



# Wedding Plan



## ❖ COCKTAIL HOUR ❖

### Chafing Dishes

Beef & Broccoli  
Beef Bourignon  
Veal & Peppers  
Eggplant Rollatini

Hawaiian Chicken  
Sesame Chicken  
Chicken & Shrimp Stir-Fry  
Fettuccine Alfredo

Calamari Fritti  
Seafood Thermadore  
Mussels Marinara  
Tortellini Carbonara

### Cold Station

Cold Antipasto  
Vegetable Crudite

Whole Fresh Grilled Atlantic Salmon

Cheddar Cheese Wheel  
Seafood Pasta

### Hot Butler Style Hors d'oeuvres

*A grand selection served on silver platters with white glove service.  
May we also suggest our lavish seafood bar.*

### Five Hour Open Bar

Premium brand liquor and bottled beer  
(all mixers included)



## ❖ LINENS & TABLE APPOINTMENTS ❖

### Linens

A variety of linen tablecloths and napkins  
of your choice.

### Table Appointments


Beautifully designed china, sparkling glassware  
and silver service.



## ❖ PERFECT ENDING TO AN ELEGANT MEAL ❖

### Tiered Wedding Cake

Custom-created with your choice of filling, served with coffee or tea.  
*May we suggest an additional dessert...*



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❖ TO COMMENCE THE FESTIVITIES... ❖

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A Champagne Toast to the Bride & Groom

**Appetizer**

Choice of One  
Fresh Seasonal Sliced Melon or  
Penne Pasta with Vodka Sauce or  
Cavatelli with Broccoli

**Entrée Selections**

Tossed Mixed Greens or a Classic Caesar Salad  
Roasted Red Bliss Potatoes or Stuffed Potato  
Fresh Vegetable du jour  
Fresh Baked Bread and Butter

**Chicken Francaise;** boneless breast of chicken dipped in an egg batter and gently sautéed in white wine, lemon and butter.

**Chicken Paradise;** boneless breast of chicken stuffed with asparagus, prosciutto, mozzarella cheese, supreme sauce

**Chicken and Shrimp Scampi;** boneless chicken breast with plump shrimp sautéed in white wine and garlic.

**Roast Top Sirloin of Beef;** Au Jus.

**Roast Prime Ribs of Beef;** Au Jus, the finest aged beef, roasted as rare or well-done as you wish.

**Salmon Mediterraneo;** Filet of Norwegian salmon sautéed with scallions and sun-dried tomatoes in a garlic white wine sauce.

**Stuffed Shrimp with Petite Filet Mignon;** butterflied shrimp topped with our special Chef's Seafood Stuffing, with filet mignon.

**Tornados of Beef;** Filet mignon sliced and served over bernaise sauce.

**Filet Mignon;** the tenderest of all steaks, broiled to order.

**Surf and Turf;** twin lobster tails complemented with filet mignon and served with bernaise sauce.

Reservations are confirmed when accompanied by a 20% deposit.

Balance to be paid when final arrangements are made, eight (8) days prior to wedding. No personal checks or credit cards.

Special prices available for Saturdays, 12 NOON – 5:00 PM, and also available for discount months.

Add 7% sales tax and 18% gratuity.