

## *Elegant Wedding Buffet*

*Five Hour Reception with Four Hour Premium Open Bar  
Includes Venue Fee, Champagne Toast, White or Ivory Linens, Event Coordinator, Private Bridal Suite*

### *Cocktail Hour*

*International Cheese Display with Assorted Crackers  
Tropical & Seasonal Fresh Fruit  
Vegetable Crudité and Assorted Dips  
Tomato Basil Bruschetta*

*Choose 3 Additional Hors D'Oeuvres:*

|  |   |                                |
|--|---|--------------------------------|
| <i>Fried Mozzarella</i>                      | <i>Stuffed Mushrooms</i>                        | <i>Jalapeno Poppers</i>        |
| <i>Buffalo Chicken Tenders</i>               | <i>Wrapped Franks</i>                           | <i>Assorted Stuffed Breads</i> |
| <i>Italian Meatballs</i>                     | <i>Fried Ravioli</i>                            | <i>BBQ Chicken Skewers</i>     |
| <i>Fried Calamari (NY Style or Original)</i> | <i>Teriyaki Chicken &amp; Pineapple Skewers</i> |                                |

### *Buffet Dinner*

*Pasta (choose one)*

|                                  |                         |                           |
|----------------------------------|-------------------------|---------------------------|
| <i>Penne with Marinara Sauce</i> | <i>Penne a la Vodka</i> | <i>Rigatoni Carbonara</i> |
|----------------------------------|-------------------------|---------------------------|

*Salads (choose one)*

*Mescaline Salad with Balsamic Vinaigrette   Caesar Salad   Garden Salad with Italian Dressing*

### *Buffet Entrées*

*(choose three - additional entrées are \$3.00 each per person)*

|                               |                                    |                                     |
|-------------------------------|------------------------------------|-------------------------------------|
| <i>Chicken Francaise</i>      | <i>Roast Beef au jus</i>           | <i>Baked Scrod</i>                  |
| <i>Chicken Marsala</i>        | <i>London Broil with Mushrooms</i> | <i>Stuffed Filet of Sole</i>        |
| <i>Chicken Piccata</i>        | <i>Glazed Country Ham</i>          | <i>Filet of Sole Florentine</i>     |
| <i>Chicken Parmesan</i>       | <i>Beef Stir Fry</i>               | <i>Salmon with Dill Cream Sauce</i> |
| <i>Stuffed Chicken Breast</i> |                                    | <i>Baked Atlantic Salmon</i>        |
| <i>Eggplant Parmesan</i>      |                                    | <i>Eggplant Rollatini</i>           |

*Accompaniments (choose two)*

|                              |  |                                    |
|------------------------------|--|------------------------------------|
| <i>Herb Roasted Potatoes</i> | <i>Garlic Mashed Potatoes</i>                  | <i>Brown &amp; Wild Rice Pilaf</i> |
| <i>Scalloped Potatoes</i>    | <i>Green Beans with Diced Red Bell Peppers</i> | <i>Roasted Vegetable Medley</i>    |

### *Dessert*

*Coffee, Tea & Decaf  
Wedding Cake supplied by Customer*

### *Options*

*Carving Station as one of three entrées for Roast Beef au jus, Baked Country Ham or Roasted Turkey Breast add \$3.00 pp, Prime Rib for \$4.00 pp,*

*Or \$5.00 pp for Steamship Round of Beef or Beef Tenderloin*

*Carving Station in addition to three entrées for Roast Beef au Jus, Baked Country Ham or Roasted Turkey Breast add \$6.00 pp, Prime Rib for \$7.00 pp,*

*Or \$8.00 pp for Steamship Round of Beef or Beef Tenderloin*