

Wedding Reception

Cocktail Hour

Upon the Arrival of Your Guests, Champagne Garnished with
Fresh Strawberries Served Butler Style

Pasta Bar

(Choice of Two)

Penne ala Vodka	Rigatoni Primavera
Tortellini Alfredo	Fusilli Bolognaise

Sauté Station

A bountiful array of shrimp and chicken sautéed in fresh garlic, olive oil, white wine and lemon
Accompanied by: Saffron rice or Risotto

Gourmet Delights

Grilled Vegetables	Marinated Mushrooms and Imported Olives
Eggplant, Zucchini & Fresh Roasted Peppers	Cucumber and Dill Salad
Homemade Mozzarella and Fresh Tomato Salad	Homemade Bruschetta with Garlic Toast
Vine Ripe Tomatoes and Fresh Mozzarella with Fresh Basil and Virgin Olive Oil	

Butler Passed Hors D'oeuvres

White Glove Service

Fresh Fruit Cornucopia

An Overflowing Display Of Seasonal
Fresh Fruit with Intricate Fruit Sculpture

Fresh Vegetable Crudité

A Wide Variety of Fresh Vegetables
Served with Homemade Dipping Sauce

Wine and Cheese Display

Some of the Finest Wines and a Display
Of Imported & Domestic Cheeses

Escofier Dishes

(Choice of three)

Chicken Cordon Bleu	Pierogies Served with Onions & Bacon
Seafood Paella	Fried Calamari with Hot or Mild Sauce
Eggplant Rollatini	Broccoli Rabe with Sausage and Garlic & Oil
Sausage in Sautéed Onions & Peppers	Mushrooms Stuffed with Crabmeat
Shrimp Scampi over Rice	Swedish Or Italian Style Meatballs
Beef Tenderloins in a Burgundy Sauce	

The Dinner

Champagne Toast

Appetizer

(Select One)

Crepes with Sautéed Wild Mushrooms	Penne with Vodka or Tomato Basil Sauce
Tomato, Basil & Fresh Mozzarella	Fresh Seasonal Soup Choice

Salad

(Select One)

Caesar Salad
Romaine Lettuce with Homemade Croutons, Romaine Cheese & Tossed with Caesar Dressing
Tri-Color Salad
Raddicchio, Arugula, and Endive Accompanied with Grape Tomatoes & Balsamic Vinaigrette
Mixed Green Salad
Assorted Lettuce Accompanied with Grape Tomatoes & Italian Dressing

Entree

All Entrees Accompanied by Seasonal Vegetables and Roasted Potatoes

(Select Two)

Roast Prime Rib in Au Jus
Chicken Francaise or Marsala
Excelsior Chicken
Broiled Salmon with Dill Sauce
Tilapia with Crab Meat Stuffing and Lobster Sauce
Vegetarian and Kosher Meals are Available upon request

Dessert

Customized Wedding Cake
Served with Chocolate Covered Strawberries
Freshly Brewed Coffee and Selected Teas

Stations

(Select One)

Chocolate Fondue Station

Create Your Own Sundae Bar

Premium Bar

Complimentary Offerings

Valet Attendants, Choice of Linens, Direction Cards, Seating Cards, Coat Room Attendant & Bridal Suite