

# Aristocratic Afternoon Reception

(Event must conclude by 4:00 p.m.)

## Three Hours of Open Bar Service

Featuring:

Call Brand Cocktails \* Imported & Domestic Beers  
Turning Leaf Chardonnay & White Zinfandel  
Burlwood Merlot \* Domaine St. George Select Reserve Cabernet Sauvignon

## Hors d'Oeuvres Hour Display

Array of Imported and Domestic Cheeses with Carved Fruit Garnish,  
Sliced Fruits, Table Bread, Crackers and Savories  
Crisp Vegetable Crudite with Dip served in Designed Hollowed Cabbage

## Sit-Down Luncheon Service

House Champagne Toast for all Guest

Mixed Greens Salad with House Dressings  
Warm Herb Rolls with Butter

10oz. Prime Rib Au Jus

accompanied by Oven Roasted Redskin Potatoes and Chef's Colorful Seasonal Vegetables

or

Boneless Breast of Chicken Italiano  
accompanied by Penne Pasta Marinara

or

Grilled Chicken and Beef Tenderloin Tips Brochette  
skewered with Fresh Vegetables and served with Rice Pilaf

Coffee, Decaf, Hot and Iced Teas

**\$47.00 per person inclusive \***

\*Price includes Tax and Service for same entrée served to all guests. For Split Menu we attach a \$2.00 per person surcharge.  
Deduct \$10.00 per person for guests under 21 years of age.

# Regal Reception

## Four Hours of Open Bar Service

Featuring:

Call Brand Cocktails \* Imported & Domestic Beers

Turning Leaf Chardonnay & White Zinfandel

Burlwood Merlot \* Domaine St. George Select Reserve Cabernet Sauvignon

## Hors d'Oeuvres Hour Display

Array of Imported and Domestic Cheeses with Carved Fruit Garnish, Sliced Fruits, Table Bread, Crackers and Savories  
Crisp Vegetable Crudite with Dip served in Designed Hollowed Cabbage

## Sit-Down Dinner Service

House Champagne Toast for all Guest

Mixed Greens Salad with House Dressings

Entrees served with Oven Roasted Redskin Potatoes and Chef's Colorful Seasonal Vegetables

Warm Herb Rolls with Butter

Coffee, Decaf, Hot and Iced Teas

Cutting and Table service of Family's Wedding Cake

Late Night Coffee Station with Chocolate Truffles

## Entrée List A

10oz. Prime Rib Au Jus accompanied by Horseradish Sauce

Apple & Walnut Stuffed Chicken Breast with Ginger Cream Sauce

Classic Chicken Cordon Bleu

Ginger Chicken with Soba Noodles and Sesame Vegetables (No Potato with this Entrée)

Chicken Marsala

Orange Roughy with Citrus Salsa

Portabello Mushroom Ravioli (No Potato with this Entrée)

**\$62.00 per person inclusive \***

## Entrée List B

8oz. Filet Mignon served with Béarnaise Sauce

10 oz. New York Strip Steak, topped with Burgundy Fluted Mushroom

Norwegian Salmon Fillet with Cucumber Dill Cream

Veal Piccata

Twin Pork Chops with Cumberland Sauce

**\$67.00 per person inclusive \***

## Entrée List C

Twin Entrees

5 oz. Petite Filet Mignon with Parmesan-Crusted Chicken Breast

Tournedos of Filet Mignon Surrounded by Grilled Tiger Pawns

Duo of Glazed Beef Tenderloin Medallions with Norwegian Salmon

**\$69.00 per person inclusive \***

\*Price includes Tax and Service for same entrée served to all guests. For Split Menu we attach a \$2.00 per person surcharge.  
Deduct \$10.00 per person for guests under 21 years of age.

# Royal Buffet

## Four Hours of Open Bar Service

Featuring:

Call Brand Cocktails \* Imported & Domestic Beers  
Turning Leaf Chardonnay & White Zinfandel  
Burlwood Merlot \* Domaine St. George Select Reserve Cabernet Sauvignon

## Hors d'Oeuvres Hour Display

Array of Imported and Domestic Cheeses with Carved Fruit Garnish, Sliced Fruits, Table Bread, Crackers and Savories  
Crisp Vegetable Crudite with Dip served in Designed Hollowed Cabbage

## Dinner Service

House Champagne Toast for all Guest

## Buffet Dinner

Mixed Garden Greens with Toppings and House Dressings  
Caesar Salad  
Boccacini Salad – Belgian Endive, Sliced Fresh Mozzarella, Basil and Roma Tomato  
Spinach Salad  
Breads Display with Butter

