

Wedding Package # 1

Draft Beer * Red Wine * White Wine * Mixed Drinks * Soda * Coffee * Tea
\$ 59.95 per person 5 Hour Affair Tax and gratuity not included

Wedding package Includes : Champagne toast for the Bridal Party, China, Flatware & Glassware, White or Ivory Table Linens, coordinate with your choice of color napkins, or Runners, Chair Covers, & Center Pieces,

COCKTAIL HOUR

For your guest enjoyment:

Unlimited Selected Beers, assorted Wines, and Mixed Drinks from our fully stocked bar

HORS D'OEUVRES- Stationed & Served Butler Style for 1 Hour Prior to your Dinner

Choice of (1) Salad

Garden Salad: Assorted green leaf lettuce, crisp cucumbers, fresh tomatoes wedges,, black olives, Julienne carrots, red leaf cabbage, assorted seasoned croutons, served with our homemade house dressing, additional dressing available upon request

Caesar : Crisp Romaine Lettuce, Shredded Parmesan Cheese, Seasoned Croutons, topped with zesty Caesar dressing

Choice of (3) Entrees

Chicken Sorrento, spinach, mushrooms, cheese

Chicken Alfredo penne pasta

Sausage Scaloppini

Chicken Marsala

Chicken Parmesan

Chicken Scampi served with linguini

Baked Flounder

Baked Tilapia

Kielbasa and Sauerkraut

Homemade meatballs in red sauce

Sausage, Peppers & Onions

Chicken Alfredo penne pasta

Sweet Italian Sausage in red sauce

Chicken Florentine, roasted peppers, spinach, Cheese

Eggplant Parmesan

Carving Station- Choice of (1)

Top of the Round Beef

Virginia Baked Ham

Roast Pork

Oven Roasted Turkey

Choice of (1) Pasta

Baked Ziti

Pasta Pomodoro

Stuffed Rigatoni

Stuffed Shells

Penne Ala Vodka

Pasta Bolognese

Pasta Primavera

Choice of (2) Vegetables

Sautéed Asparagus

Roasted Rosemary Potatoes

String bean Almondine

Sautéed Eggplant

Garlic mashed potatoes

Peas and pearl onions

Sautéed Yellow squash,

Traditional Mashed Potatoes

Sweet Baby Glazed carrots

Zucchini, eggplant & Mushrooms

Oven Roasted Potatoes

Vegetable medley

Broccoli Florets / garlic butter sauce

Candied Yams

Buttered Corn

Sweet Table: Mini Eclairs / Assorted Cookie Tray / Mini Cream Puffs

Mini Cannolies / Fresh Fruit Cup / New York Cheese Cake / Carrot Cake /

Chocolate Mousse Cake Carrot Cake / Chocolate Mousse Cake / Assortment of mini pastries

For your guest enjoyment, unlimited liquor from our extensive bar menu,

Non Alcoholic Beer : O'Douls

Bottled Beer: \$ 5.00 per person

\$ 7.00 Imported & Domestic Per Person

HorD'Oeuvres Choice of 10

Hot items Served Butler Style during Cocktail Hour

Franks in Puff pastry

Hawaiian Chicken Kabobs

Fried Butterfly Shrimp

Swedish Meatballs

Chicken Quesadilla

Santa Fe Chicken Rolls

Mushroom with crabmeat

Mozzarella Sticks

Mini Philly Cheese Steaks

Buffalo Chicken Rolls

Vegetable spring Rolls

Meatballs/red sauce

Sesame Chicken

Mini Beef taco

Sausage & Cheese Bites

Mini Pizza Rolls

Pork Pot Stickers

Fries Ravioli

Fried Mushrooms

Assorted Mini Quiche

Mini Chicken Taco

Scallop Wrapped Bacon

Mini Pepper Cheese bites

Broccoli Cheddar Bites

Cold hors d'oeuvres display includes:

Perfectly seasoned Marinated Mozzarella Cheese,

Fresh Homemade Bruschetta served with garlic toast wedges

Assorted Italian style Olives, Assorted mixed cheese and fruit tray

For your guest departure:

Complete the night with a Philadelphia cheese Steak, wrapped and ready to go!

