

Wedding Packages

What's included with full wedding packages:

Classic Buffet

Each menu is based on a guest list of 75 or more for a five-hour reception.

Price quotes for smaller buffet entree groups are available upon request.

Butlered Hors d'oeuvres

Choose any Six from the accompanying list of Hors d'oeuvres from our Cocktail Hour Menu .

All Perfect Setting Hors d'oeuvres are made fresh for each reception.

Pasta Course

Choose Two from the Pasta List Below

Entrees

Choose three items, One of each standard category from the accompanying Buffet Entree List

All menus also include Hearth Baked Rolls with Sweet Butter

Vegetable & Starch

Please Choose One of Each from the Side Dish List

Dessert & Coffee

Delectable fresh filled cannoli's, Italian cookies and fresh sliced fruit

Freshly Brewed Colombian Blended Caffeinated and Decaffeinated Coffee

And Hot Water for Premium Earl Grey, Green Tea, English Tea and Herbal Teas

Wedding Buffet with:

Wine and Beer \$149. per person

Standard Open Bar \$159. per person

Midway Open Bar \$169. per person

Top Shelf Open Bar \$189. per person

Buffet Menu Options

Pastas

Penne Ala Vodka
Lasagna (Meat or Veg.)
Penne Pesto Alfredo
Baked Cheese Ravioli
Pasta Ala Carbonara
Cheese Ravioli Marinara
Linguini or w/ Garlic & Oil
Pasta with Chicken and Asparagus in Sherry Sauce
Farfalle w Broccoli Rabe & Sausage in Garlic Wine Sauce
Pasta Primavera (G&O or Creamy)
Ziti w/ Broccoli & Sun Dried Tomato
Pasta with Sauteed Zucchini and Onions
Pasta with Sausage and Blistered Cherry Tomato
Ricotta Stuffed Shells
Vegetable Stuffed Shells
Rigatoni Filet de Pomodoro
Rigatoni Marinara
Pasta with Fennel Ragù
Pasta Arabiata (SPICY)
Cavatelli with Eggplant Companiata
Rigatoni with Cilantro Pesto
Cavatappi with Sauteed Spinach and Mushroom in Garlic Wine Sauce

Spaghetti with Meatballs
Spaghetti con Pollo (Chicken)
Rotelli w/ Roast Baby Peppers in Cajun Sauce
Mexican Baked Ziti
Orchetta with Sun Dried Tomato Pesto
Orzo tossed with Parmigiana Cheese & Basil
Eggplant Parmigiana (Classic)
Grilled Eggplant Parmigiana
Eggplant Rollatini

PREMIUM PASTA'S

Substitute any Standard Pasta for an additional \$5.50 per person

- Tortelloni Alfredo
- Tortellini w/ Meat Sauce
- Fresh Homemade Pasta w Sauce of your choice
- Cajun Shrimp Pasta
- Spinach or Meat Stuff Cannelloni Marinara
- Spinach Ravioli in Sundried Tomato Alfredo
- Rotelli with Garlic and Shrimp Scampi Sauce
- Roast Pepper and Mushroom Ravioli Putanesca
- Pumpkin Ravioli in Cinnamon Cream Sauce
- Lobster Ravioli (Market Price)



Chicken

Balsamic Glaze Chicken w/ Fresh Mozzarella & Sun Dried Tomato
Stuffed Chicken w/ Cornbread, Andouille Sausage, Apple, with Rosemary/Sage Apple Cider Glaze
Chicken Sorrentino w/ Eggplant, Prosciutto, Fresh Mozz in a Cream Sherry Sauce
Herb & Parmesan Crusted Chicken Breast with Sun-dried Tomato Chutney
Bacon & Cheese Stuffed Chicken in White Sauce
Stuffed Breast of Chicken with Spinach and Gruyere Cheese served w/ Port Wine Sauce
Breast of Chicken Filled w/ Asparagus & Herb Havarti Cheese in Wild Mushroom Sauce
Honey Glazed Chicken Breast Accompanied by a Sun-dried Cherry Chutney
Pecan Crusted Chicken with Cranberry & Apple Relish
Chicken Provencal
Chicken & Chorizo w/ Sun-dried Tomato, Shiitake Mushroom in a Lemon Caper Reduction
Pan Grill Boneless Chicken Thigh w/ Wild Mushrooms in Lemon Rosemary Reduction
Herb Crusted Roasted Chicken
Blackened Cajun Chicken with Tomato Bruschetta
Grill Chicken w/ Lemon Herbs
Chicken Ala Cacciatore
Chicken & Sausage Scarpariello
Southwest Grilled Chicken w/ Black Bean & Corn Relish
Chicken Cutlet Milanese - Tomato Basil or Raspberry Bruschetta

