

# Platinum Buffet

\$27.95 without open-bar

## Soup and Salads

Choose Two:

*Mozzarella and Tomato Salad*

*Spinach Salad*

*Chopped Mandarin Salad*

*Mixed Greens*

*Caesar Salad*

*Mushroom and Artichoke Salad*

*Southwest Chicken Salad*

*German Potato Salad*

*Italian Wedding Soup*

## Entrées

Choose Three

*Carved Filet Mignon Wrapped In Puff Pastry*

*Herb Crusted Prime Ribs of Beef*

*Tuscan Breast of Chicken Stuffed With Spinach and Sun Dried Tomatoes*

*Grilled Salmon Topped with Roasted Tomatoes and Fresh Dill*

*Chicken Chardonnay with Mushrooms and Chorizo Sausage*

*Blackened Chicken or Vegetable Fettuccine in Olive Oil and Garlic*

*5-Spice Pork Loins with a Sweet Soy Glaze*

*Pasta Primavera*

*Baked Grouper in a Lemon Chive Butter*

*Chicken Piccata*

*Beef Burgundy*

*Roast Beef Jardinière*

*Seafood Newburg*

*Vegetable or Meat Lasagna*

## Starch Accompaniment

Choose Two

*Roasted New Potatoes*

*Garlic Mashed Potatoes*

*Portobello Polenta*

*Wild Rice Pilaf*

*Cous Cous Mediterranean*

*Syracuse Salt Potatoes*

## Vegetable Accompaniment

Choose Two

*Mixed Green Beans and Baby Carrots Sautéed with Shallots and Garlic Chips*

*Stir Fried Asian Vegetables*

*Green Beans Almandine*

*Festive Corn O'Brien*

*Vegetable Medley*

*Ratatouille*

## Dessert

*Your Wedding Cake Sliced and Served*

Applicable sales tax and 19% gratuity apply

# Gold Buffet

\$23.95 without open-bar.

## Soup and Salads

Choose Two:

*Chopped Mandarin Salad*

*Mixed Greens*

*Caesar Salad*

*Mushroom and Artichoke Salad*

*Southwest Chicken Salad*

*German Potato Salad*

*Italian Wedding Soup*

## Entrées

Choose Three

*Herb Crusted Prime Ribs of Beef*

*Tuscan Breast of Chicken Stuffed with Spinach and Sun-dried Tomatoes*

*Grilled Salmon Topped with Roasted Tomatoes and Fresh Dill*

*Chicken Chardonnay with Mushrooms and Chorizo Sausage*

*Blackened Chicken or Vegetable Fettuccine in Olive Oil and Garlic*

*5-Spice Pork Loins with a Sweet Soy Glaze*

*Pasta Primavera*

*Baked Grouper in a Lemon Chive Butter*

*Chicken Piccata*

*Beef Burgundy*

*Roast Beef Jardinière*

*Seafood Newburg*

*Vegetable or Meat Lasagna*

## Starch Accompaniment

Choose Two

*Roasted New Potatoes*

*Garlic Mashed Potatoes*

*Wild Rice Pilaf*

*Cous Cous Mediterranean*

*Syracuse Salt Potatoes*

## Vegetable Accompaniment

Choose Two

*Mixed Green Beans and Baby Carrots Sautéed with Shallots and Garlic Chips*

*Green Beans Almandine*

*Festive Corn O'Brien*

*Vegetable Medley*

## Dessert

*Your Wedding Cake Sliced and Served*

Applicable sales tax and 19% gratuity apply

# *Silver Buffet*

*\$20.95 without open-bar*

## *Soup and Salads*

*Choose Two:*

*Mixed Greens*

*Caesar Salad*

*Mushroom and Artichoke Salad*

*German Potato Salad*

*Italian Wedding Soup*

## *Entrées*

*Choose Three*

*Grilled Salmon Topped with Roasted Tomatoes and Fresh Dill*

*Chicken Chardonnay with Mushrooms and Chorizo Sausage*

*Blackened Chicken or Vegetable Fettuccine in Olive Oil and Garlic*

*5-Spice Pork Loins with a Sweet Soy Glaze*

*Pasta Primavera*

*Chicken Piccata*

*Beef Burgundy*

*Roast Beef Jardinière*

*Seafood Newburg*

*Vegetable or Meat Lasagna*

## *Starch Accompaniment*

*Choose Two*

*Garlic Mashed Potatoes*

*Wild Rice Pilaf*

*Syracuse Salt Potatoes*

## *Vegetable Accompaniment*

*Choose Two*

*Green Beans Almandine*

*Festive Corn O'Brien*

*Vegetable Medley*

## *Dessert*

*Your Wedding Cake Sliced and Served*

# Plated Dinners

## *All Plated Meals Priced Without Open Bar*

*Dinners include pre-set breads and butter, salad and entrée.  
You may select two dinners to offer your guests. Special dietary requests can be accommodated.*

## **Served Salads**

*Classic mixed greens with tomatoes, cucumbers and choice of one dressing.  
Caesar salad served with parmesan cheese and croutons.*

## **Entrées**

*Choice of Two, Minimum of 50 Guests*

### *Surf n' Turf*

*Filet Mignon 6oz. and Lobster Tail 3oz.  
\$33.95*

### *Filet Mignon*

*8oz. cooked medium-rare  
\$31.95*

### *Stuffed Tuscan Breast of Chicken*

*Stuffed with Spinach and Sun-dried Tomatoes and Topped with a Wild Mushroom Demi-glaze  
\$27.95*

