

Premier Wedding Plan



❖ COCKTAIL HOUR ❖

Choice of Chafers

Chicken Francaise
Linguini White Clam Sauce
Tri-Color Tortellini Alfredo
Eggplant Rollatini
Beef Bourignon

Steak Aupoive
Scallops & Shrimp Scampi
Calamari Fritti
Mussels Marinara
Veal Rollatini

Carving Station

Choice of Two

Rack of Lamb Mint Jelly
Oven Roasted Turkey

Glazed Fresh Brisket of Beef
Fleur de le Ham Champaign Sauce

Also available upon request, Suckling Pig and Baby Lamb

Cold Station

Whole Grilled Salmon, Fresh Mozzarella with Roasted Peppers, Cold Antipasto, Vegetable Crudite, International Cheese Board, Assorted Pasta Salads

Hot Butler Style Hors d'oeuvres

A grand selection served on silver platters with white glove service.

Raw Seafood Bar

Ice Sculpture

Six Hour Open Bar

Premium brand liquor and bottled beer (all mixers included)

A Champagne Toast to the Bride & Groom



❖ APPETIZER ❖

Fresh Seasonal Fruit Platter

Pasta

Choice of One: Lobster Ravioli, Penne Vodka,
Cavatelli with Broccoli

Salad

Choice of One: Classic Caesar Salad, Mixed Greens
with Balsamic Vinaigrette

Potato

Roasted Red Bliss Potatoes or Stuffed Potato



❖ INTERMEZZO ❖

Dinner

Choice of Two:

Chicken Paradise

Boneless breast of chicken stuffed with asparagus, prosciutto, mozzarella cheese, supreme sauce

Beef Wellington

Filet mignon wrapped in filo with pate and served with bordelaise sauce

Stuffed Salmon Steak

Norwegian salmon stuffed with crab meat, lobster sauce

Veal Saltimbocca


Prosciutto, sage and mozzarella over a bed of spinach with white wine sauce

Surf and Turf

Twin lobster tails complemented with filet mignon and served with bernaise sauce

Roasted Prime Rib of Beef

Au Jus, the finest aged beef, roasted as rare or well-done as you wish



❖ PERFECT ENDING TO
AN ELEGANT MEAL ❖

Tiered Wedding Cake

Custom-created with your choice of filling, served with coffee or tea

Viennese Table