



~ INCLUDED SERVICES ~

Up to 3 ½ Hours Exclusive Use of Hall
Assorted Soft Drinks, Non-alcoholic Punch, Coffee and Tea
Decorated Dessert Cake or Ice Cream
White or Off-white Linen Tablecloths and Colored Linen Napkins
China Dinner Settings
Small Cylinder Centerpieces for All Tables
Skirted Gift Tables
Bridal Table Available for Bridal Showers



~ ADDITIONAL SERVICES ~

Full Bar, Beer and/or Wine – Cash Bar or Run Bar Tab
Bartender \$75
Dessert Fantasy Bar
Chocolate Fountain Service
Chair Covers With Choice of Colored Sash
2-1/2 Hour Wine Fountain (\$195.00) or Mimosa Fountain (\$225.00)
Parties 65 Guests and Under, Over 65 Add \$30.00
Candles for All Table Centerpieces
\$10 Flat Fee
Your Cookies Trayed
with plates, napkins, and containers \$35
Upgraded Centerpieces
\$15.00 per Table



**Main Entrees May Be Upgraded for an Extra Charge. Sit-Down Menu Is Available.
Final Guest Count Is Due 10 Days Prior to Event. Final Payment Is Due 7 Days Prior to the Event
By Certified Check or Money Order. Reservation Requirement of \$200.00 Deposit and Signed Contract.**



~ SOUP AND SALAD MENU ~

SOUP

YOUR CHOICE OF ONE

Lobster Bisque

Traditional Wedding Soup

MAIN ENTREE

YOUR CHOICE OF ONE

Freshly Made Chicken Salad or Tuna Salad
w/ croissants

SALAD

YOUR CHOICE OF TWO

Spring Mix Salad with Cranberries, Pears, & Feta Cheese
dressed w/ our homemade balsmic vinegarett

Freshly Tossed Garden Green Salad

Greek Tomatoe Salad

Tortellini Salad
with fresh vegetables

Spiral Pasta Salad
with fresh vegetables

Seasonal Fresh Fruit Salad

\$16.95 per Person

(Min. 50 Person Charge; 17% Service Charge / 7% Sales Tax Applies)

Available Saturday & Sunday with 12pm or earlier start time, please call for specific availability.





~ **BUFFET MENU** ~

MAIN ENTREE

YOUR CHOICE OF ONE

Boneless Breast of Chicken Marsala
w/ fresh mushrooms

Boneless Breast of Chicken
w/ herbed lemon dill sauce and optional feta cheese

Boneless Stuffed Breast of Chicken
w/ marsala wine sauce

Roast Turkey Breast
w/ homemade gravy

Tortellini
w/ sauteed chicken and broccoli

Stuffed Shells
w/ ricotta cheese

Seafood Newburg

Freshly Made Chicken Salad and Tuna Salad
w/ croissants (cold selection)

SIDES

YOUR CHOICE OF FOUR SIDES FROM PAGE 4

Also Includes: Assortment of Fresh Hard and Soft Dinner Rolls
w/ butter

\$17.95 per Person

(Min. 50 Person Charge; 17% Service Charge / 7% Sales Tax Applies)

Available Saturday & Sunday with 12pm or earlier start time, please call for specific availability.





~ SIDE DISHES ~



Whole Green Beans [GF]
w/ mushrooms or almonds

Broccoli Florets & Cauliflower [GF]
w/ cheddar cheese sauce on the side

Glazed Baby Carrots [GF]

Italian Blend of Vegetables [GF]

Buttered Sweet Corn [GF]

Freshly Tossed Garden Green Salad [GF]

Fresh Fruits Arranged on Trays [GF]

Spiral Pasta Salad
w/ vegetables

Greek Tomato Salad [GF]

Elbow Macaroni Salad

Au Gratin Potatoes

Rice Pilaf [GF]

Egg Noodles [GF]

Cole Slaw



Imported Pasta:

Rigatoni, Sea Shells or Penne

w/ choice of one of the following sauces: meat sauce, marinara sauce, pink leek sauce or sun dried tomatoes, basil & olive oil

Imported Linguine

w/ garlic butter and romano cheese

Cheese Tortellini

w/ a light garlic butter sauce

Fresh Garden Vegetables [GF]

w/ dips

Gourmet Baked Macaroni

w/ cheddar cheese sauce

Buttered Parsley Red-Skin Potatoes [GF]

Scalloped Potatoes

Roasted Herb Red-Skin Potatoes [GF]

Candied Yams [GF]

Mashed Potatoes [GF]

w/ homemade gravy on side

