

Silver Package

Our Silver package includes hors d'oeuvres, dinner, four hour open bar, linens, dance floor, room rental, etched bride and groom champagne glass, cake cutting, cake knife and server set, golf and cart for 4! \$50.

*Domestic (non premium) Draft beer and House Wines
House brand liquors \$65.*

Hors d'oeuvres

Choice of Two

*Seasonal Fruit tray
Cheese & cracker Tray
Vegetable Crudités tray
Mini meatballs (Swedish or Marinara)
Vegetable Spring Rolls*

Salad

*Fresh Garden House Salad
Caesar Salad (\$1.00 extra per person)*

Entrée

Choice of One

*Chicken Marsala
Roast Beef Ajus
Lemon Thyme Chicken
Tilapia Wine Butter Sauce*

Starches (Choice of one)

*Roasted Red Bliss Potatoes
Coal Cracker Mashed Potato
Baked Potato*

Vegetables (Choice of one)

*Steamed Broccoli and Cauliflower
Vegetable Medley
Green Beans Almondine
Buttered Corn*

Gold Package

*Our Gold package includes hors d'oeuvres, dinner, four hour open bar, Table linens, dance floor, room rental, etched groom and bride champagne glasses, Cake Cutting, cake knife and server set golf and cart for 4! *\$65.*

*Domestic (non premium) Draft beer and House Wines
House brand Liquors*\$80.*

Choice of One

Seasonal fruit tray, Cheese & cracker Tray, Vegetable Crudités tray

Choice of Three

Mini meatballs (marinara or Swedish sauce)
Pigs In blanket
Sausage stuffed mushrooms
Vegetable Spring rolls
Mini Quiche
Pot Sticker Dumplings
Crispy Chicken Bites
Grilled Chicken Satay with Spicy Peanut Sauce
Mac and Cheese Bites

Salad

Fresh Garden Salad
Caesar Salad (\$1.00 Extra per person)

Choice of Two

Chicken Marsala
Roast Beef Ajus
Lemon Thyme Chicken
Tilapia Wine Butter Sauce
Tenderloin tips of beef
Haddock in butter sauce
Stuffed Shells & Sausage
Italian Roast Pork Lion

Starches (Choose one)

*Roasted Red Bliss Potatoes
Coal Cracker Mashed Potato
Baked Potato*

Vegetables (Choose one)

*Steamed Broccoli and Cauliflower
Vegetable Medley
Green Beans Almondine
Buttered Corn*

Diamond Package

*Our Diamond package includes hors d'oeuvres, dinner, and four hours open bar along with linens, dance floor, room rental, etched groom and bride champagne glasses, cake cutting, cake knife and server set, golf and cart for 4! *\$80.*

*Domestic (non premium) beer and House Wines
House brands Liquors *\$95.*

Choice of One

Seasonal fruit tray
Cheese & cracker
Vegetable Crudités tray

Choice of Five

Mini meatballs (Marinara or Swedish)	Pot Sticker Dumplings
Pigs In blanket	Chicken Satay with Spicy Peanut Sauce
Sausage stuffed mushrooms Vegetable	Mac and Cheese Bites
Spring rolls	Crispy Chicken Bites
Mini Quiche	
Fresh Garden Salad	
Caesar Salad (\$1.00 extra per person)	

Entrees Choice of Two

Chicken Marsala	Stuffed Shells & Sausage
Roast Beef Ajus	Italian Roast Pork Lion
Lemon Thyme Chicken	Penne pasta marinara or Alfredo
Tilapia Wine Butter Sauce	Petite Crab Cake
Tenderloin tips of beef	Chicken Oscar
Haddock in butter sauce	Flank Steak with onions and mushrooms
Chicken Dijon	

Starches (Choice of One)

*Roasted Red Bliss Potatoes
Coal Cracker Mashed Potato
Baked Potato*

Vegetables (Choice of one)

*Steamed Broccoli and Cauliflower
Vegetable Medley
Green Beans Almondine
Buttered Corn*

Additions

Add a Champagne Toast

\$2. Per person

Premium Hors d'oeuvres

Add Beef Wellington \$130. for 50 pieces

Add Bacon Wrapped Scallops \$140. for 50 pieces

Chilled shrimp \$140. for 50 pieces

Add an extra entrée \$3. Per person

Salmon add \$4. per person

Add pasta \$2. Per person

Add a chef attended Carving station \$3. per person

Raw Seafood Bar (Market Price)

Custom Packages upon Request

Candle Lit Rehearsal Dinner

Book a wedding and have your rehearsal dinner with us and receive complementary dessert, wine service or appetizer

*All pricing is subject to 6% Sales Tax, and 20% Service Charge