



## Wedding Menu

### Services Provided

**5 Hour Reception service staff provided plus set up**

**Cut and serve wedding cake**

**Tray cookies provided by customer** (Whitin reason)

**Service Props, Deco, and Risers**

**Bridal Table:** Linen service, skirting, champagne glasses (by request)

**Family Table:** Linen service, champagne glasses (by request)

**Other Tables:** Guest Table, Cake table, Gift table, Coffee Station, Additional Stations all covered with linen. Guests' napkins included

**130 Guest Minimum - \$300 shortfall fee for events under 130. Service Fee of 22% and 7% Sales Tax added to event total. 3% Fee added to all payments made by credit card**

Add a Tossed or Deli Salad to any package 3.5 per guest. Each Package includes Rolls & Butter or Sandwich Rolls (Depending on Package)

**Economy Buffet** –Cocktail Hour including Cheese & Peperoni and Crudit  , 2 entrees, 2 sides, salad, rolls and butter.

**Silver Buffet** – Cocktail Hour including Crudit , Cheese and Peperoni, Hot Buffalo Chicken Dip w/Crackers or Cocktail Meatballs, 3 Entrees, 3 Sides, Salad, Roll & Butter

**Entr e Selections:**

Stuffed Chicken Breast	Ham w/ Au Jus
Chicken Cordon Bleu	Shells Stuffed with Ricotta
Chicken Marsala	Imported Ziti with Marinara Sauce
Chicken Romano	Pasta Primavera
Bruschetta Chicken	Alfredo Pasta
Parmesan Encrusted	Italian Sausage with Peppers & Onions
Filet Tips in Wine Sauce	
Sliced Beef w/ Mushroom Gravy	

**Upgrades:** Chef Carved Beef for entr e \$2.95 per guest - Chef Carved Prime Rib or Filet for entr e \$7.95 per guest – Bourbon Glazed Salmon or Orange Roughie w/ Lemon & Butter \$5 per/g

**Side Selection:**

Sauteed Zucchini	Parsley Potatoes
Buttered Corn	Honey Pecan Carrots
Vegetable Blend	Pan Roasted Corn w/ Sweet Peppers
Glazed Carrots	Mushroom Risotto
Scalloped Potatoes	Au Gratin Potatoes Asparagus (In Season)
Green Beans	Rice Pilaf /Wild Rice
Roasted Rosemary Potatoes	Garlic Smashed Redskins

**Salad Selections** - House Italian, Feta Cranberry Walnut Salad, Classic Caesar Salad, Pear Walnut and Blue Cheese, Strawberry Mango w/ Pineapple Vinaigrette (May-Sept Only)

## Station Menu

Cocktail Hour including Crudit , Cheese and Peperoni, Hot Buffalo Chicken Dip or Cocktail Meatballs, Hummus w/ Pita, Crostini (Bruschetta, Bria & Honey, Wild Mushroom), Charcutier Display.

### CARVING STATION

Chef Carved Prime Rib or Filet, Au Jus, Horseradish Sauce, Chimichurri, Rolls and Butter

### PASTA ACTION STATION

2 Pastas, Red Sauce, Alfredo, Shrimp, Sausage, Meatballs, Peppers, Onions, Mushrooms, Garlic, Red Pepper Flakes, Grated Cheese. Cooked to order. Pasta Marinara and Pasta Alfredo Buffeted also, so guests don't have to wait.

### Traditional Station – Choose Chicken, Potato, and Vegetable

Chicken (Choose 1) Chicken Romano Chicken Marsala Chicken Bruschetta Stuffed Chicken Parmesan Crusted Chicken

Salad Selections - House Italian, Feta Cranberry Walnut Salad, Classic Caesar Salad, Pear Walnut and Blue Cheese, Strawberry Mango w/ Pineapple Vinaigrette (May-Sept Only)

**Ask your event planner about vegetarian, vegan, and gluten free options.**

## **Premier Wedding Buffet**

Cocktail Hour including Crudit , Cheese and Peperoni, Hot Buffalo Chicken Dip or Cocktail Meatballs, Hummus w/ Pita, Crostini (Bruschetta, Bria & Honey, Wild Mushroom), Charcutier Display.

