



## WEDDING PACKAGES

ALL wedding packages include the following necessities & may be served buffet-style or plated:

- ⇒ Fresh Garden Salad
- ⇒ Fresh Baked Artisan Rolls
- ⇒ Choice of Fresh Vegetables
- ⇒ Choice of Starch
- ⇒ Coffee & Tea Service
- ⇒ White Linens & Napkins
- ⇒ China & Glassware
- ⇒ Cake Service

Themed Selections, Carving Stations or Display Platters are available for any wedding package.  
Vegan, Vegetarian & Gluten Free options are also available.

Any & ALL special requests are easily accommodated.



## **CLASSICO** Package \$17.5

Package includes:

- Choice of 2 Entrées

### **STARCH & VEGETABLE SELECTIONS**

Asparagus  
Green Beans  
Steamed Broccoli  
Fresh Seasonal Medley  
Amarillo Carrots  
Roasted Redskins  
Asiago Mashed Potatoes  
Garlic Mashed Potatoes  
Rice Pilaf or Wild Rice

## **ENTRÉES**

### **CHICKEN MARSALA**

Chicken breast dusted in flour & carefully sautéed in olive oil with mushrooms. Finished with Marsala wine.

### **CHICKEN POMODORO**

Sautéed chicken breast tossed with tomatoes, garlic, white wine, lemon pepper & Romano cheese.

### **CHICKEN PICATTA**

A classic dish of seasoned and floured chicken breast sautéed with fresh lemon juice, capers & a buttery white wine sauce.

### **OVEN ROASTED TURKEY**

Roasted turkey breast piled high & served with bread stuffing & turkey gravy.

### **PORK CHOP**

Slow grilled pork chop seasoned just right & served with a light drizzle of pork demi-glace.

### **TILAPIA**

Lightly dusted & pan-fried. Topped with fresh tomatoes, capers and olives & served with a buttery lemon sauce.

### **PAD THAI**

Sweet & Sour rice noodles with fresh vegetables, red chilies, green onions & peanuts.

**Hors d' Oeuvres & Display Platters available for additional fee. Please ask banquet coordinator for details.**



## PERFETTO Package \$25

Package includes:

- Choice of 2 Entrées
- Choice of 2 Hors d' Oeuvres
- Table Numbers
- Votive Candles

### HOT HORS D' OEUVRES

Wontons with Cheese  
 Beef Empanada  
 Chorizo Empanada  
 Assorted Mini Quiche  
 Assorted Deep Dish Pizzas  
 Chicken & Cheese  
 Quesadilla Cone  
 Chicken with Thai Sauce  
 Skewer  
 Lemon Chicken Skewers  
 Shrimp Spring Roll  
 Sausage Stuffed  
 Mushroom  
 Italian Meatballs  
 Chicken Wings  
 Fried Cheese Ravioli  
 Spanakopita  
 Vegetable Spring Roll  
 Pork Pot Stickers  
 Coconut Crusted Chicken  
 Tenders

### COLD HORS D' OEUVRES

Goat Cheese Crostini  
 Pork Tenderloin Canapés  
 Smoked Chicken Canapés  
 Artichoke & Boursin  
 Cheese Canapé  
 Pita Chip with Feta  
 Cheese  
 Salmon Crostini  
 Hummus in Endive Tart  
 Black Bean Salsa Tart  
 Artichoke & Spinach Tart  
 Cucumber Canapé  
 Bruschetta Canapé  
 Chicken Salad Crostini

## ENTRÉES

### CHICKEN SPIEDINI

An irresistible Sicilian dish of thinly sliced breaded chicken rolled around ham, mozzarella, & Italian style seasoning. Char-grilled and presented over a rich creamy Alfredo sauce. Garnished with pine nuts & raisins.

### MOMMA D'S CHICKEN PARMESAN

It's not just like Mom's... It's her recipe! Hand-breaded chicken breasts pan seared golden brown & topped with marinara and creamy mozzarella.

### TOP SIRLOIN

Sliced Sirloin marinated with Italian herbs. Grilled and served over a rich red wine sauce.

### GRILLED PORK TENDERLOIN

Simply seasoned & grilled pork tenderloin. Sliced & served with pork au jus sauce.

