



Reception Packages

(All prices per person)

Passing Hors D'œuvres*

30min 3 selections \$6

1-2 hour(s) 5-7 selections \$10-14

*if you prefer only Passing Hors D'œuvres, there will be an additional room fee
\$750 (Non Refundable)

Hors D'œuvres & Buffet Choices

2 Cold/Hot from Buffet Menu Selections \$30

3 Cold/Hot from Buffet Menu Selections \$42

4 Cold/Hot from Buffet Menu Selections \$56

5 Cold/Hot from Buffet Menu Selections \$65

(Warm dinner rolls and butter included)

Selection of items from 'Hors D'œuvres & Buffet Choices' does not require a room fee

Carving Station

An excellent addition to your buffet reception

From Carving Station Menu Selections

Wedding Cake

Custom Made Wedding Cake \$5

Wedding Cake Serving Only \$1.50

French Mini Pastries \$2

Macaroons, Éclairs, Mini Tarts, Chocolate Truffles, and other Confections Available on Request

From the Bar

Imported and/or Domestic Beers ~ \$4 per bottle

House Wines ~ \$6 per 5oz glass

Mixed Drinks ~ \$6 per glass

House Champagne ~ \$30 per bottle

Soft Drinks & Juices ~ \$2

Additional customization options available on request.

All prices are subject to a 20% service charge and 8.25% state sales tax.



Passing Hors D'œuvres

Mini Beef Wellington

Mini Quiches Assortment

Shrimp with Cocktail Sauce and Cucumber

Spinach and Feta Cheese in a Philo

Salami with Cream Cheese and Pepper

Plum wrapped in Bacon

Quail Legs in Plum Sauce

Chicken Cordon Bleu

Crab Cake bites with Citrus Vinaigrette

Tuna Tartare on Toast

Calamari with Spicy Tomato Sauce

Mini Martini Gazpacho Cold Soup with Crab Meat

Smoked Salmon with Vegetable Relish Horseradish and Potato Straw

Foie Gras Mousse on Toast Garnished with Brandy Port Wine Raisin

Mini Philo Cup with Avocado and Shrimp Remoulade

Escargot Bouchee in a Garlic Perno Cream Sauce

Potato Fingerling with Bleu Cheese Cream and Smoked Bacon

Melon and Prosciutto

Goat Cheese Tarte and Tomato

Onion and Tomato Provencal Pizza

Cheese Crème Puff Gougere



Buffet Reception Menu

(served with Mixed Warm Dinner Rolls, Basket, & Butter)

Cold Buffet

Exotic Fresh Fruit Salad Display

Domestic and Imported Cheese Display with Fresh Fruit Garnish and Crackers

Classic Caesar's Salad with Garlic Croutons and Grated Parmesan Cheese

Mediterranean Penne Pasta Salad with Grilled Vegetables and Basil Olive Oil Vinaigrette

Hot Buffet

Spinach Cheese Tortellini in Basil Cream Sauce

Beef Stroganoff with Penne Pasta & Roast Potatoes

Pork Tenderloin in Brandy Apple and Cranberry Sauce

Potatoes Gnocchi with Tomato Red Bell Pepper Sauce and Parmesan

Chicken Ricotta Ravioli with Mushroom Velouté Crème Sauce

Casserole White Beans Ragu with Sausage and Duck

Chicken Fricassee with Tarragon White Wine Sauce and Potatoes

Vegetable Curry with Basmati Rice

Vegetable Lasagna with Spinach Crepes

Filet of Trout with Lemon Caper White Wine Cream Sauce & Basmati Rice

Grilled Salmon Medallion with Mashed Potatoes & Whole Grain Mustard (or Champagne) Sauce

Duck Legs Confit with Roast Fingerling Potatoes & Caramelized Onions

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Carving Station Selections

(all prices per person)

Prime Rib Beef \$11

Black Pepper & Herb Crusted Whole Beef Tenderloin \$10

Brandy Pepper Cream Sauce

Slow Roasted Brisket or Beef \$8

Caramelized Onions and Mushroom Cabernet Sauce

Apricot Glazed Fresh Roasted Turkey or Turkey Breast \$7

Orange Cranberry Sauce

Whole Roast Pork Tenderloin \$8

Honey Mustard Sauce

Kentucky Bourbon and Honey Glazed Ham \$6

Mustard Chardonnay Sauce & Spinach

Roast Rack of Lamb \$10

Cured with Tarragon Rosemary Demi-glaze

Herb Crusted Stuffed Leg of Lamb \$9

Shitake Mushroom Sauce

Salmon Wellington \$9

Champagne Sauce

All prices are subject to a 20% service charge and 8.25% state sales tax.



Reception Menu

(\$36 per person)

Salads

- Classic Caesar Salad with Garlic Croutons and Grated Parmesan Cheese
- Tomato & Fresh Mozzarella with Balsamic Vinaigrette
- Baby Iceberg Lettuce with Bleu Cheese Poached Pears and Bacon
- House Salad with Citrus Vinaigrette
- Watermelon Salad with Yellow and Red Tomatoes with Basil Port Wine Reduction
- Seasonal Mixed Greens with Goat Cheese Croutons
- Crab Cake with Citrus Vinaigrette Mesclun Salad (add \$4)
- House Smoked Salmon with Horseradish Cream, Vegetable Relish, & Straw Potatoes (add \$4)

Entrées

- Chicken Breast with Brie Cheese and Wild Mushroom Cream Sauce
- Herb Potato Crusted Salmon Medallions with Baby Shrimp in Lobster Sauce
- Pepper Crusted Prime Beef Tenderloin with Peppercorn Sauce, Potato Gratin and Green Beans
- Parmesan Crusted Snapper Filet with Sweet Pepper Shallots, Mushrooms, Leeks, Tomatoes and Lemon Vinaigrette with Basmati Rice
- Prime Beef Tenderloin with Wild Mushroom Sauce, Goat Cheese Mashed Potatoes and Asparagus (add \$12)
- Herb Crusted Halibut on Sweet Corn Risotto with Fresh Basil Tomato Sauce (add \$12)
- Filet of Sea Bass Encrusted with Pecan Butternut Squash Cream Sauce Served with Potato Leek Gnocchi (add \$12)
- Filet of Trout Butterflied with Pistachio Mushroom White Wine Sauce
- Tarragon Encrusted Rack of Lamb with Port Wine Reduction and Mission Figs (add \$10)

Note: Menu includes wedding cake. Without wedding cake the menu is \$32

All prices are subject to a 20% service charge and 8.25% state sales tax.



Wedding Cake

(\$5 per person for custom cake; \$1.50 per person for serving only)

Flavors:

Italian Crème

French Vanilla

Champagne

Filling:

Pineapple

Strawberry

Raspberry

Bavarian Cream

Frosting:

White Butter Crème

Chocolate Fudge (Groom)

Ivory

Special Requests Accepted for Cake Options

Macaroons, Éclairs, Mini Tarts, Chocolate Truffles,
& Other Confections Available on Request

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