## Entrée Options:

Sliced Roast Sirloin of Beef with Sauce Bordelaise  
Grilled Breast of chicken with Creamy Boursin Sauce  
Broiled Orange Roughy Fillet with Lemon Zest Butter  
Chicken Marsala  
Roast Pork Loin with Hunter's Sauce  
Rosemary Lamb Roast  
Seafood Strudel with Sherry Newburg Sauce  
Marinated London Broil Au Jus  
Cherry Glazed Pit Ham  
Sweet and Sour Sliced Salmon Loin  
Ricotta-Filled Manicotti Bolognese  
Baked Italian Sausage with Rainbow Peppers and Onions  
  
Rice Pilaf & Roasted Redskin Potatoes  
Seasonal Fresh Vegetables  
Coffee, Tea, Decaf and Iced and Hot Teas  
Cutting and Serving Provided for Family's Wedding Cake  
Late Night Coffee Station with Chocolate Truffles

**2 Entrees – \$70.00 per person inclusive \***

**3 Entrees – \$72.00 per person inclusive \***

\* Price includes Tax and Service. Deduct \$10.00 per person for guests under 21 years of age.

# Imperial Reception

## Five Hours of Premium Open Bar Service

Featuring:

Premium Brand Cocktails \* Imported & Domestic Beers  
Turning Leaf Chardonnay & White Zinfandel  
Burlwood Merlot \* Domaine St. George Select Reserve Cabernet Sauvignon

## Hors d'Oeuvres Hour Display

Gulf Shrimp & Snow Crab Claws Designed around Custom Carved Ice  
Whole Poached Salmon or Nova Lox Presentation  
Baked Herbed Brie en Croute  
Crafted Pates arranged on Decorative Relish Bed

## Butlered Assorted Hors d'Oeuvres

Beef and Chicken Satay  
Crab and Mushroom Mousse Phyllo Cups  
Lollipop Lamb Chops  
Oriental Spring Roll

## Sit-Down Dinner Service

House Champagne Toast for all Guest

Italian Wedding Soup  
Fresh Garden Salad or Caesar Salad  
Warm Herb Rolls with Butter  
Intermezzo – Pairing of Fresh Citrus Sorbets on Lemon Leaf  
House Wines served with Dinner

## Entrée Options:

12 oz. Roast Prime Rib of Beef with Horseradish Cream  
8 oz. Filet Mignon with Béarnaise Sauce  
5 oz. Petite Filet Mignon with Parmesan –Crusted Chicken Breast  
Tournedos of Filet Mignon surrounded by Grilled Tiger Prawns  
Duo of Glazed Beef Tenderloin Medallions of Norwegian Salmon  
Chicken Marsala with Wild Mushroom Demi  
Grilled Swordfish with Roasted Red Bell Pepper Sauce  
Roasted Salmon Loin with Cucumber Dill Sauce  
Baby Veal Chop with Portabello Dijonnaise  
Grilled Pork Tenderloin Wellington with Apple Demi-glace

Redskin Potato Cassoulet  
Chef's Colorful Seasonal Vegetables  
After Dinner Chocolate Truffles and International Coffee Table  
Chef's Display of Miniature Pastries and Confections

**\$97.00 per person inclusive \***

\*Price includes Tax and Service Fees. Deduct \$15.00 per person for guests under 21 years of age.

# Elegant Additions

## **Butlered Hors d'Oeuvres**

One-Hour Service includes:

Coconut Encrusted Chicken Skewers  
Spanakopita – Spinach and Feta in Phyllo  
Meatballs in Spicy Barbecue Sauce  
Water Chestnut and Bacon Rumaki  
Add \$8.00 per person inclusive \*

## **Jumbo Gulf Shrimp Cocktail with Duo of Sauces**

Add \$10.00 per person inclusive \*

## **Caesar Salad – Tossed in the Room**

Add \$3.00 per person inclusive \*

## **Intermezzo – Pairing of Fresh Citrus Sorbets on Lemon Leaf**

Add \$2.50 per person inclusive \*

## **One Hour House Wine Service with Dinner**

Add \$5.00 per person inclusive \*

(Choice of One Red and One White Wine)

## **One Hour Open Bar Extension**

Add \$4.00 per person inclusive \*

## **Upgrade from Call to Premium Open Bar**

Add \$6.00 per person inclusive \*

## **Custom Ice Carving**

Add \$250.00 single block inclusive \*

## **Buffet Chef / Carver**

Add \$70.00 per Chef inclusive \*

(Multiple Chefs may be needed for larger parties)

\*Price includes Tax and Service

# Children's Menu

These special prices are designed to compliment our  
Wedding Reception Packages for  
Children 4 – 12 years of age.

Chicken Fingers with BBQ Sauce and French Fries  
\$15.00 per person inclusive \*

Hamburger / Cheeseburger and French Fries  
\$15.00 per person inclusive \*

Spaghetti with Marinara Sauce  
\$15.00 per person inclusive \*

Mini Pizza with Pepperoni or Sausage Topping  
\$15.00 per person inclusive \*

\* Price includes Tax and Service Fees.