

Weddings to Warm Your Heart*

Cocktail Reception (Closed for One Hour during Dinner)

Four Hours Open Bar with Budweiser, Coors Light, Michelob Ultra, Labatt's, O'Doul's, Seagrams 7, Dewars, Tanquarey, Smirnoff, Bacardi, Pepe Lopez Tequila, Jim Beam, Kahlua, Chardonnay, White Zinfandel, Merlot, Cabernet and Pinot Grigio

Champagne Toast

Hors d'oeuvres Display

Bruschetta with Garlic Rubbed Crostinis, Marinated Mushrooms, Tomatoes with Mozzarella and Basil, Assorted Cured Olives, Toasted Dill Butter Baguettes with Assorted Tapenades, Herb Encrusted Soft Cheese and Blooming Onion Dip with Crispy Pita Chips

Mixed Baby Field Greens

Tossed with a Champagne Vinaigrette and Topped with Julienne Garden Vegetables & Garlic Croutons

Rolls with Creamy Butter

Your Choice of Two Entrees

Slow Roasted Prime Rib of Beef Au Jus

French Cut Pork Chop with Caramelized Apple Brandy Sauce

Kentucky Bourbon Glazed Atlantic Salmon

Baked Haddock Stuffed with Crabmeat

Lemon Chicken Français Egg Batter Dipped and Pan Seared with a Light Lemon Garlic Beurre Blanc

Chicken Casino Topped with Bacon, Bell Peppers and Bread Crumbs in a Garlic Veloute

Vegetable Napoleon - Breaded Eggplant Layered with a Three Cheese Ricotta Blend, Fresh Tomatoes and Smoked Mozzarella, Baked and finished with an Aged Balsamic Glaze

Chef's Choice Vegetables

Chef's Choice Potato or Rice

A Beautiful Tiered Cake

Coffee, Decaf, Tea and Soda

\$59.99 per Person

Please Add 19.5% Gratuity and New York Sales Tax

Final Guest Count by Entrée Selection is required 7 days prior to Event

**Package is available November through April*

Also available year round on Saturday Mornings

(excludes Christmas, New Year's Eve, Valentine's Day and Easter Sunday)

