

*Wedding / Dinner Packages*

*Professional consultation to plan menu and timeline*

*Complete China & linens service*

*Including: China, flatware,*

*Linens for round & oblong guest tables,*

*Linens for food & beverage tables, linen napkins*

*Complimentary cake cutting*

*Customized floor plans available*

*Five hour reception/event time*



## **Dinner Buffet Selections – “Silver”**

Includes white or ivory China package, rolls & butter

### **Herb Crusted Chicken Breast**

Boneless breast of chicken, hand breaded with five herbs and Panko bread crumbs

### **Chicken Cordon Bleu**

Chicken breast stuffed with Swiss cheese and smoked ham, served with cream sauce seasoned with garlic and nutmeg

### **Rosemary Garlic Chicken**

Tender chicken breast lightly floured and sautéed in a white wine cream sauce

### **Top Round of Beef**

Slow roasted top round of beef with select seasonings, thinly sliced, served with Jus Lie

### **Sausage & Peppers**

Italian sausage and peppers in marinara sauce

### **Roasted Pork Loin**

Boneless pork loin seasoned, slow roasted and served with blackberry demi glaze  
Or your choice of sauce

### **Mediterranean Cod**

Broiled cod fish with sweet peppers, onion, garlic black olives and tomatoes in a white wine garlic sauce

### **Eggplant Parmesan**

Breaded eggplant, layered in tomato sauce and provolone cheese

### **Chef's Carving Table** – Please inquire about meat selections and pricing

### **Penne Pasta**

Penne pasta with choice of marinara, alfredo or blush sauce.

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#### **1 Salad --**

- Tossed Mesculan Mix of Salad with sweet grape tomatoes, cucumbers, and choice of dressings

#### **1 Vegetable -- Choose from**

- Broccoli & Red Pepper Medley
- Green Beans Almandine
- California Vegetable Medley

#### **1 Hot Side Dish -- Choose from**

- Herb Roasted Potatoes
- Garlic Mashed Potatoes
- Rice Pilaf

#### **Additions -**

- Fresh Brewed Coffee Station - \$1.50 per guest
- Hors D' Oeuvres (Silver, Gold or Platinum)
- Desserts (Silver, Gold or Platinum)

#### **Price per guest –**

**With 2 Entrees - \$ 29.65\***

**With 3 Entrees - \$ 32.45\***

\*Plus sales tax & staffing charge (20% for over 100 guests). Please call for staffing pricing for under 100 guests, custom meal pricing for fewer than 35 guests, or minimums for Saturday and Sunday events.



## **Dinner Buffet Selections – “Gold”**

Includes white or ivory China package, rolls & butter

### **Tuscan Chicken**

Lightly breaded chicken breast stuffed with fresh mozzarella, air-dried tomato, and basil

### **Chicken Florentine**

Breaded chicken breast, stuffed with cheese & spinach, topped with Sauce Supreme

### **Sirloin of Beef**

Aged sirloin served with peppercorn bourbon demi or tomato & balsamic reduction sauce

### **Boneless Pork Chops**

Boneless pork chops grilled and finished with sun-dried cherries and Cabernet sauce

### **Faroe Island Salmon**

Fresh fillet of salmon broiled with a dill peppercorn or sweet Dijon cream sauce

### **Orange Roughy**

Fresh fillet seasoned with fresh herbs, sweet cream butter and chardonnay

### **Tortellini**

Cheese-filled pasta with fresh basil and tomato marinara

### **Chef's Carving Table**

Please inquire about meat selections and pricing

### **Penne Pasta**

Penne pasta with choice of marinara, alfredo or blush sauce.

#### **1 Salad -- Choose from**

- Garden Salad
- Caesar Salad of Romaine Lettuce
- Spinach Salad

#### **1 Vegetable -- Choose from**

- Green Beans Almandine
- Baby Carrots & Snap Peas
- Normandy Blend Medley
- Pacific Blend Medley
- Zucchini Provençal

#### **1- Hot Side Dish -- Choose from**

- Garlic Mashed Potatoes
- Wild Rice Pilaf
- Whole Roasted Red and White Potatoes
- Gnocchi Pasta in Brown Butter

#### **Additions -**

- Fresh Brewed Coffee Station - \$1.50 per guest
- Hors D' Oeuvres (Silver, Gold or Platinum)
- Desserts (Silver, Gold or Platinum)

#### **Price per guest –**

**With 2 Entrees - \$34.45\***

**With 3 Entrees - \$37.45\***

\*Plus sales tax & staffing charge (20% for over 100 guests). Please call for staffing pricing for under 100 guests, custom meal pricing for fewer than 35 guests, or minimums for Saturday and Sunday events.



