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## The Deluxe Wedding Package

### Served Appetizer's

*Select One - priced per person*

- \*Tortellini with Tomato Cream Sauce: \$4.00 Penne Pasta with Vodka Cream Sauce :\$4.00  
Maryland Crab Bisque: \$4.00 ^ Manhattan clam chowder: \$4.00  
Italian Wedding Soup: \$4.00 ^Shrimp Cocktail (4): market price

### Salads

*Select one*

#### \*Caesar Salad

- ^\***Vermont Salad:** (mixed greens, cranberries, walnuts, blue cheese tossed in a lightly sweetened balsamic dressing)  
^\***California Salad:** (mixed greens, oranges, seasonal berries, walnuts, blue cheese, tossed in an orange poppy seed dressing),  
^\***Garden Salad:** (*Pick 2 Dressings*) Ranch, Blue Cheese, Italian, Thousand Island, Creamy Dill or Balsamic Vinaigrette

### Entrees

Each entree is served with an appropriate potato and vegetable.

Please select **a maximum of three entrées**. A final count of each selected entrée along with a table chart with guest name and entrée ordered is needed 10 days prior to the event.

### Group I

**Chicken Florentine:** Stuffed with spinach and cheese. Topped with Béchamel.

^**Sautéed Chicken Strips:** Sautéed in garlic and wine.

**Stuffed Chicken Breast:** Stuffed with an Italian Herb Dressing.

**Chicken Marsala:** Sautéed with mushrooms, shallots and Marsala wine.

^**Cheesy Dill Haddock:** Fresh haddock topped with Dill and baked Cheddar Cheese.

**Haddock Parmesan:** Fresh haddock baked in a Parmesan Crust.

**^Beef Tenderloin Bordelaise:** Beef medallion topped with a dry red wine bordelaise sauce.

**Roast Stuffed Pork:** Tenderloin stuffed with an apple and pecan dressing & topped with a Port Wine reduction

**Stuffed Flounder:** Stuffed with a crabmeat dressing.

**Salmon Dijon:** Baked in a Dijon, cracker crust.

**\*Vegetable Lasagna:** Layers of ricotta cheese, eggplant, squash, peppers, zucchini, & mozzarella in a vodka sauce.

**\*Butternut Squash Ravioli:** in a sage cream sauce

*Adults 35.00 Children 3-10 \$17.00 plus tax and gratuity*

## Group II

**Jumbo Lump Maryland Crab Cakes:** Served with Remoulade (Spicy Tarter Sauce)

**Broiled Stuffed Shrimp and Marinated Chicken Breast**

**Steak Diane:** Tender Sirloin Steak with a reduction of cognac and scallions

**Broiled Stuffed Shrimp:** Stuffed with Crabmeat.

**^Seafood Brochettes:** Skewers of Shrimp, Scallops and Tuna, marinated and char broiled.

**^Filet Mignon:** Char-broiled and topped with sautéed mushrooms. (Market price)

**^Lobster Tail:** Eight-ounce tail broiled and served with drawn butter (Market Price)

**^Surf and Turf:** (Market Price)

**Triple Crown:** Filet Mignon and Three Shrimp with Scampi Sauce (Market Price)

*Adults \$43.00 Children 3-10 \$21.00 plus tax and gratuity*

## Dessert's

*Select One*

\*Crème Brule (Chocolate or Vanilla Bean)

\*Fresh Berry Tart (Seasonal)

\*Chocolate Stout Cake with Raspberry Drizzle

\*New York Style Cheesecake with Fresh Berries

\*Tiramisu

\*Key Lime Pie

## ^Gluten Free Options

## \*Vegetarian Options

*All Packages Include: Fresh dinner rolls, Coffee- Regular & Decaffeinated.*

*Chef fee \$100.00 per chef China \$3.00 per person Dishwasher fee \$100.00*

*China includes salad, bread, dinner and dessert plates. Water glasses and coffee cups.*

*Gold plate chargers can be rented through us for \$1.00 per person*

*Ivory floor length table linens can be rented through us for a fee of \$15.00 per table. Table napkins are no charge and we do have an assortment of colors you can choose from.*

*\*\*Minimum 50 guests for any wedding for us to travel (up to 1-hour maximum travel).*

*Please note served dinners cannot be done for more than 150 guests. Buffet only for over 150. A functional kitchen or indoor venue is required for a served meal. Prep area must be adjacent to the guest area.*

*Catering locations not on our approved list, must be approved by us before we can book at that venue.*

Any party paying by credit card will incur a 3% card processing fee.