

Magical Wedding Package

(Minimum of 50 guests)

4 Hour Open Bar

White Glove Passed Hors D'oeuvres

(Select Four)

*Island Spiced Chicken Tenders with Coconut Breading and Pineapple Puree
Steak Quesadilla Diamonds with Chipotle Aioli
Sweet Potato Pancake with a Cranberry Chutney and Roasted Yellow Tomato
Sautéed Scallops with Corn Puree
Tomato Bruschetta
Spanakopita*

Plated Dinner

First Course

(Select One)

*Boston Bibb Salad with Dried Cranberries, Gorgonzola Crumbles, Fried Red Onion, Balsamic Vinaigrette
Spinach with Fresh Strawberries, Red Onion, Goat Cheese and Balsamic Reduction
Iceberg Wedge, Tomatoes, Cucumbers, Bacon and Gorgonzola Crumbles*

Entrée Selections

(Select Three)

*Salmon Yuzu Glaze
Tilapia
Chateau Steak
New York Strip Chili and Coffee Rubbed Shallot Butter
Panko Crusted Chicken Breast Sautéed with Spinach, Crimini Mushrooms, Roasted Tomatoes and Goat Cheese
Roasted Chicken Semi Boneless with Natural Jus
Butternut Squash Ravioli with a Gorgonzola Cream Sauce*

~Dinners are served with Rolls & Butter, Chef's Selection of Starch & Vegetable

Dessert

*Custom Wedding Cake
Freshly Brewed Starbucks Coffee, Decaffeinated and Tea Forte*

\$75 per person

Prices are subject to 22% service charge and 6.35% sales tax



Enchanted Wedding Package

(Minimum of 100 guests)

Bridal Suite

5 Hour Open Bar

White Glove Passed Hors D'oeuvres

(Select Five)

Blue Cheese and Black Olive Flatbread

Chicken Satay with Soy Ginger Glaze

Spanakopita

New England Cob Bacon Wrapped Scallops

Steak Quesadilla with a Tomato Tortilla

Coconut Fried Shrimp

Smoked Salmon with Cream Cheese & Capers Canapés (Cold)

Beef Tenderloin with Maytag Bleu Cheese Canapés (Cold)

Champagne Toast

Plated Dinner

First Course

(Select One)

Boston Bibb Salad with Dried Cranberries, Gorgonzola Crumbles, Fried Red Onion, Balsamic Vinaigrette

Spinach with Fresh Strawberries, Red Onion, Goat Cheese and Balsamic Reduction

Iceberg Wedge, Tomatoes, Cucumbers, Bacon and Gorgonzola Crumbles

Chef's Choice of Sorbet

Entrée Selections

(Select Three)

Salmon Yuzu Glaze

Lump Crab Cakes with a Lobster Meat Cream Sauce

Filet Mignon with a Yellow Pepper Sauce and Wild Mushrooms

Roasted Prime Rib of Beef topped with an Au Jus and Creamy Horseradish Sauce

Panko Crusted Chicken Breast Sautéed with Spinach, Crimini Mushrooms, Roasted Tomatoes and Goat Cheese

Roasted Chicken Semi Boneless with Natural Jus

Butternut Squash Ravioli with a Gorgonzola Cream Sauce

~Dinners are served with Rolls & Butter, Chef's Selection of Starch & Vegetable

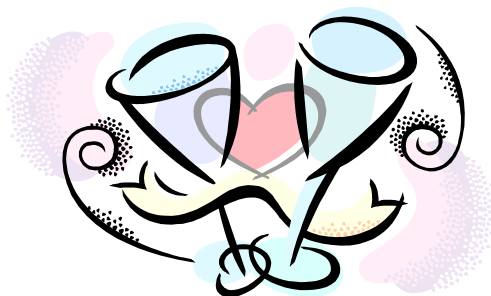
Dessert

Custom Wedding Cake

Freshly Brewed Starbucks Coffee, Decaffeinated and Tea Forte

\$90 per person

Prices are subject to 22% service charge and 6.35% sales tax



Happily Ever After Wedding Package

(Minimum of 125 guests)

Bridal Suite * Chair Covers * Ice Sculpture

5 Hour Open Bar

White Glove Passed Hors D'oeuvres

(Select Five)

*Crab Cake with a Red Pepper Aioli
Blue Cheese and Black Olive Flatbread
Chicken Satay with Soy Ginger Glaze
Spanakopita
Sautéed Scallops with a Corn Puree
Cocktail Shrimp with Cocktail Sauce and Remoulade (Cold)
Cucumber with Crème Fraiche and Caviar (Cold)
Beef Tenderloin with Maytag Bleu Cheese Canapés (Cold)*

Champagne Toast

Plated Dinner

First Course

(Select One)

*Boston Bibb salad with Dried Cranberries, Gorgonzola Crumbles, Fried Red Onion, Balsamic Vinaigrette
Spinach with Fresh Strawberries, Red Onion, Goat Cheese and Balsamic Reduction
Iceberg Wedge, Tomatoes, Cucumbers, Bacon and Gorgonzola Crumbles*

Chef's Choice of Sorbet

Entrée Selection

(Select Three)

*Swordfish with Lump Crabmeat Coating
Lump Crab Cakes with a Lobster Meat Cream Sauce
Filet Mignon with a Yellow Pepper Sauce and Wild Mushrooms
Surf & Turf (Filet Mignon and Shrimp)
Roasted Prime Rib of Beef Topped with an Au Jus and Creamy Horseradish Sauce
Panko Crusted Chicken Breast Sauté Spinach, Crimini Mushrooms, Roasted Tomatoes and Goat Cheese
Roasted Chicken Semi Boneless with Natural Jus
Butternut Squash Ravioli with a Gorgonzola Cream Sauce*

~Dinners are served with Rolls & Butter, Chef's Selection of Starch & Vegetable

Dessert

*Custom Wedding Cake
Freshly Brewed Starbucks Coffee, Decaffeinated and Tea Forte*

\$105 per person

Prices are subject to 22% service charge and 6.35% sales tax