**Dinner Buffet Selections – “Platinum”**

Includes white or ivory China package, rolls & butter

**Filet Mignon**

Hand cut filet of beef tenderloin grilled with kosher salt, cracked pepper and natural demi glaze

**Jumbo Lump Crab Cakes**

Blue crab, Panko bread crumbs, chives, spices, and herbs served with dijonaise

**Orange Roughy**

Orange Roughy served with Saffron Volute’

**Sea Scallops**

Sea scallops braised in white wine and garlic butter

**Chef’s Carving Table**

Prime Rib - add \$5.45/guest

Port Steamship Round – add \$4.75/guest (minimum of 100 guests)

Beef Tenderloin – Market Price

**1 Salad -- Choose from**

- Garden Salad
- Caesar Salad of Romaine Lettuce
- Spinach Salad

**1 Vegetable -- Choose from**

- Jumbo Peeled Asparagus
- Baby Carrots & Snap Peas
- Normandy Blend Medley
- Pacific Blend Medley
- Zucchini Provencal

**1- Hot Side Dish -- Choose from**

- Garlic Mashed Potatoes
- Wild Rice Pilaf
- Whole Roasted Red and White Potatoes
- Gnocchi Pasta in Brown Butter

**Additions -**

- Fresh Brewed Coffee Station - \$1.50 per guest
- Hors D’ Oeuvres (Silver, Gold or Platinum)
- Desserts (Silver, Gold or Platinum)

**Price per guest –**

**With 2 Entrees - \$37.95\***

**With 3 Entrees - \$40.75\***

\*Plus sales tax & staffing charge (20% for over 100 guests). Please call for staffing pricing for under 100 guests, custom meal pricing for fewer than 35 guests, or minimums for Saturday and Sunday events.



### **Dinner Selections – “Vegetarian”**

#### **Ravioli Fromage**

Cheese stuffed ravioli served with a basil marinara sauce

#### **Eggplant Parmesan**

Sliced eggplant seasoned and breaded, then sautéed and topped with marinara sauce and parmesan & provolone cheeses

### **Dinner Selections – “Vegan”**

#### **Vegetable Napoleon**

Roasted Portabello mushrooms, eggplant, Beefsteak tomatoes, and roasted red peppers layered with herbs and spices

#### **Spaghetti Nouvelle**

Roasted spaghetti squash tossed with crushed tomatoes, garlic, basil and kosher salt

#### **Roasted Vegetable Kabobs**

Brussels sprouts, peppers, onions, and mushrooms served over Cous Cous

Gluten-free options are also available



## **Sit Down Dinner Selections**

*All entrees include: salad, potato, vegetable, white or ivory China package, rolls & butter*

### **“Silver” - Selections priced at \$29.65\* / guest**

Add a Coffee Station for \$1.50 per guest. Includes: Regular, Decaf and Hot Tea & Irish Coffee Mugs

#### **Rosemary Garlic Chicken**

Tender chicken breast lightly floured and sautéed in a white wine cream sauce

#### **Chicken Cordon Bleu**

Chicken breast stuffed with Swiss cheese and smoked ham, served with cream sauce seasoned with garlic and nutmeg

#### **Chicken with Apple Chutney**

Boneless breast of chicken with an apple chutney sauce

#### **Roast Beef Champignon**

Roasted top round of beef, sliced and topped with mushroom demi glaze

#### **Pork T-Bone**

T-bone pork chop grilled and finished with Madeira wine and Shitake mushrooms

#### **Baked Lemon Cod**

Baked cod loin with tarragon lemon pepper sauce

#### **Eggplant Parmesan**

Breaded eggplant with tomato sauce and mozzarella cheese

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## **Sit Down Dinner Selections**

