

Wedding Package Two

Five Hour Open Bar With Specialty Coffees
Floral Arrangements On Guests' Tables • Color-Coordinated Linens

Upon arrival your guests will be met with attentive service and enjoy an amazing assortment of over twenty-five different selections of our famous Hors d'Oeuvres. Each item is prepared on premises for the ultimate dining experience.

Hors d'Oeuvres – These items include...

Seafood & Vegetable Risotto • Mushroom Caps Stuffed with Crabmeat • Deviled Eggs
Broccoli Rabe & Italian Sausage Tossed with Cavatelli Pasta
Vegetable Tempura served with Horse Radish Dip
Seasoned Chicken Wings • Cocktail Meatballs
Panne Cotte • Cold Seafood with Calamari
Crabmeat and Pasta • Focaccia Breads • Fresh Vegetable & Tomato Pizzas
Squash & Onion Quiche • Eggplant Rollatini • International Cheese Board
Fresh Mozzarella Balls with Ripe Grape Tomatoes
Grilled Vegetables Platters • Steamed Pork and Shrimp Dumplings
Our own Special Recipe Baked Stuffed Clams and a selection of Sliced Fresh Fruit

Champagne Toast

Appetizers – Select One

House Garden Salad • Caesar Salad • Mixed Field Greens

Pasta – Select One

Cavatelli • Rigatoni • Penne Ala Vodka • Pasta Primavera

Entrees – Select Three

Entree Served with Choice of Potato & Vegetable

Prime Rib of Beef (Queen Cut) • Baked Stuffed Shrimp
Stuffed Boneless Chicken Breast • Tilapia Calabrese
Veal Florentine or Parmigiana • Chicken Florentine
Chicken Provencal • Scrod Almondine • Scrod Pomodoro
Stuffed Fillet of Sole • Sole Francese • Grilled Atlantic Salmon

Dessert

A personally selected Wedding Cake
is served with Ice Cream

Coffee, Decaffeinated Coffee & Tea

Chocolate Cups Served with Cordials

Inquire about our Chocolate Fountain
available at an additional cost.

**The Wedding Menu can be customized
to meet your specific needs.*