Chicken Medallions Sauteed w/ Sun-dried Tomato, Artichoke Hearts, Roasted Peppers and Black Olives
Rosemary Garlic Chicken
Boneless Chicken Thighs with Teriyaki Glaze
Chicken Florentine
Chicken Marsala
Chicken Parmigiana
Chicken Ala Franchese
Boneless Chicken Thighs with Jerk Glaze
Buffalo Chicken Breast
Asian Orange Ginger Chicken
Teriyaki Chicken Wings
Fajita Style Chicken
Chicken w/ Traditional Jamaican Jerk Sauce
Hawaiian Chicken with Pineapple Relish
Caribbean Brown Stew Chicken
Santa Fe Chicken w/ Chipotle Crema
Coconut Crust Chicken
Fried Chicken
West Indian Style Curried Chicken
East Indian Chicken Tikka Masala
Indian Butter Chicken
Boneless BBQ Chicken
Stir Fry Chicken w/ Vegetables
Homemade Chicken Fingers
Oven Roast Sliced Turkey Breast w/ Gravy
Herb Crusted Turkey London Broil w/ Lemon Thyme Aioli



Beef

Roast Sirloin of Beef with a Creamy Horseradish Sauce
Latin Grilled Beef Medallions with Green Chili Aioli (Green chilies, cilantro, cumin, garlic, herbs)
Sirloin Tips with Baby Bello Mushrooms & Pearl Onions
Char Grilled Hanger Steak Au Poivre
Carved Top Sirloin Au Jus
Burgundy Beef Medallions with Baby Bello Mushrooms
Beef Bourguignon
Char Grilled Flank Steak, served with Garlic Aioli
Char Grilled Skirt Steak Chimichurri
Teriyaki Glazed Skirt Steak
Beef Stroganoff
London Broil Sherry Glazed with Wild Mushrooms
Country Kitchen Beef Stew
Meatballs Parmigiana

Peppered Steak
Carne Guisada (Spanish Stew)
London Broil
Corned Beef and Cabbage
Meat Loaf with Gravy
Stir Fry Beef & Vegetables
Mongolian Beef & Onions
Turkish Beef Kofta
Southern Chicken Fried Steak
Curried Beef & Potatoes
Steak Fajita
Cuban Ropa Vieja
Shepard's Pie
Philly Cheese Steak
Bratwurst and Sauerkraut

Premium Beef

Available for substitution an additional cost

BBQ or Braised Beef Short Ribs
Filet Mignon
Prime Rib
Oxtail Stew
Tre Muskietiere (Beef, Pork, & Chicken in a Sherry Sauce)

Slow Roasted BBQ Beef Brisket
Veal Sorrentino (Veal, Ham, Eggplant, with Mozz)
German Sauerbraten
Skirt Steak
Veal & Peppers - Veal Marsala - Veal Picata



