

INCLUDES

champagne greeting*
private bridal suite
occasion cake
direction cards

unlimited top shelf cocktail service
bridal attendant*
beachfront ceremony*
beachfront cocktail hour*

cocktail hour &
three hour reception
colored table linens
valet parking

COCKTAIL HOUR

BUTLER STYLE PASSED HORS D'OEUVRES

PLEASE SELECT SIX

petit crab cakes potato pancakes bacon wrapped scallops grilled cheese wedges steamed vegetable dumplings pigs in a blanket chicken satay stuffed mushroom caps baked clams ahi tuna spring rolls coconut shrimp mini cheese quesadilla miniature beef wellington spanakopita quiches baby lamb chops* waffle with chicken

CHARCUTERIE TABLE

fire roasted grilled vegetables cherry vinegar peppers pepperoncini peppers imported & domestic cheese assorted tuscan breads & foccacia selection of imported olives italian seafood salad fresh mozzarella & tomato salad sliced imported prosciutto capiccolo & sopressata marinated mushrooms hummus with grilled pita points vegetables cous cous bruschetta stuffed grape leaves jumbo shrimp cocktail*





SALAD COURSE

CHOOSE ONE

APPLE WALNUT SALAD

mixed greens, walnuts, apples, grapes, gorgonzola cheese, balsamic vinaigrette

CAPRESE

fresh mozzarella, roma
tomatoes, wild arugula, basil oil
and balsamic reduction

CAESAR SALAD

romaine, parmesan cheese, fresh croutons

GREEK SALAD

romaine lettuce, cucumber, green and yellow peppers, ripe tomato, kalamata olives, stuffed grape leaves, and feta cheese. served with our homemade greek vinaigrette

MESCLUN SUPREME SALAD

mesclun lettuce, dried cranberries,
walnuts, mandarin oranges, grilled
chicken, served with sesame dressing





MAIN COURSE

POULTRY

CHOOSE ONE

ASPARAGUS STUFFED CHICKEN BREAST

chicken breast wrapped around fresh asparagus & provolone cheese topped with garlic and herb sauce

BALSAMIC CHICKEN

tender chunks of chicken breast sautéed with roasted peppers, onions and fresh mushrooms, perfectly cooked in a reduced balsamic glaze

CHICKEN BRUSCHETTA

lightly breaded chicken cutlet topped with diced tomatoes and fresh mozzarella, drizzled with balsamic glaze and fresh basil

CHICKEN SALTIMBOCCA

chicken breast stuffed with fontina cheese and prosciutto and topped in a sage and garlic cream sauce

CHICKEN MARSALA

baked breaded chicken breast sautéed with fresh mushrooms in a light brown sauce with sweet marsala wine

CHICKEN PARMIGIANA

breaded chicken cutlet baked in tomato sauce and topped with mozzarella cheese



MAIN COURSE

SEAFOOD

CHOOSE ONE

SHRIMP SANTORINI

shrimp sautéed with fresh cherry tomatoes in a garlic & butter sauce, then topped with feta cheese, over orzo

SEAFOOD PAELLA

an assortment of shrimp, clams, mussels & potatoes, mixed with saffron rice

BROILED SALMON

salmon filet broiled with a garlic butter sauce

STUFFED SOLE

stuffed filet of sole with crabmeat or spin and feta cheese in a garlic, butter & white wine sauce

SHRIMP SCAMPI

shrimp cooked in a garlic and butter, and white wine sauce, and topped with a dusting of fresh bread crumbs





MAIN COURSE

M E A T CHOOSE ONE

BRAISED SHORT RIBS

tender cuts of beef ribs slowly braised in a sherry brown sauce, accompanied with carrots, celery & onions

STIR FRY BEEF & BROCCOLI

thin slices of beef tenderloin stir fried with fresh broccoli crowns, in a teriyaki & soy sauce

LOIN OF PORK

sliced loin of pork, roasted with fennel and garlic in a pork stock glaze

STEAK AND MUSHROOMS

char-broiled sirloin steak sliced to your liking and topped with sautéed fresh mushrooms

FILET MIGNON**

oven roasted filet mignon perfectly seasoned and cooked to your liking

VEGETARIAN

EGGPLANT ROLLATINI

breaded eggpant stuffed with ricotta cheese and baked with tomato sauce. topped with mozzarella cheese

EGGPLANT PARMIGIANA

slices of baked breaded eggplant, topped with tomato sauce and mozzarella cheese

PASTA CHOOSE ONE

PASTA PRIMAVERA

PENNE ALA VODKA

LINGUINE WITH

CLAM SAUCE (RED OR WHITE)

PASTA BOLOGNESE

PASTA MARINARA





DESSERT MENU

FAMILY STYLE

INCLUDED

assortment of cookies & pastries

fresh fruit platter

coffee & tea

DESSERT ENHANCEMENTS*

occassion cake*

ice cream & sundae bar*

espresso bar*

donut station* cup cake tower*

viennese extravaganza*

PASSED DESSERTS

PLEASE SELECT THREE*

smores

mini cannolis

mini ice cream sandwiches

mini milkshakes

infused strawberries (strawberries stuffed with cannoli & whipped cream)

