

Bridal Shower Luncheon

Starter (Choice of One)

Classic Caesar Salad

Romaine Lettuce with Garlic Croutons served with a Creamy Caesar Dressing

Garden Salad

Mixed Field Greens with Grape Tomatoes, Black Olives and Cucumbers; served with a Choice of Dressing

Sliced Melon

With a Lemon Thyme Drizzle

Entrées (Choice of Two)

Chicken and Shrimp Caesar Duet

Grilled Sliced Chicken Breast and a Skewer of Gulf Shrimp Served Over a Bed of Romaine Lettuce, Croutons, Parmesan Cheese and Classic Caesar Dressing

Grilled Flank Steak

Grilled Marinated Steak sliced across the grain; topped with an Herb Garlic Compound Butter

Chicken Piedmont

Sautéed Boneless Breast of Chicken served on a Fettuccini Nest and topped with Shrimp, Spinach and a Tomato-Basil Buerre Blanc

Salmon Au Poivre

Atlantic Salmon rolled in Crushed Peppercorns, baked and topped with a Cognac Cream Sauce and a Crisp Onion Garnish

Portabella Mushroom Lasagna

Layered Portabella Mushrooms, Spinach, Roasted Red Pepper, Garlic and Mozzarella Cheese; Individually Served with Penne and Marinara Sauce

Chef's Choice of Seasonal Accompaniments

Oven Fresh Dinner Rolls and Butter

Customized Layer Cake

Sparkling Fruit Punch

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Selection of Hot Tazo Teas

\$23.00 per person inclusive of service charge and tax

Plated Rehearsal Dinner

Starter (Choice of One)

Classic Caesar Salad

Romaine Lettuce with Garlic Croutons served with a Creamy Caesar Dressing

Garden Salad

Mixed Field Greens with Grape Tomatoes, Black Olives and Cucumbers; served with a Choice of Dressing

Sliced Melon

With a Lemon Thyme Drizzle

Entrées (Choice of Two)

Sliced Roast Sirloin

With a Wild Mushroom Ragout

Raspberry Brie Stuffed Chicken

Breast of Chicken Stuffed with Fresh Raspberries & Melted Brie Cheese

Tortilla Encrusted Tilapia

Tortilla Encrusted Tilapia Fillet topped with Roasted Tomatoes, Red Onion and Lime Relish

Salmon Au Poivre

Atlantic Salmon rolled in Crushed Peppercorns, baked and topped with a Cognac Cream Sauce and a Crisp Onion Garnish

Striped Lobster Agnolotti

Halfmoons of Tomato & Egg Striped Pasta, stuffed with Morsels of Lobster, Seasoned Ricotta & mozzarella Cheese tossed with Tender Peas and Caramelized Red Onion Julienne in a Lemon Butter Sauce

Duet of Beef Tournedos & Crab Stuffed Sole Medallions (Considered as 2 Choices)

Topped with a Tomato Demi & Lemon Buerre Blanc

Portabella Mushroom Lasagna

Layered Portabella Mushrooms, Spinach, Roasted Red Pepper, Garlic and Mozzarella Cheese; Individually Served with Penne and Marinara Sauce

Chef's Choice of Seasonal Accompaniments

Oven Fresh Dinner Rolls and Butter

Choice of Dessert

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Selection of Hot Tazo Teas

\$32.00 per person inclusive of service charge and tax

Buffet Rehearsal Dinner

(Minimum of 25 People)

Garden Salad

Mixed Field Greens with Grape Tomatoes, Black Olives and Cucumbers; served with a Choice of Dressing

Balsamic Marinated Strawberry Salad

Orange Balsamic Chicken

Half of a Boneless Free Range Chicken, Roasted with an Orange Balsamic Butter Glaze

Fillet of Sole

Baked with White Wine, Butter & Fresh Herbs; Topped with Seasoned Bread Crumbles

Pasta Pomodoro

Tender Orchiette Pasta served with Fresh Mozzarella, Diced Tomatoes and Tossed with a Butter & White Wine Sauce; Topped with Basil

Chef's Choice of Seasonal Accompaniments

Oven Fresh Dinner Rolls and Butter

Dessert Buffet

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Selection of Hot Tazo Teas

\$36.00 per person inclusive of service charge and tax

(Ask About Adding a Carving Station)

Post Wedding Breakfast

(Minimum of 25 People)

Fresh Orange, Grapefruit & Cranberry Juices

Sliced Fresh Fruit and Berries

Pastry Display to include Miniature Bagels and Cream Cheese, Freshly Baked Miniature Muffins and Sliced Breakfast Breads

Entrees (Selection of Two)

Fresh Scrambled Eggs

Apple Filled Pancakes

Hot Oatmeal with Brown Sugar

Cinnamon French Toast

Scrambled Eggs with Asparagus Tips and Baked Ham over Breakfast Potatoes topped with Melted Jarlsberg Cheese

Chef's Home Fried Potatoes

Choice of Breakfast Meat

Farm House Bacon

County Link Sausage

Canadian Ham

Turkey Sausage

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Selection of Hot Tazo Teas

\$20.00 per person inclusive of service charge and tax

(Ask About Buffet Upgrades Including an Omelet Station and Pancake or Waffle Bar)