

Enhance Your Wedding Package

Hors d'Oeuvres

Teriyaki Beef Satay	\$4 per person
Lollipop Lamb Chops	\$4 per person
Demi Tasse of Butternut Squash Lobster Bisque	\$4 per person
Oysters Rockefeller	Market Price
Skewered Jumbo Shrimp	Market Price

Mirrored Displays

Additional cost person

Baked Brie En Croute <i>baked brie cheese with seasonal berries and grapes</i>	\$3
Market Fresh Garden Vegetable Crudite <i>with roasted red pepper and pesto dipping sauces</i>	\$2
Baked Pita Bread with Hot Spinach and Crab Dip <i>a hot, creamy dip of lump crab meat, artichoke hearts and sautéed spinach</i>	\$4
Smoked Fish Display <i>with smoked salmon, white fish salad and smoked blue fish served with capers, chopped onion, cream cheese and rye bread</i>	\$5.5
Assorted Sushi Display <i>an assortment of sushi rolls and accoutrements</i>	\$6
Antipasto Display <i>sliced sopresatta, pepperoni, and prosciutto with mozzarella, romano, roasted peppers, olives, roasted garlic cloves, marinated artichokes and mushrooms, assorted grilled vegetables accompanied by italian bread</i>	\$6
Chilled Raw Bar <i>jumbo shrimp, top neck clams & oysters on the half shell served with cocktail sauce, tabasco sauce, lemon wedges and tarragon caper remoulade, with oyster crackers</i>	\$15
Fresh Fruit Display and Cheese <i>assorted seasonal fruits and fresh assorted berries with a selection of cut cheeses</i>	\$2.5
Artisanal Cheese Board <i>especially for cheese and wine lovers, this decadent array of carefully selected domestic and international cheeses and accoutrements like truffled honey, jams, house-made breads, and dried fruits will be a perfect addition</i>	\$12

Soup

Italian Wedding Soup Addition <i>traditional broth based soup with mini meatballs and escarole</i>	\$2.5
Chilled Strawberry Soup <i>topped with honey~mint crème fraiche</i>	(Seasonal) *Market Price*
Minestrone	\$2.5
Asparagus Cream	\$2.5
Lobster and Butternut Squash Bisque <i>with white truffle oil</i>	\$3
Cream of Crab Soup <i>with dill and lump crab meat topped with melted fontina cheese</i>	\$3

Appetizers

	Substitution/Addition
Asparagus Rollatini <i>fresh asparagus wrapped with prosciutto stuffed with fontina cheese and seasoned bread crumbs</i>	\$1.5 / \$3.5
Lobster Ravioli <i>in a sherry lobster cream</i>	\$3 / \$4.5
Shrimp Cocktail <i>served with lemon wedges and cocktail sauce</i>	\$4 / \$8
Fresh Melon <i>with prosciutto di parma</i>	\$1 / \$2
Eggplant Rollatini <i>thinly sliced eggplant stuffed with ricotta cheese and fresh herbs topped with marinara sauce</i>	\$1.5 / \$3
Jumbo Lump Crab Cake <i>in a roasted red pepper coulis</i>	\$5 / \$9
Black Angus Beef Carpaccio <i>thinly sliced beef served with shaved romano, baby arugula, and white balsamic-bleu cheese vinaigrette</i>	\$4 / \$8

Salad

	Substitution/Addition
Washington Salad <i>mixed greens, goat cheese, candied walnuts, burgundy poached pear in champagne vinaigrette</i>	\$2 / \$3
Harvest Salad <i>baby arugula, dried cherries, golden raisins, apples, toasted almonds and crumbled bleu cheese, fig~balsamic</i>	\$2 / \$3
Tomato and Fresh Mozzarella Salad <i>topped with basil</i>	\$1.5 / \$3
California Salad <i>strawberries, walnuts, feta over mesculin greens, raspberry vinaigrette</i>	\$2 / \$3

Intermezzo Course

Raspberry Sorbet	\$2
Lemon Sorbet	\$2
Orange Sorbet	\$2

Carving Station

Bourbon Honey Glazed Ham <i>with pineapple chutney</i>	\$6
Oven Roasted Breast of Turkey <i>with cranberry orange relish</i>	\$5
Slow Roasted Aged Prime Rib of Beef <i>with au jus</i>	\$8

Entrées

Additional \$5 per person

Salmon Puff Pastry

filet of salmon wrapped in a delicate puff pastry filled with brie cheese and fresh spinach in a lemon beurre blanc sauce

Crispy Proscuitto Chicken Roulade

stuffed with spinach and gouda cheese in a smoked tomato sauce

Additional \$12 per person

Chilean Sea Bass

pan seared sea bass in a citrus buerre blanc

Rack of Lamb

seared lamb rack seasoned with a dijon crust topping

Grilled New York Strip Steak

with garlic herb butter

Filet Mignon Au poivre

in a brandy peppercorn demi glaze

Flounder Florentine

tender filet of flounder stuffed with spinach & crab meat in a white wine lemon butter sauce

Additional \$18 per person

Surf and Turf

petite filet mignon and succulent lobster tail with drawn butter

Lobster Francaise

two 5 oz. lobster tails lightly coated with egg batter, served with a lemon butter sauce

Veal Chop

french cut grilled and topped with portobello mushrooms and boursin cheese

Desserts

Bananas Foster Flambé Show

bananas sautéed in butter, brown sugar and cinnamon and brandy served over vanilla ice cream made right before your eyes \$4

Platters of Delicious Petit Fours, Chocolate Covered Strawberries and Mini Pastries \$7

Tiramisu

layers of kahlua soaked vanilla genoise, sweetened mascarpone and cocoa \$3

Chocolate Lava Cake

rich chocolate cake filled with a warm molten chocolate lava center \$4

Apple Strudel with Vanilla Ice Cream \$3

Cherries Jubilee

bing cherries flambéed with brandy, sugar and orange zest served over vanilla bean ice cream \$4

Creme Brulee

creamy custard topped with a thin, crispy layer of caramelized sugar available in a variety of flavors \$4

Panacotta

light, silky, egg less custard served cold and topped with macerated berries and crème chantilly available in a variety of flavors \$3

Venetian Table \$9

New York Style Cheese Cake with fruit toppings

Carrot Cake

Strawberry Short Cake

Chocolate Layer Cake

French and Italian Miniature Pastries

Petit Fours and Assorted Gourmet Cookies

Flambe Station

with bananas foster, cherries jubilee, and a selection of ice creams attended by one of our Pastry Chefs