
Classic Menu

*Your reception will begin in our intimate lobby
where your guests are greeted with:*

*Sparkling Champagne with Fresh Raspberries
&
Chardonnay Wine*

Cocktail Reception

*As your guests stroll to the Atrium and Terrace Gardens
for your Cocktail Hour
our white-gloved staff welcomes them with
Frozen Strawberry Daiquiris, Frozen Pina Coladas, Flavored Martinis
and Hors d'oeuvres.*

Hors d'oeuvres

Continually served Butler-Style on decorative silver trays.

*Mini Beef Wellington
Sesame Chicken
Empanadas
Scallops Wrapped in Bacon*

*Coconut Shrimp
Chicken-ka-Bobs
Beef Saté
Tostones*



Menu

Cold Buffet Presentation

*All displays and ice sculptures are artistically designed
and hand carved by our Garde Manger*

*Antipasto Italiano
Cornucopia of Fresh Fruits & Berries
Basket of Garden Crudités
Imported & Domestic Cheeses
Homemade Buffalo Mozzarella & Ripe Plum Tomato
Tuscan Grilled Seasonal Vegetables
Thai Salad
Cold Poached Salmon
Country Style Greek Salad
Caviar & Vodka Station
Canapés
Fresh Garlic Foccacia, Mini Home-Made Pizza Breads
and Italian Stromboli Breads
Fresh Baked Breads*

International Chafing Dishes

*Beef à la Bourguignon
Beef Tips, Shallots in a Burgundy Wine Sauce*

continued



Menu

General Tso's Chicken

Tender Chicken Chunks Enveloped in a Light Blend of Special Ingredients

Veal á la Marsala

Sautéed Cutlets in a Mushroom and Marsala Wine Sauce

Zuppa di Pesce

Shrimp, Clams, Mussels and Calamari, Poached in a Fresh Tomato Wine Sauce

Melanzana Rollatini

Thin Sliced Eggplant Rolled and Stuffed with Ricotta Cheese

Dinner Reception

Sparkling Champagne Toast

Appetizer

Manicotti al Forno

Rolled Pasta Crêpe Filled with Ricotta Cheese and Herbs Topped with Meat Sauce

Insalata

Mixed Seasonal Green Salad

Champagne Vinaigrette



Menu

Main Entrées

∞ Your Guests Will Be Asked to Choose From One ∞

Roasted Prime Ribs of Beef
Served with Natural au jus

Stuffed Filet of Flounder
with Crabmeat Stuffing and Seafood Cream Sauce

Chicken Francaise

Chicken Breast Medallions with Traditional Wine, Lemon & Butter Sauce

A Bouquetiere of Fresh Vegetables & Potato du Jour accompanies all Entrees.
Vegetarian Entrées Available on Request

*Upon completion of dinner service, our staff will offer
Seconds of the Three Entrée Selections to your Guests!!*

Dessert

New York New York Cheesecake Martini Bar (add'l)

*A tower of Martini Glasses,
Each with a scoop of Creamy Cheesecake
Toppings: Warm Strawberries or Cherries,
Fresh Fruit, Oreos, Toasted Almonds, Coconut, Chocolate Chips,
MeLMs and Gummy Bears*



Menu

Buon Notte

*As your guests depart, we wish them a Good Night and Safe Journey Home
and invite them to enjoy Chocolate Dipped Strawberries*

Event Details:

Wedding Cake: *Traditional Round Stacked
Yellow Cake with Cannoli Filling*

Bar: *Open Premium Bar, Samuel Adams on Request*

