

WEDDING RECEPTION

Plated Dinner

*Cooked to order. may be served raw or under cooked. "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

Before placing your order, please inform your server if a person in your party has a food allergy.

STARTERS

ENTREES

Please Select One Appetizer Station, One Soup and One Salad to Complement Your Dinner Selection

PRE-DINNER APPETIZER STATION

Antipasto Display

Imported Meats & Cheeses, Caponata, Seasonal Vegetables, Frittata, Marinated Olives, Flat Bread

Cheese Board

A Selection of Local and Imported Cheeses, Fresh and Dried Fruits, Crackers and Flat Bread

Vegetable Crudit 

A Selection of Raw Vegetables and Dipping Sauces

SOUPS

Tuscan Minestrone
Portobello, Spinach, & Tortellini
Homestyle Chicken Noodle
Seasonal Soup
Italian Wedding

SALADS

Mixed Greens
Field Greens, Chopped Veggies, Stilton Vinaigrette

Caesar
Crisp Romaine, Croutons, Shaved Parmesan, Creamy Dressing

Caprese
Vine-Ripened Tomatoes, Fresh Mozzarella, EVOO, Basil

Beet & Arugula
Arugula, Beets, Potatoes, Blue Cheese, Dijon Vinaigrette

ENTREES

Rosemary Chicken \$21

Grilled Free-Range Chicken Breast, Tomato Concasse, Saut ed Mushrooms, Rosemary Jus, Yukon Mash, Green Beans

Prosciutto Wrapped Mahi Mahi* \$23

Pan Roasted Mahi Mahi Wrapped in Prosciutto di Parma, Blood Orange Vinaigrette, Yukon Mash, Broccoli

Steak au Poivre* \$26

Peppercorn Crusted Filet Mignon, Cognac Cream Pan Sauce, Herb-Roasted Potatoes, Mixed Veggies

Tuscan Roasted Pork Loin \$22

Pork Loin Rolled with Soppressata, Spinach, Wild Mushrooms, Roasted Red Pepper, and Provolone Drizzled with Mustard Cream Sauce, Yukon Mash, Mixed Veggies

Herb-Crusted Salmon* \$22

Pan Seared Herb-Crusted Salmon, Dijon Mustard, Oven Cured Tomatoes, Brown Butter, Tuscan Potato, Green Beans

Slow Roasted Prime Rib of Beef* \$26

Roasted Prime Rib of Beef, Au Jus, Horseradish Cream, Yukon Mash, Creamy Spinach

Japanese Style Pork Loin \$21

Pan Seared Pork Loin, Plums, Scallions, Cilantro, Yukon Mash, Bok Choy

Chicken & Apples \$21

Pan Seared Chicken, Sliced Apples, Calvados, Fresh Ginger, Herb-Roasted Potatoes, Honey Glazed Carrots

Entrees Continued...

Grilled New York Strip* \$26

Grilled New York Strip Steak, Vidalia Onion, Mushrooms, Barolo Demi Glace, Yukon Mash, Mixed Veggies

Sesame Crusted Loin of Lamb* \$25

Lamb Loin Crusted with Sesame Seeds, Chopped Tomato, Scallions, Thai Peanut Sauce, Fried Rice, Bok Choy

Filet Mignon & Shrimp* \$29

Pan Seared Filet Mignon, Rosemary Shrimp, Wild Mushroom Demi Glace, Yukon Mash, Green Beans

Grilled Vegetable Tower \$19

Grilled, Portobello, Eggplant, Zucchini, Roasted Red Pepper, Bufala Mozzarella, Tomato Basil Sauce

Surf & Turf* \$35

Pan Seared Filet Mignon, Crabmeat Stuffed Lobster Tail, Duo of Sauces, Yukon Mash, Broccoli

Stuffed Turkey Breast \$22

Turkey Breast Rolled with Herb Stuffing, Natural Gravy, Cranberry Dipping Sauce, Yukon Mash, Mixed Veggies

CAKE

Wedding Cake Prices Vary

Our Pastry Chef can Design the Perfect Wedding Cake for Your Special Day. Please Ask For Details

Events All In One

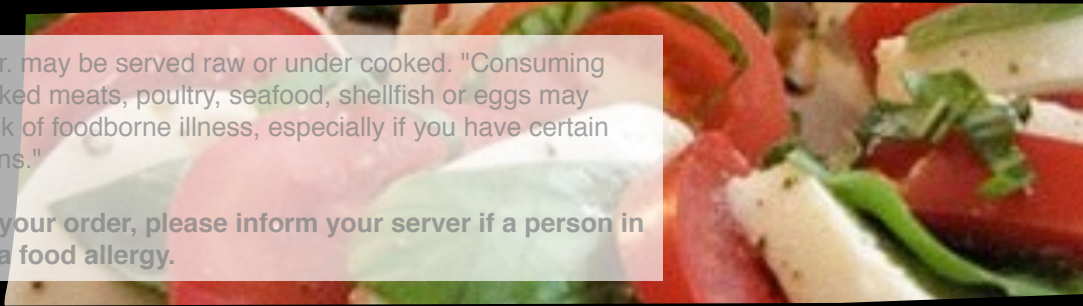
Prices are Based on Per Person. Substitutions are permitted. Prices may change with substitutions. 30 person minimum. All charges are subject to a 20% taxable service charge and 6.25% sales tax.