### *Herb-Crusted Prime Rib of Beef*

*14oz. cooked medium-rare or well done  
\$27.95*

### *Baked Scrod Mediterranean*

*With Sliced Tomato and Red Onion in Parchment and Fresh Seasonal Vegetables  
27.95*

### *Mixed Grill*

*Petite Filet Mignon and Breast of Chicken Piccata  
\$39.95*

### *Rubbed & Roasted Loin of Pork*

*With Savory Seasonings  
\$22.95*

### *Grilled Salmon Filet*

*Topped with Roasted Tomato-Dill Cream Sauce  
24.95*

### *Pasta Primavera*

*Fresh Veggies Combined with Penne Pasta in an Alfredo Sauce  
\$22.95*

### *Chicken Chardonnay*

*Sautéed Breast of Chicken with Sliced Mushrooms and Chorizo Sausage  
22.95*

## **Dessert**

*Your Wedding Cake Sliced and Served*

Applicable sales tax and 19% gratuity apply

# Beverage Menu

## *Inclusive Open Bars*

### **Silver Bar** **Serving House** **Brands**

1 Hour - \$7.00  
2 Hours - 10.00  
3 Hours - \$13.00  
4 Hours - \$16.00

### **Gold Bar** **Serving Call** **Brands**

1 Hour - \$9.00  
2 Hours - \$12.00  
3 Hours - \$15.00  
4 Hours - \$18.00

### **Platinum Bar** **Serving Premium** **Brands**

1 Hour - \$11.00  
2 Hours - \$14.00  
3 Hours - \$17.00  
4 Hours - \$20.00

### **Limited Host Bar** **(Beer, Wine and Pop)**

1 Hour - \$4.00  
2 Hours - \$7.00  
3 Hours - \$10.00  
4 Hours - \$13.00

### **Host Bar**

Standard-\$4.75  
Name -\$5.00  
Premium-\$5.50  
Wines-\$4.50  
Domestic Beers-\$3.50  
Imported Beers-\$4.50

### **Cash Bar**

Standard -\$5.25  
Name -\$5.75  
Premium-\$6.25  
Wines-\$4.75  
Domestic Beers-\$3.75  
Imported Beers-\$4.75

### **Wines by the Bottle**

*(Charged by the Bottle Subject to 19%Gratuity and Taxes)*

Copper Ridge White Zinfandel - \$20.00 per Bottle  
Copper Ridge Chardonnay - \$20.00 per Bottle  
Copper Ridge Cabernet Sauvignon - \$20.00 per Bottle  
Copper Ridge Merlot - \$20.00 per Bottle

### **Gourmet Coffee Station**

Seattle's Best Coffee Regular and Decaf, Herbal & Black Teas  
Accompanied by Kahlua, Bailey's, Whipped Cream, Lemon Zest, Chocolate Shavings  
And Cinnamon Sticks  
\$5.95 per Person

### **Punch**

Fruit Punch - \$30.00 per Gallon  
Champagne Punch - \$45.00 per Gallon  
Mimosa Punch - \$45.00 per Gallon  
Bloody Mary Punch - \$55.00 per Gallon  
**\*Estimate 25 Glasses per Gallon**

*Bartender Fee \$50.00 under 100 Guests*

Applicable sales tax and 19% gratuity apply

# Hors D'oeuvres

Choose Two Hot and Two Cold a la carte selections, Complimentary with Your Hors D' Oeuvres  
Reception with purchase of 3 or more hours of open bar  
Minimum of 50 for an order

## *À La Carte*

*Passed or stations priced by the piece*

## **Cold Selections**

*Deviled Egg Topped with Bay Shrimp \$1.25*  
*Cajun Salmon on Cucumber Rounds \$1.50*  
*Cherry Tomatoes Stuffed with Boursin Cheese \$1.25*  
*Crab Salad Dijon on Crostini \$1.50*  
*Assorted Deluxe Canapés \$1.50*

## **Hot Selections**

*Teriyaki Beef Brochettes \$1.50*  
*Italian Stuffed Mushrooms \$1.25*  
*Chicken Kabobs Hawaiian Style \$1.25*  
*Crab Cakes in a Cajun Mayo \$2.00*  
*Bacon Wrapped Scallops \$1.50*  
*Blackened Chicken Skewer \$1.00*  
*Pot Stickers with Teriyaki Ginger Glaze \$1.00*  
*Pigs in a Blanket \$1.00*  
*Swedish Meatballs \$1.00*  
*Mini Beef Wellington with Béarnaise Dipping Sauce \$1.75*  
*Buffalo Chicken Wings \$1.00*  
*Spring Rolls with Sweet and Sour \$1.50*

## **Reception Specialties**

### **Vegetable Crudités Display**

*A Selection of Fresh Garden Veggies Served with Zesty Ranch Dip*  
*\$2.00 per Person*

### **International Cheese Board**

*Imported and Domestic Cheese Served with Fresh Bread and Crackers*  
*\$2.00 per Person*

### **Fresh Fruit Display**

*An Array of Fresh Sliced Seasonal Fruit, Melons and Berries Served with Yogurt Dip*  
*\$2.50 per Person*

### **Antipasto Display**

*Artichoke Hearts, Grilled Peppers, Zucchini, Yellow Squash, Marinated Mushrooms, Salami, Pepperoni,  
Olives, Marinated Roma Tomatoes, Prosciutto, Provolone and Mozzarella Cheeses*  
*\$3.50 per Person*

### **Paris Station**

*Fresh Fruit Display, Chocolate Éclairs, Napoleons, Cream Puffs, Fresh Fruit Tarts, White and Dark Chocolate  
Mousse Cups*  
*\$6.50 per Person*

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