### CARVING STATION

Roast Round of Beef or Fresh Virginia Ham ... Prime Rib or Filet add \$6 per person

### CHOOSE 1 POULTRY OR SEAFOOD

Stuffed Breast of Chicken - Traditional bread stuffing wrapped in a boneless chicken breast

Chicken Marsala - Tender chicken breasts saut ed in garlic butter and Marsala wine reduction

Chicken Romano - Tender chicken saut ed with a Romano coating, served with our signature sauce

Ermond's Baked Scrod - Baked to perfection with a light bread crumb dusting and butter sauce.

Seafood Alfredo - Simmered in garlic butter and dressed with heavy cream, cheese and spices.

Grilled Bourbon Glazed Salmon over a Bed of Rice

### PASTA CHOOSE 1

Rigatoni Stuffed Shells Pasta Primavera

### CHOOSE 2 SIDES

Vegetable Medley Glazed Carrots Honey Pecan Carrots Green Beans Parsley Red Skin Potatoes Au Gratin Potatoes

Scalloped Potatoes Buttered Noodles Rice Pilaf Wild Rice Buttered Corn Broccoli & Cauliflower

Sauteed Zucchini Pan Roasted Corn w/Sweet Peppers

Salad Selections - House Italian, Feta Cranberry Walnut Salad, Classic Caesar Salad, Pear Walnut and Blue Cheese, Strawberry Mango w/ Pineapple Vinaigrette (May-Sept Only)

## BBQ Wedding Buffet

Cocktail Hour Cut Vegetables with Dip and Assorted Cheese & Pepperoni w/Crackers & Mustard, Sliced Fruit Tray, Buffalo Chicken Dip w/Crackers or Cocktail Meatballs

### PIG ROAST

Pig Grilled on Site

BBQ Chicken

Dixie Dusted or Kona

Sweet Potatoes

Mac n Cheese

BBQ Sauce Bar

Cornbread

### AMERICAN FAVORITE

Grilled Burgers

Hot Dogs and all the  
Fixin's

BBQ Chicken

Starch Selection

Vegetable Selection

### BBQ EXTRAVAGANZA

3 Meats of your Choice

Starch of your Choice

Boston or Brown Ale

Baked Beans

Vegetable of your Choice

Corn Bread

BBQ Sauce Bar

Salad Selections - House Italian, Feta Cranberry Walnut Salad, Classic Caesar Salad, Pear Walnut and Blue Cheese, Strawberry Mango w/ Pineapple Vinaigrette (May-Sept Only), Cole Slaw, Asian Slaw, Potato Salad, Pasta Sala, Macaroni Salad, Fruit Salad (May-Sept Only), Broccoli Cheddar Salad

**Ask your event planner about vegetarian, vegan, and gluten free options.**

## Plated Dinner Service (Sit Down)

### Choose

1. **Stuffed Sole**– Baked lemon sole crowned with home-style crabmeat stuffing
2. **Baked Scrod Maison**- Breadcrumbs dusted scrod baked in lemon garlic butter
3. **Baked Salmon in Dill Sauce**- Baked Salmon in a lemon dill cream sauce
4. **Wild Mushroom & Chicken Campanelle**- Sautéed Portobello mushrooms, spicy chicken, Sautéed Portobello mushrooms, spicy chicken, Roma tomatoes, and parmesan cheese tossed with campanelle in a Marsala Alfredo Sauce
5. **Chicken Romano**- Flour and egg coated tender breast sautéed in garlic butter
6. **Chicken Marsala**- Sautéed in garlic butter and Marsala wine reduction
7. **Prime Rib of Beef**- Perfectly seasoned and roasted standing rib
8. **Stuffed Pork Chop**- Roasted pocket chop; home-style stuffing and pan gravy
9. **Veal Scaloppini**- Tender cutlets sautéed in lemon, white wine & garlic butter
10. **Petite Center Cut Filet Mignon**- Cut of perfectly seasoned beef with a mushroom garnish
11. **Roasted Portobello (Vegan)**- Roasted portabella with asparagus, red pepper, basil pesto, roasted red pepper, hummus, and balsamic glaze
12. **Roasted Red Pepper Penne (Vegetarian)**- Spinach, roasted red pepper, and basil pesto cream sauce topped with parmesan
13. **Plated BBQ** – Ask to find out more!

