

Included In All Of Our Wedding Packages Are The
Following:

Champagne Toast

Hors D'oeuvres

A Choice of Four Items to Be Butler Passed, As Well As One Stationary
Platter

Gourmet Dinner

Your Choice of One of Our Gourmet Salads or Appetizers, Two Main Entrées,
Appropriate Starch and Vegetable, And Freshly Baked Dinner Rolls

Room Rental Fee

Room Stay

A One Night Stay in an Ocean View Room with Full Kitchen and Living Room
for the Happy Couple

Linen Selection

Your Choice from Our Limited Selection of Attractive Linens

Coffee, Tea and Soft Drinks

Customizable Dance Floor

Arch Rental

*Prices Applicable For a Minimum of 50 Guests. If The Number Of
Guests Falls Below, Additional Charges May Apply.

Hors D'oeuvres

Please Select Four

Hot Hors D'oeuvres

Chicken Satay with Spicy Peanut Sauce
Asian Spring Rolls with Sweet Thai Chili Sauce
Macaroni and Cheese Cups
Spanakopita
Toasted Cheese Ravioli with House-Made Marinara Sauce
Assorted Miniature Quiche
Petite Grilled Cheese Sandwiches and Tomato Soup Shots
Coconut Shrimp with Orange Marmalade
Petite Crab Cakes with Chipotle Cream Sauce
Scallops Wrapped in Bacon with Mango Chutney
Mushroom Crowns with Crabmeat Stuffing
Franks en Croute
Miniature Beef Wellington
Teriyaki Beef Brochette
Italian Meatball Sliders

Cold Hors D'oeuvres

Jumbo Shrimp Cocktail
Petite Chicken Salad Croissants
Classic Bruschetta
Greek Salad Bites
Caprese Salad Bites
Fresh Seasonal Fruit Skewers
Antipasto Skewers

Stationary Platters

Please Select One

Domestic & Imported Cheese Tray with Grapes & Crackers
Vegetable Crudites with Ranch Dressing
Seasonally Selected Fresh Fruit Platter
Antipasto Platter with Italian Meats, Cheeses & Marinated Vegetables

Salad Options

Please Select One

Greek Salad

Mixed Greens, Endive, Roasted Red Peppers, Kalamata Olives and Goat Cheese Rolled in Toasted Walnuts. Served with Greek Vinaigrette.

Spinach and Pear Salad

Fresh Spinach, Red Grapes, Blueberries, Sliced Pear, Feta Cheese and Roasted Walnuts. Served with Raspberry Vinaigrette.

Roasted Corn and Tomato Salad

Arugula, Romaine, Charred Cherry Tomatoes, Roasted Corn and Red Onions. Served with Balsamic Vinaigrette.

Bowl of New England Clam Chowder

Thick and Creamy, Loaded with Clams.

Bowl of Conch Chowder

Spicy Chowder Straight From the Islands.

Maryland Style Crabcake

Pan Seared Over a Side of Chipotle Sauce and Served Over Spring Mixed Greens.

Entrée Choices

Please Select Two

Chicken Marsala

Sautéed Medallions of Chicken Breast, Scalloping Style, Sautéed with Mushrooms, Garlic and Marsala Wine

Chicken Francaise

Egg Battered Boneless Chicken Breast Sautéed in Lemon Butter with Scallions and White Wine

Herb Roasted Chicken

Roasted Chicken Breast Marinated in Fresh Herbs Topped with a Lemon Thyme Gravy

Chicken Al Fresca

Chicken Medallions Sautéed with White Wine, Garlic and Fresh Tomatoes. Topped with Buffalo Mozzarella and Fresh Basil

Honey Mustard Salmon

Fresh Filet of Salmon Glazed with Honey Mustard, Broiled Until Golden and Drizzled with a Balsamic Reduction

Tuscan Mahi

Artichoke and Sundried Tomato Crusted Mahi Topped with a Lemon Beurre Blanc Sauce

Groupers Oscar

Groupers Dipped in Egg Batter and Sautéed, Topped with Lump Crab Meat, Asparagus and Béarnaise Sauce

