First Course
Select 1.

**Melon Martini**
seasonal melons served in martini glass with raspberry coulis and fresh micro mint

**Penne Alla Vodka**
penne in a sweet tomato sauce and finished with vodka and cream

**Seafood Crepe**
crepes stuffed with shrimp, scallops, and crabmeat with brandy and cream

**Seared Tuna**
seared tuna with ponzu glaze, avocado on a wonton wrapper served cold

**Shrimp Cocktail**
chilled shrimp served with lemon and classic cocktail sauce with fresh horseradish

**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**
italian straciatella soup with meatballs, escarole, ditalini pasta and parmesan cheese

Second Course
Select 1.

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

**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

**Quinoa and Buckwheat Salad**
quinoa, buckwheat, red Himalayan rice, cucumber, tomatoes, carrots, avocado, micro greens with chardonnay vinaigrette

**Spinach and Bibb Salad**
baby spinach leaves, bibb, bacon, toasted pecans, crumbled blue cheese, roasted shallot vinaigrette

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

Before placing your order, please inform your server if a person in your party has a food allergy.
Main Course
Your guests choose from five of our entrees, including one vegetarian.

**Beef**
Select 1.

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

- **Filet Mignon**
  grilled tender filet mignon complemented by shiitake mushroom madeira demi-glace

- **NY Strip Streak**
  center cut steak served with crispy fried onions and maître d’ butter

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

**Meat**
Select 1.

- **Pork Porterhouse**
  grilled pork porterhouse with a green peppercorn sauce

- **Veal Chop**
  roast veal chop with porcini dust and light jus

- **Veal Scallopini**
  thin sautéed cutlets with diced fresh tomatoes in a white wine sauce

**Poultry**
Select 1.

- **Grilled Chicken**
  grilled chicken with steamed broccoli rabe in a light garlic and parsley sauce

- **Roast Half Chicken**
  herb-roasted chicken with diced carrots, onions and celery with a rosemary jus lié

- **Roasted Duck**
  half Long Island duck with raspberry gastrique

**Seafood**
Select 1.

- **Atlantic Salmon**
  oven-roasted in a light tarragon beurre blanc

- **Lobster Tail**
  baked stuffed lobster tail served with melted butter and lemon

- **Red Snapper**
  baked red snapper topped with lightly sautéed jumbo lump crabmeat in a lemon cream sauce

**Vegetarian**
Select 1.

- **Chickpea Stew**
  Chickpea, sweet potato curry coconut stew over rice

- **French Calzone**
  Golden-brown puff pastry crescent filled with ricotta, goat and mozzarella cheese served with tomato basil puree

- **Mushroom Risotto**
  Arborio rice slow cooked and mixed with portobello, cremini, oyster and shiitake mushrooms finished with parmesan and butter

- **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, leaks and roasted red peppers

**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