

*Wedding Packages Include
the Following:*

Room Rental Fee

Customizable Dance Floor

Linen Selection

Your Choice from our Limited Selection of Attractive Linens

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, Two Main Entrées, Choice of Starch, Fresh Vegetables and Freshly Baked Dinner Rolls

Coffee, Tea and Soft Drinks

*Discounted Rooms at Island Beach Resort
For the Bride & Groom*

Additional Enhancements

Arch Rental \$50

Resort Ceremony \$200

Up-Lighting \$200

Prices applicable for a Minimum of 50 Guests. If the number of Guests falls below, Additional Charges May Apply. All charges are subject to 21% Gratuity & 7% Tax

Butler Passed Hors D'oeuvres

Please Select Four

Hot Hors D'oeuvres

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

Cold Hors D'oeuvres

Classic Bruschetta
Jumbo Shrimp Cocktail
Petite Chicken Salad Croissants
Shrimp Salad on Croissants

Stationary Platters

Please Select One

Domestic & Imported Cheese Tray with Grapes & Crackers
Vegetable Crudités with Ranch Dressing
Seasonally Selected Fresh Fruit Platter
Fish Dip Platter

Additional Upgrade

Raw Bar Platter \$Market Price

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Salad Selections

Please Select One

Greek Salad

Mixed Greens, Roasted Red Peppers, Kalamata Olives and Feta Cheese
with 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

Caprese Salad

Sliced Fresh Mozzarella, Tomatoes, Mixed Greens, Basil,
Olive Oil and Balsamic Reduction

Starch Choice

Please Select One

Mashed Potatoes

Rice Pilaf

Herb Roasted Potatoes

Chef's Vegetable Medley

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Plated Entrée Choices

Please Select Two

Chicken Marsala

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

Chicken Francaise

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

Chicken Al Fresco

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

Seafood Crusted Grouper

Broiled in a White Wine and Butter Sauce, topped with a Citrus Beurre Blanc

Pork Tenderloin

Grilled Pork Tenderloin with a Sherry Mushroom Jus

Tenderloin Beef Tips

Braised Tenderloin Beef Tips with Mushrooms in a Bordelaise Sauce

NY Strip with Herb Butter

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

Filet Mignon

8 oz. Fillet Grilled served Medium Rare and Brushed with Herb Butter

12oz Prime Rib

12 oz. Prime Rib of Beef served Medium Rare with Au Jus and Horseradish Sauce

\$65.99 Per Person

All Packages come with Penne Primavera as a Vegetarian Option

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Buffet Entrée Choices

Please Select Two

Chicken Marsala

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

Chicken Francaise

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

Chicken Al Fresco

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

Seafood Crusted Grouper

Broiled in a White Wine and Butter Sauce, topped with a Citrus Beurre Blanc

Pork Tenderloin

Grilled Pork Tenderloin with a Sherry Mushroom Jus

Tenderloin Beef Tips

Braised Tenderloin Beef Tips with Mushrooms in a Bordelaise Sauce

Prime Rib Carving Station

Available for an Additional \$75 Chef Fee

\$55.99 Per Person

All Packages Come with Penne Primavera as a Vegetarian Option

Buffet is served for One Hour

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