

Traditional Wedding Buffet Reception

A Minimum of 80 Guests Must Be Guaranteed
NOT AVAILABLE ON SATURDAYS

4 hours event to include:

Champagne Toast

Fruit and Cheese Display with Crackers

A Complete Four Hour Open Bar Based on House Brands

Specialty Wedding Cake in Buttercream

Floor Length Table linens in White or Ivory and Napkins (In your Color Selection)

Chair Covers in Ivory or White with Bows or Tassel

Choose From Our Selection Of Delicious Salads, Entrées And Accompaniments.
Display of Assorted Rolls

Salad Selections

(Select Four)

Antipasto Display

Mixed Garden Greens & Assorted Dressings

Mixed Pasta Salad

Red Skin Potato Salad

Asian Chicken Salad

Greek Salad

Seafood Salad

Chicken Walnut Salad

Entree Selections

(Select Two)

Poultry

*Chicken Marsala
Rosemary Chicken
Chicken Chardonnay*

Meats

*Roast Pork Loin
London Broil
Beef Picadillo*

Pasta

*Penne Pasta
Stuffed Ravioli
Tri Colored Tortellini*

Seafood

*Mahi Mahi,
With Lemon Beurre Blanc Sauce
Caribbean Salmon*

Accompaniments

(Select Two)

*Rice Pilaf
Congri Rice
Medley of Fresh Vegetables*

*Garlic Mashed Potatoes
Herb Butter Pasta
Green Beans Amandine*

*Au Gratin Potatoes
Baby Roasted Potatoes*

Traditional Reception Buffet Presentation

\$50.95

Additional Options

Carved Meat Station

(Price per Person)

*Roast Beef, Au Jus \$5.50
Prime Rib, Au Jus \$7.95
Steamship Roast Pork \$4.95*

Action Pasta Station

(Price per Person)

*Three Pastas \$6.00
Penne, Tortellini, Ravioli with
Choice of Marinara and Alfredo Sauce*

Seafood Extravaganza

(Price per Person)

*A Variety of Cold Seafood Delicacies
Smoked Salmon, Peel and Eat Shrimp, Crab Claws
And Oysters on The Half Shell.*

\$10.00

***A Chef's Fee of \$75.00 will be applied to each of the above Stations selected
Prices Subject to 20% Service Charge and 8.0% Sales Tax***