



## Gold Package

### 5 Hour Wedding Package

4 ½ Hour Premium Open Bar

Cocktail Hour with Choice of 4 Hot Hors D'oeuvres  
Accompanied by Vegetable Crudités and Cheese Display

Champagne, Wine or Cider Toast

4 Course Sit Down Dinner accented with edible orchids

Customized Wedding Cake with Delicious Dessert Display and Coffee Station  
Including Cake Topper and Cake Bags

Choice of Centerpieces with mirror mats and votive candles

Floor Length Tablecloth in 53 different colors

Choice of 53 different Napkin colors

Decorated Bridal and Cake Table

Complimentary Bridal Suite for cocktail hour

A flexible starting time

Maitre D' Service

Certified Wedding Consultant

Hatcheck (Seasonal)

Complimentary King Jacuzzi Suite for your wedding night!

*Taxes & Gratuity*



## Gold Package

### Hors D'oeuvres

*Your reception includes . . .*

*Vegetable Crudités, Fruit and Cheese Display*

*Select Four:*

Sesame Chicken  
Coney Island Frank  
Vegetable Spring Roll  
Mini Crabcake  
Pistachio Chicken Pinwheel  
Chicken Fajita  
Spicy Shrimp Spring Roll  
Chicken Cordon Bleu Puff  
Marscarpone Tart  
Coconut Shrimp  
Boursin and Spinach Filo  
Wild Mushroom Tart  
Shrimp Casino  
Scallops Wrapped in Bacon  
Beef Wellington  
Open Face Reuben  
Crab stuffed Mushrooms  
Macaroni and Cheese Popper with Ham  
Lobster Cobbler  
Asian Short Rib Pot Pie  
Mini Stromboli  
Buffalo Chicken Spring Roll



## Gold Package

### Appetizers

*Select one...*

Fresh Fruit Medley

Fresh Fruit Medley Parfait

### Soups

Cream of Broccoli

Shrimp Bisque

Minestrone

Tomato Florentine

Italian Wedding Soup

Cream of Asparagus

### Salad

*Select one...*

Garden Salad

Caesar Salad

Mesclun Salad

(Spring Mix with fresh fruit, walnuts and crumbled bleu cheese with raspberry vinaigrette)



# Gold Package

## Entrees

Select two...

### Poultry

Grilled Chicken Lemon Herb Butter . . . . .	\$80
Chicken Marsala <i>mushrooms in marsala wine</i> . . . . .	\$80
Chicken Francaise <i>served with a lemon butter caper sauce.</i> . . . . .	\$80
Chicken Saltimbucca <i>prosciutto, provolone and spinach in a wine demi glace</i> . . . . .	\$82
Stuffed Breaded Chicken Breast with Ham & Cheese. . . . .	\$82
Chicken Oscar <i>asparagus and lump crabmeat in Hollandaise sauce.</i> . . . . .	\$84

### Beef

Roast Prime Rib of Beef au jus . . . . .	\$87
Filet Mignon (8 oz) with Cabernet Sauce . . . . .	\$89
NY Strip Steak (10 oz.) with Onion Frise . . . . .	\$91
Filet Royale <i>topped with Jumbo Shrimp and Béarnaise</i> . . . . .	\$92
Grilled Veal Chop <i>with madeira sauce.</i> . . . . .	\$100

### Seafood

Lobster Ravioli <i>with Lobster Cream Sauce and shrimp garnish.</i> . . . . .	\$81
Parmesan Herb Encrusted Tilapia . . . . .	\$82
Baked Salmon <i>with Hollandaise Sauce</i> . . . . .	\$82
Crab Cakes <i>Award Winning</i> . . . . .	\$84
Striped Bass Beurre Blanc Sauce . . . . .	\$85
Salmon Neptune <i>topped with Lump crab and hollandaise sauce.</i> . . . . .	\$86
Baked Fresh Flounder <i>Stuffed with Crabmeat</i> . . . . .	\$86
Baked Red Snapper <i>stuffed with Seafood Imperial</i> . . . . .	\$88

