

# **\*SPECIAL OCCASION PACKAGE\***

## ***Five Hour Reception***

### **Cocktail Reception**

*(Served Continuously for One Hour)*

#### ***Classic Cold Display***

*Assortment of Imported and Domestic Cheeses Garnished with Fresh Fruit  
Fresh Vegetables with Dip*

#### ***Butler Style Hors D'oeuvres***

*Vegetable Spring Roll with Duck Sauce, Franks in a Blanket with Dijon Mustard,  
French Onion Soup Boule, Asparagus & Cheese Phyllo Wrap,  
Assorted Baked Miniature Quiche, Risotto & Red Pepper Bite*

***In Addition to the above Selections, Your Choice of One of the following Displays:***

#### ***PASTA STATION***

*Gemelli Puttanesca, Pesto Agnolotti with Sun-dried Tomato Cream Sauce,  
Striped Cheese Tortellini with Merlot Marinara and Garlic Bread Sticks*

#### ***ITALIAN BRUSCHETTA BAR***

*Bruschetta of Fresh Plum Tomatoes, Mozzarella and Basil, Roasted Chopped Vegetable  
Bruschetta, Sicilian Caponate: Chilled Eggplant, Onions, Tomatoes, Olives, Pine Nuts  
and Capers Marinated in Vinegar Assorted Focaccia, Breadsticks and Crostini*

#### ***MEDITERRANEAN BAR***

*Hummus, Tabbouleh, Stuffed Grape Leaves, Kalamata Olives,  
Baba Ghanoush, Pita Chips and Flatbread*

### **Dinner**

*Lemon Iced Water*

*Champagne or Asti Spumanti Toast for All Guests*

*Mixed Italian Breads with Butter Flowers*

#### ***Salad***

***(Choice of One)***

*Caesar Salad*

*Spring Mill Tossed Salad*

*Choice of Honey Mustard, Ranch or Balsamic Vinaigrette*

***Entrée***

*(Choice of Two)*

***Chicken Limone***

*Lemon and White Wine Sauce  
With Capers*

***Chicken Chardonnay***

*Topped with Mushrooms and Leeks  
In a Chardonnay Butter Sauce*

***Chicken Alexandra***

*Dipped in Egg, Topped with Mushrooms, Asparagus Tips and Red Peppers in a Lemon  
Butter Sauce*

***Chicken Romano***

*Sautéed Breast of Chicken with Asparagus and Artichoke Hearts  
In a Lemon Butter Sauce*

\$ \_\_\_\_\_

***Filet of Sole Florentine***

*Stuffed with Spinach,  
Topped with Mornay Sauce*

***Herb Crusted Tilapia***

*On a Bed of Mango Salsa*

***Tilapia Francaise***

*With a Lemon White Wine Sauce*

\$ \_\_\_\_\_

***Salmon Fillet***

*With Champagne Mustard,  
Champagne Caper, or Lemon Dill Sauce*

***Salmon Chardonnay***

*Topped with Mushrooms and Leeks  
In a Chardonnay Butter Sauce*

***Salmon Dijon***

*Horseradish Encrusted  
With Mustard Dijonaise*

\$ \_\_\_\_\_

**Maryland Lump Crab Cake**

Two 4 oz. Crab Cakes

Choice of Sauce: Tartar, Cocktail or Remoulade

**Filet Mignon**

Choice of Béarnaise or Red Wine Mushroom Sauce

\$ \_\_\_\_\_

Served with Chef's Choice Starch and Vegetable

A Custom Wedding Cake

Choose from a Selection of Our Magnificent Wedding Cakes

**Dessert**

Ice Cream or Sorbet with Seasonal Berries

Served with **Wedding Cake** on a Painted Plate

**Coffee, Tea, Decaffeinated Coffee and Tea**

**Gourmet Chocolate Truffles**

Includes Your Choice of Floor Length Linen and Napkin Colors and Votive Candles

**Four Hour Deluxe Open Bar**

Jack Daniels, Jim Beam, Old Granddad, V.O., Windsor, Dewars, Tanqueray,  
Johnny Walker Red, J&B, Beefeaters, Smirnoff, Smirnoff Orange, Absolut, Bacardi,  
Captain Morgan Spice Rum, Malibu Rum, Tequila, Christian Brothers Brandy, Southern  
Comfort, Devonshire, Amaretto, Blackberry Brandy, Apricot Brandy, Anisette, Dark  
Crème de Cocoa, White Crème de Cocoa, Crème de Almond, Crème de Menthe, Peach  
Schnapps, Midori, Kahlua, Drambuie, Dry Vermouth, Sweet Vermouth, Triple Sec,  
Crème de Cassis, Sloe Gin, Sour Apple Pucker, Chardonnay, White Zinfandel, Merlot,  
Pinot Grigio, Budweiser, Coors Light, Yuengling Lager, O'Douls

**NOTE:** Other brands of liquor are available upon request at an additional charge. All bars are subject to a bartender gratuity.

Above Prices Are Inclusive of All Tax and Gratuities Except:

**VALET:** \$ (Optional)

**COATROOM:** \$1.00 Per Person (Seasonal)

Ceremony Fee: \$600.00 Plus 6% Tax