Balls & Cherry Tomatoes Skewered and Wrapped with Basil,
Drizzled with Balsamic Vinaigrette

CRAB MEAT STUFFED MUSHROOMS

Mushroom Caps, Filled with a Mixture of Crabmeat and
Seasoned Bread Crumbs

PROSCIUTTO WRAPPED EGGPLANT

Seasoned and Wrapped with Fresh Prosciutto

PROSCIUTTO WRAPPED SHRIMP

Seasoned Large Shrimp Wrapped in Prosciutto Di Parma

COCONUT SHRIMP

Plump Shrimp, Battered in Coconut Flakes & Fried to Perfection

SHRIMP WONTONS

Asian Style Shrimp Wontons, Flavored with
Ginger and Sesame Oil

CRAB RANGOON

Deep Fried Wonton Dumplings, Stuffed with
Crab Meat & Cream Cheese

SPINACH & ARTICHOKE DIP

A Savory Blend of Spinach and Cheeses,
Served on a Homemade Toasted Pita Chip

SAUSAGE STUFFED MUSHROOMS

Mushroom Caps, Stuffed with Italian Style Bread Crumbs
and Spiced Sausage

SWEDISH MEATBALLS

A Classic Swedish Dish, Prepared with
Minced Onions & Spices

BACON WRAPPED SCALLOPS

Seared Sea Scallops, Wrapped in Crispy,
Apple Wood Smoked Bacon

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WILD MUSHROOM TART

A Mushroom Blend, Stuffed in a Sweet Tartlet

SOUTHWESTERN EGG ROLLS

Stuffed with Chicken, Black Beans & Corn

MILD BUFFALO WINGS

Crispy Chicken Wings, Tossed in a Mild Buffalo Sauce
~ Served with Bleu Cheese Dipping Sauces and Crisp Celery Sprig ~

SMOKED SALMON MOUSSE

Served in Celery Boats

WRAPPED ASPARAGUS

Wrapped with Host Choice of Smoked Salmon or Prosciutto

FRESH LUMP CRAB STUFFED SHRIMP

Baked in a Lemon, Garlic & Butter Sauce

ASIAN MINI SPRING ROLLS

Served with a Honey Soy Dipping Sauce

CHICKEN ROULADE

Stuffed with Sautéed Spinach & Prosciutto

CRANBERRY & BRIE BITES

Phyllo Dough Cup

MINI POTATO BITES

Topped with a Dollop of Sour Cream, Bacon Bits & a Chive Garnish

BUFFET DINNER

SALAD SELECTIONS

HOSTS CHOICE OF (1)

SUPERIOR SALAD

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Romaine Lettuce, Raspberries, Caramelized Walnuts & Feta Cheese, Served with a Raspberry Vinaigrette

SEASONAL HARVEST SALAD

Arugula, Shaved Fennel, Candied Pecans, Ripe Pears and Shaved Reggiano Cheese Served with a Lemon Vinaigrette

SPINACH SALAD

Feta Cheese, Tomatoes & Hardboiled Eggs, Served with our Bacon Wine Vinaigrette

GREEK SALAD

Diced Tomatoes, Crumbled Feta Cheese, Chopped Onions, Sliced Cucumbers, Garbanzo Beans & Olives Tossed in Red Wine Vinaigrette

DECLAN SALAD

Mescaline Greens, Sliced Pears, Caramelized Walnuts & Crumbled Goat Cheese, Served with a Pear Passion Dressing

CLASSIC GARDEN SALAD

Mixed Greens Served with Shredded Cheese, Shredded Carrots, Cherry Tomatoes, Diced Cucumbers & Homemade Croutons
Served with Creamy Ranch & Golden Italian Salad Dressings and Balsamic & Oil

SPINACH & STRAWBERRY SALAD

Fresh Spinach Topped with Sliced Strawberries, Feta Cheese & Caramelized Walnuts
Served with an Avocado Vinaigrette

IRISH GARDEN SALAD

Mixed Greens, English Cheddar, Hard Boiled Eggs, Cherry Tomatoes, Sliced Cucumbers, Sliced Onions, Served with a Tarragon Dijon Dressing

CLASSIC CAESAR SALAD

Romaine Lettuce, Homemade Garlic Croutons, Shaved Parmesan Cheese Tossed with a Creamy Caesar Dressing

SPRING SALAD

Spring Mix, Dried Cranberries, Feta Cheese, Mandarin Oranges & Caramelized Walnuts
Served with a Passion Fruit Dressing

ASIAN CRUNCH SALAD

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Mixed Greens, Wonton Strips, Shredded Carrots and Chow Mein Noodles, Served with
a Garlic Ginger Dressing
SERVED WITH FRESHLY BAKED ROLLS & BUTTER

CHICKEN SELECTIONS
HOSTS CHOICE OF (1)

CHICKEN FRANCESE ROYALE

Lightly Breaded Chicken Breast, Cooked in a Lemon Butter White Wine Sauce and
Topped with Capers, Artichoke Hearts and Sundried Tomatoes

CHICKEN PARMESAN

Lightly Breaded Chicken Breast, Topped with Homemade Marinara Sauce & Melted
Mozzarella Cheese, Served with Penne Pasta and Sautéed Green Zucchini

CHICKEN FLORENTINE EN CROUTE

Boneless Chicken Breast Topped with Sautéed Spinach, Roasted Garlic, Mushrooms &
Melted Mozzarella

CHICKEN CORDON BLEU

Chicken Breast Stuffed with Swiss Cheese & Gourmet Ham, Served with Peppercorn
Beurre Blanc Sauce

