

# 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 Room at Island Beach Resort*  
*For the Bride & Groom*

## Additional Enhancements

Arch Rental \$50

Resort Grounds 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

# **\$69.99 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

# **\$59.99 Per Person**

All Packages Come with Penne Primavera as a Vegetarian Option

*Buffet is served for One Hour*

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