

Special Occasion Packages

PRICES INCLUDE TAX, GRATUITY, & WEDDING CAKE

#1	#2
5 hours of open bar (Bar Brands) With Draft Beer, Wine, & Soda Champagne Toast Cheese Tray with Crackers Vegetable Tray with Dip Swedish or Italian Meatballs Choice of 5 Hors D'oeuvres	5 hours of Draft Beer, Wine, & Soda Champagne Toast Cheese Tray with Crackers Vegetable Tray with Dip Swedish or Italian Meatballs Choice of 5 Hors D'oeuvres

ENTREES

	#1	#2
Broiled Filet of Mignon with Amaretto Demi Glace.....	\$93.95.....	\$88.95
Sliced Beef Tenderloin of Beef w/ Béarnaise Sauce.....	\$86.95.....	\$81.95
Eye Round of Beef with Cabernet Sauce.....	\$77.95.....	\$72.95
Chicken Cordon Bleu with Béchamel Sauce.....	\$76.95.....	\$71.95
Breast of Chicken with Bread Stuffing.....	\$72.95.....	\$67.95
Chicken Marsala.....	\$72.95.....	\$67.95
Orange Glazed Crispy Duck Breast.....	\$79.95.....	\$74.95
Veal Marsala.....	\$76.95.....	\$71.95
Grilled Marinated Salmon with Dill Sauce.....	\$78.95.....	\$73.95
Stuffed Flounder with Crabmeat.....	\$79.95.....	\$74.95
Tenderloin of Beef and Shrimp Scampi Combo.....	\$87.95.....	\$82.95
Tenderloin of Beef and Chicken Cordon Bleu Combo.....	\$83.95.....	\$78.95
Surf and Turf (Filet Mignon and Lobster Tail).....	Mkt. Price.....	Mkt Price
Children's Platter (Chicken Finger, French Fries, and Applesauce) 12 and under.....		\$19.00
Vegetarian Platter (upon request).....	\$73.95.....	\$68.95

(All dinners include: appetizer, salad, potato or rice, vegetable, rolls, butter, coffee, tea & decaf)

Family Style..... \$77.95..... \$72.95

Includes: Appetizer, salad, and choice of 3 Accompaniments

Choose 2 Meats: Roast Turkey, Baked Ham, Stuffed Pork Loin, Beef Tips, Veal & Peppers,
Breast of Chicken, Apricot Glazed Chicken, or Chicken Cacciatore

TENDERLOIN OF BEEF, ADD \$8.50 per person

Rolls, Butter, Coffee, Tea, & Decaf

GOLD PACKAGE: Package #1 w/upgrade of bar and Chef's cookie table....add \$7.00

PLATINUM PACKAGE: Gold Package plus the Ceremony.....add \$10.00

CEREMONY (PER CHAIR FEE)\$4.50

Chef's Cookie Table - \$5.00 per person

An assortment of cookies, mini éclairs, crème puffs and coffee

Coffee Station after Dinner - \$1.50 per person

Current prices are subject to change

Hors D'oeuvres

Stuffed Mushrooms w/ sausage	Assorted Mini Quiche	Fried Ravioli
Fresh Fruit Display w/ dip	Shrimp Egg Rolls	Sausage & Peppers
Mini Potato Cakes	Cocktail Franks	Mozzarella Sticks
Parmesan Artichoke Hearts	Cheese Puffs w/ dill	Chicken Quesadillas
Spanikopita	Breaded Shrimp	Pizza Bagels
Spinach Dip in a Bread Bowl	Breaded Scallops	Mini Crab Cakes
Water Chestnuts wrapped in Bacon	Chicken Nuggets	
Marinated Asparagus wrapped in prosciutto		

Appetizers

Fresh Fruit Cup.....	Prosciutto with Melon.....	\$5.50
Melon in Season.....	Shrimp Cocktail.....	\$9.50
Homemade Soup.....	Stuffed Mushrooms w/crab.....	\$8.50

Salads

Tossed Garden Salad.....	Caesar Salad.....	\$3.00
Spinach Salad w/ mushroom & bacon.....	Antipasto Salad.....	\$4.25

Accompaniments

Green Beans	Scalloped Potatoes
Green Beans w/ Almonds	Roasted Red Potatoes
Broccoli Spears	Whipped Potatoes
Roasted Vegetables	Homemade Bread Stuffing
Whole Baby Carrots	Whipped Sweet Potatoes
Glazed Baby Carrots	Candied Sweet Potatoes
Buttered Corn	Rice Pilaf
Vegetable Medley	Wild Rice
Broccoli Au Gratin	Buttered Noodles
Country Mixed Vegetables	Baked Potatoes
Parsley Potatoes	Baked Stuffed Potatoes \$2.00 extra