



Sit-Down DINNER

First Course

Select 1.

Melon Martini

light melon salad served in martini glass and topped with raspberry coulis and fresh mint

Penne Alla Vodka

penne in a sweet tomato sauce and finished with vodka and cream

Portobello Mushroom

portobello mushroom with roasted red peppers, smoked mozzarella, and finished with balsamic glaze, extra virgin olive oil, and basil

Shrimp Cocktail**

chilled shrimp served with lemon and classic cocktail sauce with fresh horseradish

Spring Roll with Tuna

spring rolls filled with seared tuna and served with wasabi dipping sauce

Tomato Soup

roasted plum tomatoes finished with cream and topped with a smoked gouda crouton

Vegetable Napoleon

tower of grilled portobello mushroom, eggplant, zucchini, yellow squash, and red peppers, topped with fresh mozzarella and finished with balsamic glaze

Wedding Soup

miniature Italian meatballs simmered in a light garlic-scented chicken broth with onions, celery, carrots, red bell peppers, escarole, acini de pepe pasta, and snipped basil

Second Course

Select 1.

Baby Greens

mixed field greens tossed with apples, goat cheese, and candied walnuts in a raspberry vinaigrette

Beets with Goat Cheese

white balsamic marinated beets over mixed greens and topped with crumbled goat cheese

Classic Caesar

romaine hearts tossed in house dressing and finished with roasted garlic croutons and shaved parmesan cheese

Fresh Mozzarella, Tomato, and Basil

sliced beefsteak tomatoes topped with fresh mozzarella and basil, drizzled with extra virgin olive oil and balsamic glaze

Gorgonzola Salad

fresh romaine and radicchio tossed with gorgonzola and dried cranberries in a raspberry vinaigrette

Spinach

dijon vinaigrette adorns baby spinach leaves, mandarin oranges, smoked gouda, and toasted slivered almonds

Traditional Garden

crisp mixed greens, tomatoes, cucumbers, and carrot ribbons, topped with balsamic vinaigrette



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Main Course

Your guests choose from five of our entrees, including one vegetarian entree.

Meat

Prime Rib

traditional rib roast simply roasted with salt and freshly ground black pepper and paired with a rosemary au jus

Châteaubriand

extravagantly center cut beef tenderloin in a traditional red wine and shallot sauce

NY Strip Steak

center cut steak served with crispy fried onions and maître d' butter

Filet Mignon**

grilled tender filet mignon complimented by shiitake mushroom madeira demi-glace

Veal Chop**

roast veal chop with porcini dust and light jus

Veal Scallopini

thin sauteed cutlets with cremini mushrooms in a marsala cream sauce

Pork Porterhouse

grilled pork porterhouse served with sherried apples

Poultry

Wild Mushroom & Truffle Stuffed Chicken Breast

oven-roasted chicken breast stuffed with wild mushrooms, truffles, sun-dried tomatoes, and goat cheese then topped with marsala sauce

Roast Half Chicken

herb-roasted chicken and root vegetables served with a jus lié

Spanakopita Chicken

chicken breast stuffed with spinach and feta cheese then oven roasted and topped with a creamy garlic sauce

Grilled Chicken

grilled chicken with steamed broccoli rabe in a light garlic and parsley sauce

Roasted Duck**

crispy double breast of duck served with blackberry gastrique

Vegetarian

Pasta Primavera*

penne pasta al dente tossed with grilled vegetables in a light garlic and extra virgin olive oil sauce

Quinoa*

steamed quinoa with shiitake mushrooms, leeks, and roasted red peppers

French Calzone

golden-brown puff pastry crescent filled with ricotta, goat, and mozzarella cheeses served with tomato basil puree

Mushroom Risotto*

arborio rice slow cooked and mixed with porcini, cremini, oyster, champignon, and shiitake mushrooms

Vegetable Strudel

seasonal mixed vegetables wrapped in phyllo pastry

Seafood

Seasonal Fresh Fish

sustainable fish with a choice of one of our chef's signature preparations – oven-broiled or grilled

Atlantic Salmon

oven roasted in a light tarragon buerre blanc

Red Snapper

baked red snapper topped with lightly sautéed jumbo lump crabmeat in a lemon cream sauce

Lobster Tail**

baked stuffed lobster tail served with melted butter and lemon

Sweet Endings

Select 1.

Occasion Cake

create the cake of your dreams with your choice of fillings

Tiered Trays of Italian & French Pastries & Cookies

Chocolate-Covered Strawberries

all fine baked goods by local bakers.

*vegan optional

**market price