WEDDING RECEPTION

Buffet Dinner

*Cooked to order. may be served raw or under cooked. "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

Before placing your order, please inform your server if a person in your party has a food allergy.



Big Night \$32

SOUP

Portobello, Spinach, & Tortellini

SALADS

Mixed Green Salad

Field Greens, Tomatoes, Cucumbers, Croutons, Red Onion, Vinaigrette

Caprese

Vine Tomatoes, Fresh Mozzarella, EVOO, Basil

ENTREES

Herb-Crusted Salmon*

Pan Seared Herb-Crusted Salmon, Dijon Mustard, Oven Cured Tomatoes, Brown Butter

Chicken & Apples

Pan Seared Free-Range Chicken, Sliced Apples, Calvados, Fresh Ginger

Penne alla Norma

Penne Baked w, Eggplant, Tomato, Basil, Ricotta Salata

Herb Roasted Potatoes

Provençal Mixed Vegetables

CARVING STATION

Slow-Roasted Prime Rib of Beef*

Au Jus, Horseradish Cream Sauce

DESSERT

Wedding Cake

Full Coffee & Tea Service

Taste of Italy \$30

SOUP

Tuscan Minestrone

SALADS

Antipasto Display

Imported Meats & Cheeses, Caponata, Seasonal Vegetables, Frittata, Marinated Olives, Flat Bread

Caesar Salad

Crisp Romaine, Croutons, Shaved Parmesan, Creamy Dressing

ENTREES

Tuscan Roasted Pork Loin

Pork Loin Rolled with Soppressata, Spinach, Wild Mushrooms, Roasted Red Pepper, and Provolone drizzled with Whole Grain Mustard Cream Sauce

Rosemary Chicken

Grilled Free-Range Chicken Breast, Tomato Concasse, Sautéed Mushrooms, Rosemary Jus

Penne alla Vodka

Penne Pasta Sautéed in a Tomato Vodka Cream Sauce

Baked Rigatoni & Porcini

Rigatoni Pasta Baked With Wild Mushrooms, Pancetta, & Cream

Meatballs Pomodoro*

House-Made Meatballs with Pomodoro Sauce

DESSERT

Wedding Cake

Full Coffee & Tea Service

Taste of New England \$32

SOUP

New England Clam Chowder

SALADS

Mixed Green Salad

Field Greens, Tomatoes, Cucumbers, Croutons, Red Onion, Vinaigrette

Beet & Arugula Salad

Arugula, Beets, Potatoes, Blue Cheese, Dijon Vinaigrette

ENTREES

Rosemary Chicken

Grilled Free-Range Chicken Breast, Tomato Concasse, Sautéed Mushrooms, Rosemary Jus

Baked Haddock*

Fresh Haddock Baked with a Butter Crumb Topping, Lemon

Penne & Apple Wood Smoked Chicken

Penne, Apple Wood Smoked Chicken, Cranberries, Spinach, Walnut Cream Sauce

Honey Glazed Carrots

Yukon Mashed Potatoes

CARVING STATION

Slow-Roasted Prime Rib of Beef*

Au Jus, Horseradish Cream Sauce

DESSERT

Wedding Cake

Full Coffee & Tea Service

Events All In One

Themed Buffet Dinners Prices are Based on Per Person. Substitutions are permitted. Prices may change with substitutions. 30 person minimum. Carving Station Requires Chef Attendant @ \$75 per Attendant. All charges are subject to a 20% taxable service charge and 6.25% sales tax.

WEDDING RECEPTION

Buffet Dinner

*Cooked to order. may be served raw or under cooked. "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

Before placing your order, please inform your server if a person in your party has a food allergy.

On a Budget

\$21

Happily Ever After

\$38

SOUP

Chicken Noodle

SALAD

Mixed Green Salad

Field Greens, Tomatoes, Cucumbers, Croutons, Red Onion, Vinaigrette

ENTREES

Rosemary Chicken

Grilled Free-Range Chicken Breast, Tomato Concasse, Sautéed Mushrooms, Rosemary Jus

Herb Roasted Potatoes

Mixed Veggies

Rigatoni w/ Sausage & Broccoli

Rigatoni Pasta, Italian Sausage, Fresh Broccoli, White Wine Butter Sauce, Parmesan

