

Intimate Weddings are our specialty!

Our dedicated and experienced team is here to assist you in any way we can to guide you through the planning process and ensure you have the wedding of your dreams!

*Our Complete Wedding Packages start at just
\$84.95 per guest and include:*

- Overnight accommodations for the bride and groom
- Elegant hors d'oeuvres reception
- Your choice of plated or buffet dinner
- Four hour beer and wine open bar
- House brand champagne toast
- White table linens, dance floor and cake cutting

Dinner Buffet Selections

Includes: Bakery Basket with Butter, Ice Tea, and Coffee Service.

Choice of Two Entrées \$84.95/Guest

Choice of Three Entrées \$89.95/Guest

Choice of Two Entrees & A Carving Station \$93.95/Guest

Salads (Please Select One):

- Exotic Baby Greens with Vinaigrette Dressing
- Traditional Caesar Salad
- Spinach Salad with Cranberries, Blue Cheese and Balsamic Vinaigrette
- Roasted Italian Vegetable Salad
- Fresh Basil, Tomato & Mozzarella Salad

Pastas (Please Select One):

- Penne Puntanesca Tossed with Capers, Kalamata Olives, Parmesan Cheese & Garlic Tomato Sauce
- Herb Ricotta Ravioli with Infused Vodka Sauce
- Tri-Colored Fusilli Tossed with Artichokes, Shallots, Lemon Cream & Shaved Parmesan Cheese

Starches (Please Select One):

- Champ Mashed Potatoes
- Roasted Red Potatoes with Cracked Black Peppercorn & Rosemary
- Dubliner Scalloped Potatoes
- Wild Rice Pilaf

Entrées

- Roast Sirloin of Beef with Mushroom Bordelaise Sauce
- Grilled Salmon with Tarragon, Leeks & Lemon Sauce
- Roasted Magret of Duck with Lingonberry Sauce
- Seared Breast of Rosemary Chicken with Wild Mushrooms and Herb Beurre Blanc
- Pan Roasted Pork Loin with White Wine, Garlic, Fennel & Rosemary
- Chicken Florentine
- Seared Chicken Breast with Spinach & Moray Sauce

Carving Stations

- Whole Roasted Turkey Breast served with Cranberry Chutney
- Honey Glazed Ham
- Steamship Round of Beef served with Au Jus and a Creamy Horseradish
- (+\$4) Prime Rib of Beef served with Au Jus and a Creamy Horseradish

Plated Entrées

Choice of two entrees

Choice of Potato Leek Soup or Exotic Baby Greens tossed with Vinaigrette, Chef's Selection of Starch, Mélange of Seasonal Vegetables, Bakery Basket with Butter, Ice Tea, and Coffee Service.

- Filet Mignon Blue
\$89.95 per person
- Roasted Magret of Duck
\$87.95 per person
- Roast Prime Rib of Beef
Rosemary Au Jus
\$87.95 per person
- Jameson Salmon
Filet of Salmon in Jameson Whiskey
Sauce
\$86.95 per person
- Grilled Ahi Tuna
Shallots & Balsamic Vinegar Reduction
\$86.95 per person
- Cashel Blue Chicken
Breast of Chicken stuffed with Spinach,
Rasher and Blue Cheese in Cream
Sauce
\$85.95 per person
- Chicken Champignon
Sherry Scented Breast of Chicken
With Wild Mushrooms,
Enhanced with a Brandy Cream
\$85.95 per person
- Herb Encrusted Roast Pork Loin
Marinated in Fresh Herbs,
Virgin Olive Oil & Balsamic Vinegar
with Rosemary Au Jus
\$85.95 per person

Duos (choice of one)

- Surf & Turf
Seared Black Angus Filet Mignon
Cabernet Reduction
Your Choice of Jumbo Shrimp or Crab Cake
\$96.95 per person
- Broiled Crab Cake Duo
Prepared in a Traditional Maryland Style
\$90.95 per person
- Salmon & Chicken Duo
Filet of Seared Salmon with
Tomato Basil Salsa and
Herb Grilled Chicken with a
Cabernet Reduction
\$88.95 per person

Vegetarian Options

- Harvest Strudel
Puff Pastry filled with Butternut Squash, Zucchini, Mushrooms and other Seasonal Vegetables in a Savory Cheese Sauce
- Penne Puntanesca
Tossed with Capers, Kalamata Olives, Parmesan Cheese & Garlic Infused Tomato Sauce
- Ricotta Stuffed Shells
with a Delectable Arrabbiata Sauce
- Vegetable Lasagna
Topped with a Light Marinara Sauce
- Risotto Stuffed Portabella Mushroom
Topped with a Creamy Boursin Sauce

GLUTEN FREE and VEGAN versions of your menu choices are available however some items may require substitution or an additional fee.

Hors d' Oeuvre Displays

Choose One

- Antipasto

Assorted Italian Deli Meats & Cheeses
Prosciutto Ham with Ripe Tomatoes
Array of Marinated Vegetable Salads
& A Selection of Olives & Peppers

- Imported & Domestic Cheeses

Chèvre, Maytag Blue, Brie, Boursin,
Wisconsin Cheddar, Gouda & Baby Swiss
Garnished with Fresh Fruit
French Baguette Slices & Gourmet Crackers

- Grand Crudité

A Presentation of Fresh Seasonal
Vegetables Herbed Dipping Sauce

- Seasonal Fresh Fruit

Sliced Fresh Fruit & Berries
Amaretto Cream Cheese Dip

- Brie En Croute

Brie Wrapped in Puff Pastry
Baked Until Golden Brown
Granny Smith Apples, Brown Sugar
& Pecans with French Baguette Slices

- Smoked Salmon

Cream Cheese, Chopped Eggs, Tomatoes,
Bermuda Onions, Capers & Toast Points
Classic Dill Sauce

Passed Hors d'Oeuvres

Choose Two

Antipasto Skewers

Beef Duxelle Wellington

Asian Chicken Satay

Sesame Chicken

Vegetable Spring Rolls

Phyllo Fig Mascarpone

Spanakopita

Olive Asiago Cheese Bites

Assorted Mini Quiche

Artichoke Tarts

Mini Cordon Bleu

Mini Chicken Salad Tarts

Vegetable Quesadillas

Thai Chicken Cashew Rolls

6% state tax 9% alcohol tax and 21% service charge not included in pricing