Additional \$ 5.00 p/p

Bar closes 15 minutes prior to Reception end time

Wedding Package # 2

Bottled Beer * Red Wine * White Wine * Mixed Drinks * Soda
\$ 67.95 per person 5 Hour affair Tax and gratuity not included

Wedding package Includes :

5 Hour reception, fully stocked top shelf open bar, bottled beer, beginning the night with an elegant cocktail hour, hosted in our beautiful atrium, serving a nice assortment of our finest butler *hors d'oeuvres*. Followed by our full course dinner buffet, including our very own chefs carving station, ending the night with our very own selected wedding cake from Stocks bakery, accompanied by an assortment of our most popular desserts, fresh brewed coffee and tea

Caesar Salad: Crisp Romaine Lettuce, freshly shredded parmesan cheese, Assorted seasoned croutons, topped with zesty Caesar dressing

Choice of (3) Entrees

Sausage Peppers, Onions
Chicken Cacciatore
Homemade Meatballs
Sweet Italian Sausage
Sausage Scaloppini
Stuffed Flounder w/ crabmeat
Chicken Alfredo served with Penne Pasta
Chicken Marsala
Veal Scaloppini / Steamed white Rice
Chicken Sorrento: Fresh spinach, mushrooms, fontina cheese
Stuffed Flounder w/ crabmeat
Baked Tilapia: topped with Creamy dill sauce
Chicken Parmesan
Eggplant Parmesan
Chicken Florentine: roasted peppers, spinach, & cheese
Chicken Sampi served over Linguini
Kielbasa and Sauerkraut

Carving Station Choice Of (1)

Prime Rib of Beef
Virginia Baked Ham
Oven Roasted Pork
Oven Roasted Turkey Breast

Choice of (1) Pasta

Baked Ziti
Stuffed Shells
Pasta Primavera
Pasta Pomodoro
Penne Ala Vodka
Pasta Bolognese
Stuffed Rigatoni

Choice of (2) of the following Vegetables

Sautéed Asparagus	Roasted Rosemary Potatoes	String bean Almandine
Sautéed Eggplant	Garlic mashed potatoes	Peas and pearl onions
Sautéed Yellow squash,	Traditional Mashed Potatoes	Sweet Baby Glazed carrots
Zucchini, eggplant & Mushrooms	Oven Roasted Potatoes	Vegetable medley
Broccoli Florets / garlic butter sauce	Candied Yams	Buttered Corn

For your guest enjoyment, unlimited liquor from our extensive bar menu

HorD'Oeuvres Choice of 12
Served Butler Style during Cocktail Hour

<i>Shrimp Cocktail</i>	<i>Franks in Puff pastry</i>	<i>Mini Philly Cheese Steaks</i>
<i>Hawaiian Chicken Kabobs</i>	<i>Buffalo Chicken Rolls</i>	<i>Mini Cheese Burgers</i>
<i>Fried Butterfly Shrimp</i>	<i>Vegetable spring Rolls</i>	<i>Pork Pot sticker</i>
<i>Asparagus & Cheese Filo Wrap</i>	<i>Fried Ravioli</i>	<i>Coconut Shrimp</i>
<i>Cheese Steak Dumplings</i>	<i>Teriyaki Beef Kabobs</i>	<i>Beef Empanada</i>
<i>Chicken Quesadilla</i>	<i>Sesame Chicken</i>	<i>Mini Chicken Taco</i>
<i>Mini Chicken Cheese Steaks</i>	<i>Santa Fe Chicken Rolls</i>	<i>Mini Beef taco</i>
<i>Mozzarella Sticks</i>	<i>Mini Pizza Rolls</i>	<i>Scallop/ bacon</i>
<i>Swedish Meatballs</i>	<i>Mini Meatballs/red sauce</i>	<i>Assorted Mini Quiche</i>
<i>Stuffed Mushroom with crabmeat</i>	<i>Clam Casino</i>	<i>Broccoli Cheese bites</i>

Dessert Table

Fresh Fruit Cup / Mini Eclairs / Assorted Cookie Tray / Mini Cream Puffs / Mini Cannolies / New York Cheese Cake / Carrot Cake / Chocolate Mousse Cake / Assorted Mini Pastry, Assorted Mini Dessert cups

For your guest departure:

Complete the night with a Philadelphia cheese Steak, wrapped and ready to go!

Additional \$ 5.00 p/p

Bar Closes 15 Minutes Prior to Reception End Time