

# *Gold Wedding Package*

## ∞ Cocktail Hour ∞

**Three (3) Hours Open Bar**

Premium Liquor

**Champagne**

House Champagne Toast

## **One (1) Hour of Stationary Hors D'oeuvres**

(Choice of 3)

An Elaborate Display of Domestic and Imported Cheese

Baby Vegetable Crudités with Curried Hummus Dip

Grilled Seasonal Vegetables with Rockefeller Sauce

Assorted Antipasto Platter

With Garlic Crostinis and Sherry Marinated Peppers

Curried Hummus, Eggplant Caviar, and Spicy Yogurt Infused Chicken

with Pita Chips

Ducktrap Smoked Salmon

Capers, Minced Onion, Hard Cooked Eggs, and Crispy Baguette

with a Honey Mustard Sauce

South of the Border Platter

Guacamole, Black Bean Dip, Salsa Fresca, Mole Roasted Chicken Wings

with Corn Salsa, and a Nopales and Chorizo Salad

## **One (1) Hour of Butlered Hors D'oeuvres**

(Choice of 3)

**Crispy Goat Cheese Dumplings with Pesto**

**Fried Calamari with Fra Diavlo Sauce**

**Grilled Chorizo with Dijon Glaze**

**Crabmeat Stuffed Mushrooms**

**Chicken Satay with Peanut Sauce**

**Mushroom Stuffed Mushrooms**

**Tuna Tartare on a Wonton Crisp with Wasabi Caviar**

**Grilled Asparagus Wrapped in Prosciutto**

**Poached Shrimp Cocktail**

**Seaweed Salad on a Gyoza Chip**

**Maine Smoked Salmon with Dill Cream Cheese on Beet Chips**

**Individual Quiche Lorraine**

**Vegetarian Eggrolls**

## ∞ Reception ∞

### Choice of Two (2) Appetizers

(One (1) Selection per Person)

**Peekytoe Crabcake with Tomatillo Salsa and Cilantro Pesto**

**Clam Chowder Packed with Quahogs and Potatoes**

**Three Cheese Ravioli**

Prosciutto, Toasted Garlic Oil, Fresh Basil Puree, and Garnished with Sundried Tomatoes

**Carpaccio of Beef Seared Tenderloin**

Roasted Portobello Mushrooms, Shaved Reggiano Parmesan, and Truffle Oil

**Duo of Stuffed Vegetables**

Horseradish Oil and Shoestring Potatoes

**Twice Cooked Chicken**

Laid on a Ragout of French Lentils, Bacon, Carrots, Natural Au Jus

**Smoked Salmon Plate with Traditional Accoutrements**

**Ratatouille Timbale**

Two flavored Oils and Crispy Pasta

**Jumbo Stuffed Shrimp Bake**

Roasted Corn and Potato Salad and Horseradish Beurre Blanc

**Baby Arugula Salad**

Slow Roasted Tomatoes, Sweet Garlic Dressing, Shaved Onion, and Parmesan Croutons

**Classic Caesar Salad**

**Assorted Tender Green Salad**

Tomatoes, Cucumber, Shaved Onion, Croutons, and house Vinaigrette

### Choice of Two (2) Entrees

An Additional Entrée choice can be added for an additional \$5.00 per person

**Slow Roasted Loin of Pork**

Citrus Cilantro BBQ Sauce, Cornbread Stuffing, and Onion Jam

**Oven Roasted Prime Rib**

Chive Mashed Potatoes, Fresh Green Beans, and Au Jus

**Roasted Herb Topped Jumbo Scallops**

Shell Pasta, Ratatouille, and Roasted Tomato Sauce

**Lobster Thermidor**

**(\$10 Supplemental Charge)**

Classic Stuffed Lobster and Baked in a Shell with a Creamy Mornay Sauce,  
and Served on a Bed of Sautéed Spinach

**Grilled Salmon**

Spinach Ravioli, Light Dijon Dill Butter Sauce, and Charred Tomato Chutney

## **Choice of Two (2) Entrees**

(Continued)

### **Chicken Breast**

Buttermilk and Basil Marinated on Creamy Mashed Potatoes, Fresh Green Beans,  
and Sweet Garlic Walnut Puree

### **Crispy Risotto Cake**

Topped with Ratatouille, Slow Roasted Tomato Sauce and Fried Spinach

### **Stuffed Lemon Sole**

Ginger and Scallion Infused Crabmeat, Braised Spinach, Wok Fried Basmati Rice,  
and Pomegranate Molasses

### **Penne Regatta Pasta**

Tossed with Braised Chicken, Shrimp, Mushrooms, Truffle Infused Mushroom Sauce,  
and Fresh Grated Parmesan Cheese

### **6 oz Filet of Beef**

**(\$5 Supplemental Charge)**

Topped with Creamy Crabmeat and Cheddar Cheese Sauce, Herb Garlic Mashed Potatoes,  
Sautéed Spinach and Horseradish Oil

## **∞ Wedding Cake ∞**

Please Refer to Pictures for Options

Coffee, Tea and Decaf is Included

*All Prices are Subject to 5% Tax and 20% Service Charge*