Meatballs Pomodoro*

House-Made Meatballs with Pomodoro Sauce

DESSERT

Wedding Cake

SOUP

Italian Wedding

SALADS

Mixed Green Salad

Field Greens, Tomatoes, Cucumbers, Red Onion, Vinaigrette

Caprese

Vine Tomatoes, Fresh Mozzarella, EVOO, Basil

ENTREES

Herb-Crusted Salmon*

Pan Seared Herb-Crusted Salmon, Dijon Mustard, Oven Cured Tomatoes, Brown Butter

Chicken & Apples

Free-Range Chicken, Sliced Apples, Calvados, Fresh Ginger

Tuscan Roasted Pork Loin

Pork Loin Rolled with Soppressata, Spinach, Wild Mushrooms, Roasted Red Pepper, and Provolone drizzled with Whole Grain Mustard Cream Sauce

Penne & Apple Wood Smoked Chicken

Penne, Apple Wood Smoked Chicken, Cranberries, Spinach, Walnut Cream Sauce

Herb Roasted Potatoes

Provencal Mixed Vegetables

CARVING STATION

Roasted Tenderloin of Beef*

Wild Mushroom Demi Glace

DESSERT

Wedding Cake

Full Coffee & Tea Service



Themed Buffet Dinners Prices are Based on Per Person. Substitutions are permitted. Prices may change with substitutions. 30 person minimum. Carving Station Requires Chef Attendant @ \$75 per Attendant. All charges are subject to a 20% taxable service charge and 6.25% sales tax.

Events All In One

WEDDING RECEPTION

Add-On Stations

*Cooked to order. may be served raw or under cooked. "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

Before placing your order, please inform your server if a person in your party has a food allergy.



Pre-Dinner App Station

- Antipasto Display \$5**
Imported Meats & Cheeses, Caponata, Seasonal Vegetables, Frittata, Marinated Olives, Flat Bread
- Cheese Board \$4**
A Selection of Local and Imported Cheeses, Fresh and Dried Fruits, Crackers and Flat Bread
- Vegetable Crudité \$3.50**
A Selection of Raw Vegetables and Dipping Sauces
- Mediterranean Display \$4.50**
House-Made Hummus, Baba Ganoush, Marinated Olives, Tabouleh Salad, Stuffed Grape Leaves, Mediterranean Vegetables, Pita Chips
- Seafood Display* \$10**
Shrimp Cocktail, Oysters on the Half Shell, Roasted Clams & Sausage, a Selection of Smoked Fish, Mini Crab Cakes, Mussels in Basil & Mustard Cream Sauce
- French Country Display \$5**
A Selection of French Cheeses, Baked Brie Drizzled with Local Honey, Fresh Fruit, Pate' with Dijon Mustard and Cornichons, Artisanal Breads and Crackers

Price Per Person

Carving Board Station

- Slow-Roasted Prime Rib of Beef* \$240**
Au Jus, Horseradish Cream Sauce
Serves 24 (5 oz. Servings)
 - Roasted Tenderloin of Beef* \$235**
Wild Mushroom Demi Glace
Serves 20 (4 oz. Servings)
 - Tuscan Roasted Pork Loin \$125**
Pork Loin Rolled with Soppressata, Spinach, Wild Mushrooms, Roasted Red Pepper, and Provolone w/ Mustard Cream Sauce
Serves 20
 - Sage Roasted Pork Loin \$95**
Mustard Cream Sauce
Serves 30 (4 oz. Servings)
 - Baked Virginia Ham \$125**
Brown Sugar Glaze, Raisin Sauce
Serves 40
 - Roasted Turkey \$125**
Natural Gravy, Cranberry Dipping Sauce
Serves 30
 - Stuffed Turkey Breast \$115**
Turkey Breast Rolled with Herb Stuffing, Natural Gravy, Cranberry Dipping Sauce
Serves 15
- All Carving Stations Require a Chef Attendant @ \$75 per Attendant**

Specialty Station

- PASTA STATION \$8**
Rigatoni Bolognese* - Rigatoni, Bolognese Meat Sauce
Penne, Chicken & Pesto- Penne, Tender Chicken, Grape Tomatoes, Fresh Pesto Cream Sauce
Fettuccine w/ Spinach & Gorgonzola- Fettuccine, Fresh Spinach, Gorgonzola, Butter
Parmesan Cheese
Sliced Italian Bread
- BURRITO STATION \$8**
Fresh Rolled Burritos with Three Choices
Chipotle Marinated Chicken
Pulled Pork
Sliced Steak*
Cilantro Rice, Black Beans, Salsa Verde, Cheese, Lettuce, Sour Cream, & Guacamole
Tortilla Chips & Salsa
- STIR-FRY STATION \$8**
Stir-Fried Beef or Chicken w/ Vegetables* - Marinated Strips of Beef or Chicken Stir-Fried with Vegetables, Ginger, & Tamari
Pineapple Fried Rice- Jasmine Rice, Pineapple, Veggies, Coconut Milk
Sweet & Sour Chicken- Tender Chicken, Veggies, Sweet & Sour Sauce
Stir-Fried Lo Mein- Lo Mein Noodles, Veggies, Ginger Soy
Fortune Cookies

Price per Person
All Specialty Stations Require a Chef Attendant @ \$75 per Attendant

Events All In One