

Everlasting

(50 person minimum)

Cocktail Hour

Reception Displays - select one from List A & one from List B

List A

Garden Fresh Crudité

Market crisp vegetables,
pesto cream & Chipotle Ranch dips

Bruschetta Display

Crostini slices topped with
diced tomatoes, garlic & herbs

Seasonal Fruit & Berries Display

Sliced Gold pineapple, assorted melons,
seasonal berries & grapes with chamomile syrup

List B

Imported & Domestic Cheeses

Smoked Chevre, Camembert, Cheddar, Aged Provolone,
Swiss and Rogue Blue served with baguettes & crackers

Antipasto

A Mediterranean feast of cured meats and savory cheeses,
with olives & marinated vegetables served with Crostini

Insalata Caprese

Fresh sliced mozzarella layered with plum tomatoes,
fresh basil & balsamic vinegar glaze

Dinner

Champagne Toast for You and Your Guests

Salad ~ select one

Classic Caesar

Crisp romaine & radicchio, shaved parmesan cheese, pecorino crisps, creamy Caesar dressing

Classic Garden

Mixed greens, petite tomatoes, cucumber and champagne vinaigrette

Main ~ select one

Chicken Piccata sautéed in White Wine and Lemon with Capers

herb toasted orzo and garden vegetable medley

\$78

Pacific Rim Mahi-Mahi Filet with Pineapple Mango Chutney

wild rice pilaf with tender baby carrots

\$82

Herb-Crusted Atlantic Salmon

herb and butter rice, asparagus and blistered grape tomatoes

\$82

Sliced Grilled Beef Tenderloin with Boro Reduction Glaze

herb roasted fingerling potatoes and baby carrots

\$88

(vegetarian options available by request)

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Fresh baked dinner rolls and sweet butter

Dessert

You will select a customized wedding cake prepared through our preferred bakery

(ask about our upgraded options made by our in-house pastry chef)

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Freshly brewed Starbucks coffees and assorted Tazo® teas

Final Course Enhancement Options

New York Cheesecake with Red Raspberry Glaze (6) • Carrot Cake with Mascarpone Cream (7) •
Cannoli Shells filled with Lemon Cheesecake Cream (7) • Italian Cookie Trays at Each Table (5.5)

*A \$500 ballroom fee is added to all wedding functions

(Menu Price is Inclusive of 22% service and 8.1% tax)

