

Casual Elegance Unmatched Personal Service

CLASSICBuffet Wedding Menu

DISPLAY OF HORS D'OEUVRES

Assorted Cheese and Crackers Raw Vegetables with Dip

BUFFET OPTIONS

VEGETABLE

(Choice of 1)

Assorted Vegetable Medley Honey Buttered Carrots Green Beans Almandine

PASTA AND SAUCES

(Choice of 2 Each)
Penne

Bow Tie Cheese Tortellini Mini Ravioli

Marinara Alfredo Roasted Red Pepper and Asiago

COFFEE BAR

Regular and Decaffeinated Coffee
Chocolate Raspberry Coffee
Swiss Chocolate Coffee
Hazelnut Regular and Decaffeinated Coffee
Vanilla Coffee
Variety of Hot Tea
Assorted Hot Chocolates
Cream, Sugar, Mints and Toppings

POTATO

(Choice of 1) Mashed Potatoes

Roasted Red Potatoes with Peppers and Onions Seasoned Rosemary Potatoes

CHICKEN

(Choice of 1)
Chicken French
Chicken Marsala
Stuffed Chicken Florentine

CARVING BOARD

(Choice of 2)

Center Cut Top Sirloin of Beef Pork Tenderloin Ham with Pineapple Glaze

Turkey with Gravy

Prime Rib (Upgrade \$3 per person)

ALSO INCLUDED

2 Hours of Well Open Bar

Mixed Greens

Bread and Butter

Linens, China, Glassware

Water, Cake Cutting and Service Champagne Toast for Head Table

Uplighting

\$61 per person Fridays and Saturdays
January-Memorial Day and November-December
Add 8% Sales Tax, \$350 Facility Fee, \$300 Coordinator Fee