CHICKEN MARSALA

Breast of Chicken Sautéed with Mushrooms, Glazed with a Marsala Wine Sauce

CHICKEN PICCATA

Chicken Breast Sautéed in a Light Lemon Sauce and Topped with Capers

CILANTRO LIME CHICKEN

Baked Breast of Chicken Topped with Avocado Salsa

GARLIC PESTO CHICKEN WITH TOMATO CREAM SAUCE

Roasted Chicken Prepared with Garlic, Olive Oil, Cream, Simmered Tomato Sauce &
Herbs

BRUSCHETTA CHICKEN

Chicken Breast Seared and Topped with Traditional Roasted Tomato Bruschetta of
Diced Tomatoes, White Wine, Chopped Garlic & Herbs

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HERB CHICKEN

Boneless Breast of Chicken Baked in Natural Juice & Herbs

HONEY BALSAMIC CHICKEN

Roasted Chicken Baked with a Glaze Prepared with Balsamic Vinegar, Dijon Mustard, Honey and Topped with Golden Raisins & Dried Cranberries

LEMON PEPPER CHICKEN

Breast of Chicken, Marinated with Fresh Lemon Juice, Served with a Lemon Chicken Veloute Sauce

SWEET TERIYAKI CHICKEN

Sweet Simmered Teriyaki Chicken with Ripe Vegetables & Garnished with Grilled Pineapple and Glazed with a Sweet Teriyaki Sauce

SEAFOOD SELECTIONS

HOSTS CHOICE OF (1)

SHRIMP SCAMPI

Shrimp Sautéed in a Lemon Butter and Garlic Wine Sauce and Served Over Linguine

GRILLED SALMON FILET

Served with a Mango Chutney

HONEY GLAZED SALMON FILET

Topped with a Honey Glaze Drizzle, Served with Mango Chutney

BBQ SALMON FILET

Spice Rubbed, Served with Avocado Salsa

GRILLED TILAPIA

Served with a Mango or Pineapple Chutney

TILAPIA OREGANATO

Baked in Seasoned Italian Breadcrumbs

CRUSTED TILAPIA

Coated in Macadamia Nut Crumbles and Served with Mango Chutney on the Side

BEEF & PORK SELECTIONS

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BEEFTIPSMARSALA

Demi Glazed Roasted Filet Mignon Simmered with Pearlized Onions, Marinated Mushrooms, Roasted Garlic and Prepared in a Marsala Wine & Mushroom Sauce

BEEF&VEGETABLES

Sautéed in a Tangy Oyster Sauce

BEEF STROGANOFF

Tender Strips of Beef Paired with a Creamy Mushroom Sauce, Served over Egg Noodles

HOMEMADE MEATLOAF

The Ultimate Comfort Food Just Like Mom Used to Make!

PORK TENDERLOIN

Served with a Tropical Salsa

SAUSAGE,PEPPERS&ONIONS

Sweet Italian Sausage, Sautéed with Peppers and Onions in a Savory Homemade Marinara Sauce

STARCH SELECTIONS

HOSTS CHOICE OF(1)

ROASTED ROSEMARY POTATOES

SCALLOPED POTATOES

POTATOES AU GRATIN

LYONNAISE POTATOES

WHIPPEDSWEETPOTATOES

TRADITIONAL MASHED POTATOES

Whipped with Butter

ROASTED GARLIC MASHED POTATOES

Whipped with Butter & Garlic

ROASTED HERB RED POTATOES

Roasted with Chefs Blend Garlic, Butter, Herbs, Salt & Pepper

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BOILED BEVERLY POTATOES

Tossed with Butter, Parsley, Salt & Pepper

HOUSE MADE SPANISH RICE

Tossed in a Rich Tomato Sauce with Sautéed Chopped Onions, Diced Tomatoes & Garlic

SAFFRON RISOTTO

RICE PILAF

Tossed with Fresh Baby Peas & Carrots

SUN-DRIED TOMATO ORZO

PEARL COUSCOUS WITH SHITAKE MUSHROOMS

CREATE YOUR OWN PASTA STATION HOSTS CHOICE (1) PASTA & (2) SAUCES

Pasta Choices: Penne, Rigatoni, Shells, Fettuccini, Ziti, Tri-Colored Tortellini
or Ravioli
Sauce Choices: Classic Marinara, Clam Sauce (red or white),
Alfredo, Sundried Tomato Pesto, Ala Vodka, Pomodoro or Bolognese

VEGETABLE SELECTIONS

HOSTS CHOICE OF (1)

GRILLED ASPARAGUS

Tossed with Garlic, Butter & Oil

GREEN BEANS ALMANDINE

Tossed with Butter, Shallots, Salt & Pepper

STEAMED BROCCOLI CREAMED SPINACH

ORANGE HONEY GLAZED BABY CARROTS

CHEF'S VEGETABLE MEDLEY

Steamed Broccoli, Cauliflower & Carrots

SUGAR SNAP PEAS WITH PARSLEY & GARLIC

AUTUMN ROOT VEGETABLE MEDLEY

SUNSHIE WAX BEANS

ROASTED VEGGIE SUCCOTASH

Lima Beans, Cherry Tomatoes & Sweet Corn Baked in Heavy Cream

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SWEET FINALE

CUSTOM BUTTERCREAM WEDDING CAKE

Hosts Choice of Traditional Design, Cake Flavor & Filling

COFFEE & TEA STATION

Fresh Brewed Regular & Decaf Coffee & Assorted Teas Served with Half & Half, French Vanilla Flavored Creamers, Assorted Sugars (Sweet & Low, Splenda, Equal & Traditional Sugar) & Lemon Wedges

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