

Wedding Menu Selection 1 - Plated Dinners

Salads, Select One

Garden Salad w/ Choice of Two Dressings- Raspberry Vinegar, Italian Dressing or Bleu Cheese Dressing
Caesar Salad w/ Homemade Croutons, Parmesan Cheese and a Fresh Lemon Slice

Mesculin Baby Greens w/ Fresh Vegetables, Goat Cheese, Sweet Dried Cranberries & Candied Walnuts (add \$1.95)

Additional Course, Optional:

Pastas:

Penne with Marinara Sauce, \$2.95 per person
Penne with Alfredo Sauce, \$3.95 per person
Penne with Pesto Sauce, \$4.25 per person
Cheese Ravioli w/ Marinara Sauce, \$4.25 p.p.

Soups:

Minestrone Soup, \$2.95 per person
Chicken Tortolini Soup, \$2.95 per person
Escarole Soup with Meatballs, \$2.95 p.p.
Seafood Bisque, \$4.50 per person
New England Clam Chowder, \$4.95 p.p.

Entrees **

(Split menus will be charged highest entree price for both menu items, excluding children.)

Chicken

**All menu items are subject to market prices

1. Baked Boneless Breast of Chicken stuffed with Chef Style Seasoned Rice Pilaf* \$50.95
2. Baked Boneless Breast of Chicken served with Homemade Bread Stuffing and Cranberry Sauce* \$50.95
3. Chicken Picatta: Sauteed Chicken Breast w/ Lemon White Wine and Capers \$50.95
4. Chicken Marsala: Sauteed Chicken Breast with Mushrooms and Marsala Wine \$50.95
5. Chicken Florentine: Baked Boneless Breast of Chicken stuffed with Spinach & Ricotta Cheese* \$51.95
6. Baked Boneless Chicken Filet topped with Mushrooms, Artichokes and Fontina Cheese* \$53.95
7. Chicken Cordon Bleu: Baked Boneless Breast stuffed with Country Club Ham & Swiss Cheese* \$54.95

Shrimp

8. Four Baked Stuffed Jumbo Shrimp with Scallop and Crabmeat Stuffing \$56.95

Chicken & Shrimp

9. Baked Chicken Stuffed with Rice accompanied by Two Jumbo Baked Stuffed Shrimp* \$58.95
10. Chicken Picatta accompanied by Two Jumbo Baked Stuffed Shrimp \$58.95
11. Chicken Florentine accompanied by Two Jumbo Baked Stuffed Shrimp* \$59.95

Beef

12. Roast Prime Rib of Beef with Peppercorn Gravy or Horseradish Cream served on side \$61.95
13. Tenderloin of Beef with Peppercorn Gravy or Bernaise Sauce served on side \$62.95

Surf & Turf

14. Tenderloin of Beef and Two Jumbo Baked Stuffed Shrimp \$66.95
15. Tenderloin of Beef and Seafood Stuffed Lobster Tail Market Price

Fish

16. Baked Schrod topped with Seasoned Breadcrumbs, Scallop & Crabmeat \$54.95
17. Baked Salmon topped with Fresh Asparagus and Hollandaise Sauce Market Price

- Kids Homemade Chicken Tenders with Baked French Fries \$21.95

All entrees served with Fresh Assorted Breads at each table

*Champagne Cream Sauce served on side

SEE REVERSE FOR MORE SELECTIONS

Wedding Menu Selection 1 (continued)

Vegetables, Select One

1. Fresh Green Beans Almondine
2. Fresh Buttered Baby Carrots
3. Fresh Medley of Seasonal Vegetables
4. Fresh Medley of Baby Exotic Squash and Zucchini (seasonal)
5. Fresh Buttered Broccoli

Starches, Select One

1. Twice Baked Stuffed Potato
2. Red Roasted Potatoes
3. Baked Potato w/ Sour Cream
4. Whipped Potato w/ Parsley and Butter
5. Garlic Whipped Potato
6. Yukon Gold Mashed Potato
7. Rice Pilaf
8. Long Grain Wild Rice

Dessert Buffet Table

Assortment of Fine Mini Pastries, Wedding Cake, Strawberries with Whipped Cream served on silver platters.
Coffee, Tea & Decaf Station included.

Dessert Buffet Extras

Chocolate Dipped Strawberries

\$24.95 per dozen

White or Dark Chocolate

Chocolate Fountain

Homemade milk chocolate, dark chocolate

or white chocolate flowing over three tiers. (See office for current pricing)

Dipping Items- \$3.50 per person for six selections (See office for selections)

The final meal count must be given to the office 8-10 days prior to Wedding
Consult office for exact date final count is due.