NY Strip with Herb Butter

12 oz. Hand Cut NY Strip, Chargrilled and Brushed with Herb Butter

Filet Mignon

8 oz. Filet Grilled to a Perfect Med Rare and Brushed with Herb Butter

Pork Tenderloin Medallions

Three Grilled Pork Tenderloin Medallions Served atop Garlic Mashed Potatoes with a Maple Mustard Glazed Carrot and Bordelaise Sauce

Sirloin Beef Tips

Braised Sirloin Beef Tips with Mushrooms in a Hearty Burgundy Wine Sauce

Chef Carved Prime Rib

Our Prime Rib is Slowly Roasted and Served with its Natural Au Jus

Stuffed Filet Mignon

8 oz. Filet Mignon Stuffed with Sautéed Shrimp and Topped with a Dijon Mustard Cream Sauce

Filet Oscar

8 oz. Filet Mignon Topped with Crabmeat, Asparagus and Béarnaise Sauce

\$55.99 Per Person**

All Packages Come with Penné Primavera as a Vegetarian Option

All Prices are Subject to 21% Gratuity & 6.5% Sales Tax.

Prices Subject to Change

Surf & Turf Options Are an Additional \$5 Per Person

**Prices Applicable for a Minimum of 50 Guests. If Number of Guests Falls Below, Additional Charges May Apply.

Wedding Buffet

Hors d'Oeuvres

Please Select Four Butler Passed Hors d' Oeuvres, As Well As One Stationary Platter

Gourmet Salad

Please Select One from the Gourmet Salad Options

Entrées

Please Select Two from the Entrée Choices List Excluding the Surf & Turf Options, NY Strip and Filet Mignon

Starch Options

Please Select One

Roasted Red Potatoes
Garlic Mashed Potatoes
Rice Pilaf

Fresh Vegetable Medley

\$65.99 Per Person*

All Prices are Subject to 21% Gratuity & 6.5% Sales Tax
All Packages Come with Pennz Primavera as a Vegetarian Option

Prices Subject to Change

*Prices Applicable for a Minimum of 50 Guests. If Number of Guests Falls Below, Additional Charges May Apply

*Chef Carved Entrées and Additional Stations are Subject to \$75 Chefs Fee
Buffet is Served for One Hour

Extras

Taco Bar **\$18.00 per person**
Buffet Style Make Your Own Taco Station Includes: Chips & Salsa, Flour Soft Taco Shells, Yellow Corn Hard Taco Shells, Flavored Rice, Black Beans, Seasoned Ground Beef, Grilled Chicken Strips, Lettuce, Pico De Gallo, Shredded Cheddar Jack Cheese, Guacamole, Sour Cream, Scallions, Salsa, Jalapenos, Chopped Cilantro, Quartered Limes, and Various Hot Sauces

Viennoise Dessert Table **\$15.00 per person**
A Dessert Buffet that Includes: Napoleons, a Variety of Mousses, petit Fours, Tarts, Fruits, and Ice Cream

Pasta Station **\$10.00 per person**
Buffet Style Make Your Own Pasta Station Includes: Penne Pasta, Angel Hair Pasta, Linguini Pasta, Marinara Sauce, Alfredo Sauce, Tomato Cream Sauce, Oil & Garlic Sauce, Grilled Chicken, Meatballs, Italian Sausage, Broccoli, Cauliflower, Roasted Red Peppers, Diced Tomatoes, Artichokes, Garlic, Basil, and Parmesan Cheese

Raw Bar **\$Market Price**
Oysters and Clams on the Half Shell, and Peel and Eat Shrimp

Prime Rib Carving Station **\$Market Price**

Potato Bar **\$9.00 per person**
Buffet Style Build Your Own Mashed Potatoes Station Includes: Garlic Mashed Potatoes, Sweet Mashed Potatoes, Cheddar Cheese, Scallions, Bacon Bits, Marshmallows, Broccoli, Sundried Tomatoes, Brown Sugar, Sour Cream, and Butter

Candy Bar **\$12.00 per person**
A Variety of Different Candies in the Color Theme of Your Choosing

Up-Lighting **\$200.00**