**Salad Selections** - House Italian, Feta Cranberry Walnut Salad, Classic Caesar Salad, Pear Walnut and Blue Cheese, Strawberry Mango w/ Pineapple Vinaigrette (May-Sept Only)

### VEGETABLE (Choose one)

Vegetable Medley - Green Beans - Broccoli & Cauliflower - Glazed Carrots - Buttered Corn  
Sautéed Zucchini – Asparagus – Broccolini – Fresh Broccoli

### STARCH (Choose one)

Stuffed Duchess Potatoes - Parsley Buttered Red Skin Potatoes -Mushroom Risotto -Wild Rice

## Add Ons

### ANTIPASTO BAR \$6.00 per person

Cut Vegetables with Dip, Cocktail Meatballs, Kalamata Olives, Assorted Imported Cheeses, Domestic Cheeses and Pepperoni with Crackers, Bruschetta, Roasted Peppers, Country Olives, Hummus with Pita, Grilled Vegetables, Homemade Buffalo Chicken Spread, Sliced Fresh Fruit (in season)

### Passed Appetizers \$6 per guest (Choose 3)

Crostini – Brie & Fig Jam, Pear & blue Cheese, Wild Mushroom, Bruschetta, Cranberry Chicken Salad, Caprese, Apple w/ Caramelized Onion, Brie w/ Local Honey & Almonds, Lox w/ herb cream cheese and capers, Avocado Toast, Cranberry Apple

Crab Puffs W/ Lemon & Cocktail

Cocktail Meatballs (Buffalo, BBQ, Swedish, Sweet Chili)

Stuffed Mushrooms (Herb Cheese or Sausage)

Fruit Salad

Spanakopita

Franks Wrapped in Pastry

Bites Buffalo Chicken in Phyllo

Brie and Raspberry Pastry

Pesto Chicken Phyllo

Deviled Eggs (Traditional Or Spicy)

Mini Pierogies

### Premium Passed Appetizers \$20 per guest (Choose 3 +1 Crostini From Above)

Tuna Ceviche Wontons

Bang Bang Shrimp

Filet Crostini w/ Chimichurri & Horsey

Charcuterie shooter

Wild Mushroom Ponzu

Skewers (Chicken Beef ask about flavors)

Truffle Finger Potatoes

Lamb Chopsicles

Short Rib Potato Shooter

## Appetizer

Cold Canapés - chef's selection of tasty morsels of bite sized appetizers	21
Bacon Wraps – chestnuts or scallops (priced accordingly)	\$Mrkt
Holland Franks - imported tender miniature hotdogs wrapped in phyllo dough	12.5
Poached Salmon - a display of whole fresh free-range salmon with condiments	\$Mrkt
Snow Crab Claws - sunburst arrays of miniature crab claws served with condiments	\$Mrkt
Shrimp Cocktail - perfectly pink tender gulf shrimp served with condiments	\$Mrkt
Sausage or Cheese Stuffed Mushrooms	13
Meatballs - Swedish, Sweet Chili, BBQ, Buffalo	7
Spinach in Phyllo - softly seasoned baby leaf nestled between layers of flaky crust	18

## Dips

**Consuming raw or undercooked meats may increase you risk of food borne**