### Duets

Chicken Francaise and Crabcake . . . . .	\$90
Chicken Francaise and Filet Mignon . . . . .	\$95
Crabcake & Filet Mignon . . . . .	\$97
Filet Mignon and Grilled Shrimp . . . . .	\$97
Surf & Turf (6 oz. Filet Mignon & Lobster Tail) . . . . .	\$101

### Vegetarians

Grilled Vegetable Cannelloni with Rosa Sauce . . . . .	\$80
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### Children (under 12)

Chicken Fingers with French Fries . . . . .	\$25
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### Prices Include Tax and Gratuity

Spaghetti will be served with dinners upon request. Each meal is accompanied with fresh rolls and butter.  
Vegetarian Meals and Children are not considered one of your choices.

<b>Wedding Buffet (available for 100 guests or less)</b>	<b>\$91</b>
<b>Baked Fish-</b> Salmon, Tilapia or Flounder (choice of Lime Buerre Blanc, Hollandaise or Lemon Butter Caper Sauce)	
Boneless Skinless <b>Chicken Breast</b> (Parmesan, Piccante or Marsala Sauce)	
Carved <b>Prime Rib</b> OR <b>Roast Loin of Pork</b> with Rosemary	
-Choose 3 of the above entrees-	
<b>Salad-</b> Garden Salad, Caesar Salad or Fresh Fruit Bowl (choose 1)	
<b>Penne Pasta</b> OR <b>Cheese Tortellini</b> (choice of Rosa Sauce, Marinara Sauce or peas and Prosciutto Alfredo Sauce)	



## Gold Package

### **Starches**

*Select one . . .*

Baked Potato

Herb Roasted Red Skinned Potatoes

Parslied Red Bliss Potatoes

Red Bliss Mashed Potato

Baked Stuffed Potato

Wild Rice

Rice Pilaf

### **Vegetables**

*Select one . . .*

Green Beans and Baby Carrots

Green Beans and Red Pepper

Green Beans & Baby Carrots Almondine

Fresh Vegetable Medley

Asparagus

**Other Selections available upon request**



## Gold Package

### Desserts

#### Customized Wedding Cake

Cut, Bagged and presented with

A Delicious Assorted Dessert Display  
And Coffee Station

*Additionally you have a choice of centerpieces . . .*

Fresh Floral Bulb Vase\*

Hurricane Glass with Taper Candle \*

Floral Designs on a tall glass pedestal \*

**\* Displayed on a round mirror with votive candles.**



# Gold Package

## PREMIUM OPEN BAR

### Domestic Beer

Coors Lite  
Miller Lite  
Budweiser  
Yuengling  
(Other beers  
available  
upon request)

### Imported Beer

Heineken  
Corona

### Wine

Woodbridge  
Chardonnay  
Merlot  
Cabernet Sauvignon  
White Zinfandel  
Pinot Grigio

### Vodka

Nicolai  
Absolut  
Grey Goose  
Smirnoff  
Stolichnaya

### Gin

Jacquin London Tower  
Beefeater  
Bombay Sapphire

### Rum

Bacardi  
Captain Morgans  
Malibu

### Whiskey

Bankers Club  
Crown Royal  
Jack Daniels  
Seagram's 7  
Seagram's V.O.

### Irish Whiskey

Jameson

### Bourbon

Early Times  
Old Grand Dad

### Scotch

Clan McGregor  
Chivas Regal  
Dewars  
J&B

### Brandy

Christian Bros.  
Hennessy

### Cordials

Amaretto  
Bailey's Irish Cream  
Drambuie  
Grand Marnier  
Kahlua  
Southern Comfort  
Montezuma Tequila  
Cuervo Gold  
Triple Sec  
Peach Schnapps  
Apple Pucker  
Midori  
Apricot Brandy  
Cherry Brandy  
White Crème de Menthe  
White Crème de Cocoa  
Dry Vermouth  
Sweet Vermouth