

WEDDING RECEPTION MENU

Five Hours Unlimited Premium Bar

Champagne Toast

Signature Salad

Mixed greens tossed in our Balsamic Vinaigrette dressing with Seasonal Fruit, Feta Cheese and Candied Walnuts

Intermezza

Lemon Sorbet with Fresh Mint (to cleanse your palate)

Main Course

Served with Potato Croquettes and Chef Vegetable

Bride and Groom's Choice of Five Entrees

Prime Rib of Beef - Chef's Cut Drizzled with Au Jus

Chicken - (Choose Two)

Sorrentino - Layers of prosciutto and fresh mozzarella in a Savory Mushroom Sauce

Marsala - Lightly sauteed with mushrooms and marsala wine

Francaise - A Classic Combination of Lemon, White Wine and Butter

Herb Crusted French Chicken Breast with Au Jus

Fish - Talapia - Oreganato, Embellished in our Champagne Sauce

Broiled Salmon - Served with a Creamy Dijonese Sauce

Vegetarian Dinners, Gluten free and all special allergy meals are always available upon request

Tiered Wedding Cake of your Choice

Served with a platter of Freshly Made Cannolis and Seven Layer Cookies

International Coffees, Espresso and Cappuccino

Decaffienated Coffee and selection of Herbal Teas along with After Dinner Cordials and Liquors

Substitute Prime Rib for the following:

Chateaubriand - Tender slices of Filet Mignon cooked to perfection with fresh sauteed mushrooms

Add \$2.00

Pre-Determined Dinner Selections are \$2.00 less per person