*All entrees include: salad, potato, vegetable, white or ivory China package, rolls & butter*

### **“Gold”- Selections priced at \$34.95\* / guest**

Add a Coffee Station for \$1.50 per guest. Includes: Regular, Decaf and Hot Tea & Irish Coffee Mugs

#### **Tuscan Chicken**

Chicken breast stuffed with fresh mozzarella, basil and sun-dried tomatoes

#### **Chardonnay Chicken**

Lightly Floured Chicken with Chardonnay Cream Sauce

#### **Chicken Francaise**

Batter dipped chicken breast with lemon butter sauce

#### **Sirloin of Beef Filet**

Hand-cut beef sirloin served with either a tomato balsamic demi glaze or roasted garlic and burgundy wine sauce

#### **Beef Short Ribs**

Boneless short ribs braised in a dark Guinness beer reduction

#### **Faroe Island Salmon**

Fresh fillet of salmon accompanied by dill peppercorn or French Dijon cream sauce

#### **Maryland Crab Cakes**

Maryland crab cakes prepared with Old Bay seasoning, sautéed and topped with Remoulade sauce

\*Plus sales tax and staffing charge (25% for over 100 guests). Please call for staffing pricing for under 100 guests, custom meal pricing for fewer than 35 guests, or minimums for Saturday and Sunday events.



## ***Sit Down Dinner Selections***

***All entrees include salad, potato, vegetable,  
white or ivory China package, rolls & butter***

### ***“Platinum”- Selection priced at Market Price***

Add a Coffee Station for \$1.50 per guest. Includes: Regular, Decaf and Hot Tea & Irish Coffee Mugs

#### **Filet Mignon**

Center cut filet, grilled to perfection with a cabernet reduction

#### **New York Strip Steak**

Black Angus strip loin grilled and served with sautéed mushrooms and onions

#### **Beef Wellington**

Beef tenderloin wrapped in puff pastry with duxelle filling, served with a dark burgundy sauce

#### **Roasted Sea Bass**

Fresh, firm white fish broiled and served with chunks of fresh lobster in a saffron sauce

#### **Jumbo Sea Scallops**

Jumbo sea scallops pan-seared in garlic butter and served in a puff pastry pouch

\*Plus sales tax and staffing charge (25% for over 100 guests). Please call for staffing pricing for under 100 guests or minimums for Saturday and Sunday events.

### ***Create Dual Entrée options:***

*For example:*

**Roast Beef Champignon & Chicken Madrid**  
(two silver level selections)

**Sirloin of Beef Filet & Faroe Island Salmon**  
(two gold level selections)

Add 15% of single entrée price for second entree

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.





## **China Packages**

Included with all dinners

**White or Ivory Dinner Service** includes dinner plate, salad plate, dessert plate, water goblet, and stainless flatware (dinner fork, salad fork, dessert fork, and knife)

**Coffee Station** includes Irish Coffee Mugs placed at a separate table

**Table Service** includes salt & pepper shakers, bread basket

**Linen Service** includes guest table linens (108" round white, ivory, or black), matching rectangular service table linens, choice of napkin color

**Hors D'oeuvre Service** includes attractive black, plastic plates for the hors d'oeuvres with white paper beverage napkins

## **Specialty China Options**

Multiple specialty China options are available. They include white and ivory options with trims in silver, gold, and other colors. Styles range from traditional to contemporary. Geometric shaped items are also available. Please call to discuss these additional selections and pricing.

In addition to specialty China, distinctive flatware and glassware options are available. Please call to discuss these unique selections and pricing.

### **Additional Charges**

- Rental & Linen Delivery and Pick-Up Services starting at \$50
- Silver or gold flatware, unless part of a package
- Round table cloths exceeding 108" in length
- Floor length table cloths, round or rectangular
- Table overlays or chair covers
- China for hors d'oeuvres
- Wine and/or champagne glasses for place settings
- Complete glass barware service
- Coffee Carafes
- Additional Skirting
- Set-Up and Tear-Down of tables and chairs, if applicable
- Extra rental equipment may be needed based on venue selection