Pork

- Sage & Pecan Crusted Roast Loin of Pork with a Port Sauce
- Spiral Cut Honey Glazed Ham with Coarse Maple Mustard
- Herb Crusted Pork Loin Au Jus
- Pork Tenderloin in Lemon Caper Reduction
- Boneless Cajun Pork Chops with Tomato Shallot Relish
- Roasted Pork Loin with Shiitake Mushrooms in Sherry Sauce
- Grill Pork Cutlets with Roast Baby Peppers & Cippolini Onions
- Pork Cutlets w/ Mushrooms in Garlic and Wine Sauce
- Slow Roasted Spanish Pernil Asado
- Sautéed Pork Medallions w/ Snow Peas
- Asian Stir-Fry Pork & Vegetables
- All American BBQ Pulled Pork
- Slow Cooked BBQ St Louis Ribs
- Hawaiian Baby Back Ribs
- BBQ Jerk Ribs
- Traditional Sausage & Peppers
- Ginger Garlic Pork with Vegetables
- Roast Pork & Broccoli
- Apricot Glazed Ham w/ Pineapple
- Pork Milanese with Warm Arugula
- Sweet and Sour Pork
- German Beer Infused Bratwurst and Sauerkraut
- Asian Style Honey Garlic Pork
- Broccoli Rabe and Mozzarella Stuffed Pork Loin
- Pork Schnitzel
- Boneless Pork Chops
- Grilled Pork Tenderloin
- Black Bean Pork Chop
- Stir-Fry Pork and Vegetables
- Pork Loin with Sherry Wine Sauce
- Pork Tenderloin in Lemon Caper Reduction
- Chipotle Rubbed Pork Loin

Seafood Options

Available for substitution an additional cost

Filet of Sole Oreganata

Tea Smoked Salmon Filet with Apple Red Onion Marmalade

Mahi Mahi with Saffron, Fennel, Tomato Relish

Poached Salmon Filet Topped with Tomato Caper Concasse

Chipotle Glaze Salmon with Bacon Pepper Salsa & Wonton Crisps

Thai Spiced Salmon with a Spicy Almond Sauce

Maryland Crab-cakes (2) with Remoulade Sauce

Tri-Color Tortellini w/ Lump Crab-meat In Roast Red Pepper Sauce

Sea Scallops & Baby Mushrooms in Lemon Garlic Sauce OR

Chilean Sea Bass Medallions in Champagne Sauce —

\$14. per person



Vegetable Sides

Fire Roasted Vegetables

Roasted Cauliflower

Julienne Zucchini, Carrots & Summer Squash

Sugar Snap Peas with Red Pepper Ribbons

Oriental Stir Fry

Wilted Spinach w/ Garlic & Olive Oil

Cider Glazed Roasted Root Vegetables

Baby Broccoli with Shallot Butter

Ratatouille

Asparagus with Bruschetta

Sauteed Zucchini Rounds

Sauteed Peas & Carrots

Roasted Asparagus

Asparagus Batons with Heirloom Grape Tomatoes

Stir-fry Mushroom Melange

Sauteed Broccoli Rabe with Olive Oil and Garlic

Steamed Herb Broccoli

Sauteed Seasoned Broccoli

Carrot & Spinach Timbale

Creamed Spinach

Baby Carrots with Cardamom Butter

Braised Swiss Chard with Cranberries

Plantanos Maduros

Brussel Sprouts w/ Bacon & Shallot Butter

Sauteed Corn Niblets

Green Beans w/ Red & Yellow Pepper Confetti

Balsamic Grilled Vegetables

Green Beans Almandine

Sauteed Green Beans w/ Bacon & Caramelized Shallots

Collard Greens prepared your way

Starch Sides

Oven Roast Rosemary Baby Potatoes

Mashed Yukon Gold Potatoes w/ Truffle Oil

Roast Red Bliss Potato w/ Shallots & Dill

Roasted Fingerling Potato

Baby Bleu Scallop Potatoes

Parmesan & Basil Mashed Potatoes

Garlic Mashed Potato

Crushed Potato & Artichoke w/ Garlic Butter

Special Mash Potato (Cheddar, Sour Cream, Onion, and Herbs)

Potato Lyonnaise

Heirloom Potato Smash w/ Crumble Gorgonzola & Olive Oil

Lemon Potatoes

Sweet Potato Mash w/ Marshmallow

Wild Mushroom Polenta

Risotto with Herb Pesto

Garlic Parmigiana Risotto

Israeli Cous Cous

Wild & Long Grain Rice w/ Slivered Almonds

Rice with Pecan and Sun Dried Cherries

Lemon Saffron Basmati Rice

Brown Rice & Lentil Pilaf

Jasmine Rice w/ Ginger & Lemon Grass

Basmati Rice w/ Vegetable Confetti

Rice Pilaf - Fried Rice - Rice & Peas - Arroz con Gondules

Saffron Rice - Wild Rice Pilaf - White Rice - Sticky Rice

Arroz Moro - Rice and Beans