

Wedding Reception

Five Hours Unlimited Premium Bar **Champagne Toast**

Signature Salad

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

Bride & Groom's Choice of Five Entrees

Served with Scalloped Potato & Chef Vegetable

Main Course

<u>Prime Rib of Beef</u>	<i>Chef's Cut Drizzled with Au Jus</i>
<u>Glazed Pork Chop</u>	<i>Grilled bone-in pork chop drizzled with our maple bourbon glaze or dijon sauce</i>
<u>Veal Saltimbocca</u>	<i>Tender scallopini cut topped with spinach, prosciutto, and swiss cheese in a light-brown demi-glaze sauce</i>
<u>Chicken Sorrentino</u>	<i>Tender chicken breast layered with lightly breaded eggplant, prosciutto, and fresh mozzarella in a savory mushroom sauce</i>
<u>Chicken Marsala</u>	<i>Tender chicken lightly sautéed with mushrooms and marsala wine</i>
<u>Chicken Francaise</u>	<i>Flour-breaded, egg-dipped, sautéed chicken cutlets with a classic lemon, butter, and white wine sauce</i>
<u>Herb Crusted French Chicken Breast</u>	<i>French breast chicken baked with a classic mixture of chef selected fresh herbs</i>
<u>Shrimp Oreganata</u>	<i>Paired with our french beurre blanc sauce seasoned with herbs, garlic, butter and lemon</i>
<u>Broiled Salmon</u>	<i>Served with our sweet & spicy thai chili maple syrup glaze</i>

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

Custom Designed Tiered Wedding Cake

On Our Signature Dessert Plate

Served with a Freshly Made Cannoli and Seasonal Fruit or 7 Layer Cookies

A Selection of After Dinner Cordials & International Coffees, Espresso, and Cappuccino

Decaffeinated Coffee and Selection of Herbal Teas

Entree Upgrade Available at an Additional Cost

<u>Chateaubriand</u>	<i>Tender slices of Filet Mignon cooked to perfection with fresh sauteed Mushrooms</i>
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Add \$ _____