



Casual Elegance
Unmatched Personal Service

CLASSIC Plated Wedding Menu

DISPLAY OF HORS D'OEUVRES
Assorted Cheese and Crackers
Raw Vegetables with Dip

ENTRÉE OPTIONS (Choice of up to 3)

BEEF | PORK ENTRÉES
Prime Rib
Tenderloin (Market Price)
Pork Tenderloin

SEAFOOD ENTRÉES
Crabmeat Stuffed Sole
Baked Salmon
Swordfish

CHICKEN ENTRÉES
Chicken French
Stuffed Chicken Florentine
Chicken Marsala
Chicken Parmigiana

VEGETARIAN ENTRÉES
Stuffed Eggplant
Black Bean Portobello Mushroom
Pasta with Sauce

ENTRÉE SIDES
(Choice of 1)
Baked Potatoe
Garden Vegetable Rice

VEGETABLE
(Choice of 1)
Assorted Vegetable Medley
Honey Buttered Carrots
Green Beans Almandine

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

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

\$68 per person Fridays and Saturdays
January-Memorial Day and November-December
Add 8% Sales Tax, \$350 Facility Fee, and \$300 Coordinator Fee