### FAJITA PORK TENDERLOIN

Pork tenderloin seasoned with fajita spices then grilled & sliced. Served with peppers & onions.

### WILD SALMON

Line caught salmon grilled in a delicate, buttery lemon sauce.

### PORTABELLA RAVIOLI

Served in a rich creamy Alfredo sauce.

### STUFFED SHELLS

Delicate shells stuffed with ricotta & baked in marinara sauce. Topped with melted mozzarella cheese.

### STARCH & VEGETABLE SELECTIONS

Asparagus  
 Green Beans  
 Steamed Broccoli  
 Fresh Seasonal Medley  
 Amarillo Carrots  
 Roasted Redskins  
 Asiago Mashed Potatoes  
 Garlic Mashed Potatoes  
 Rice Pilaf or Wild Rice

Display Platters available for additional fee. Please ask banquet coordinator for details.



## GRANDÉ Package \$35

Each package includes:

- Choice of 3 Entrées from any package
- Choice of 4 Hors d' Oeuvres
- Colored Linens & Napkins
- Table Numbers
- Votive Candles
- Carved Ice Sculpture (150guest min)
- Champagne Toast (150 guest min)

### HOT HORS D' OEUVRES

Thai Shrimp Roll  
Bacon Wrapped Scallops  
Beef & Bleu Cheese  
Philly Cheesesteak En  
Croute  
Lobster Spring Roll  
Maryland Crab Cakes  
Beef Tenderloin Skewer  
Duck Pot Stickers  
Crab Rangoon  
Crab Stuffed Mushrooms  
Shrimp & Scallop Kabob  
Wontons with Cheese  
Beef Empanada  
Chorizo Empanada  
Assorted Mini Quiche  
Assorted Deep Dish Pizzas  
Chicken & Cheese  
Quesadilla Cone  
Chicken with Thai Sauce  
Skewer  
Lemon Chicken Skewers  
Shrimp Spring Roll  
Sausage Stuffed  
Mushroom  
Italian Meatballs  
Chicken Wings  
Fried Cheese Ravioli  
Spanakopita  
Vegetable Spring Roll  
Pork Pot Stickers  
Coconut Crusted Chicken  
Tenders

### COLD HORS D' OEUVRES

Sliced Beef Tenderloin on  
Baguettes  
Tuna Tar-Tar  
Antipasto Skewers  
Shrimp Canapé  
Crab Canapé  
Goat Cheese Crostini  
Pork Tenderloin Canapés  
Smoked Chicken Canapés  
Artichoke & Boursin  
Cheese Canapé  
Pita Chip with Feta  
Cheese  
Salmon Crostini  
Hummus in Endive Tart  
Black Bean Salsa Tart  
Artichoke & Spinach Tart  
Cucumber Canapé  
Bruschetta Canapé  
Chicken Salad Crostini

## ENTRÉES

### CHICKEN CORDON BLEU

Savory chicken breast layered with grilled Black Forest ham, Swiss cheese & Dijon cream sauce.

### CHICKEN OSCAR

Sautéed chicken breasts topped with asparagus, fresh crab and Hollandaise sauce.

### LONDON BROIL

Tender beef sirloin marinated & grilled, then slow roasted and served with a rich stock sauce.

### CHILEAN SEA BASS

Fresh Chilean Sea Bass seasoned & grilled in a delicate, buttery lemon sauce.

### LOBSTER RAVIOLI

Sweet lobster ravioli tossed in a creamy lobster bisque.

### SLICED BEEF TENDERLOIN

Herb encrusted roast tenderloin sliced & served with a bordelaise sauce and wild mushrooms.

### SLICED PORK LOIN

Slow roasted pork tenderloin sliced & served with a drizzle of pork demi-glace.

### SALMON VINAIGRETTE

Fresh hand-cut, line caught North Atlantic salmon lightly seasoned & grilled. Served with tarragon tomato vinaigrette.

### CRAB CAKES

Maryland blue crab meat pan fried & served with roasted red pepper aioli.

### STARCH & VEGETABLE SELECTIONS

Asparagus  
Green Beans  
Steamed Broccoli  
Fresh Seasonal Medley  
Amarillo Carrots  
Roasted Redskins  
Asiago Mashed Potatoes  
Garlic Mashed Potatoes  
Rice Pilaf or Wild Rice