

WEDDING PACKAGES

Thank you for your interest in our wedding services. Our wedding packages include your choice of five hors d'oeuvres, salad, entrée selections and coffee service. Please feel free to ask for a customized package. We look forward to sharing your special day with you!

MISCELLANEOUS INFORMATION

- Pre-ordering is required if a choice of entrees is offered.
- For base package pricing, you may select a three options for seated and two options for buffet. Additional entrée choices are available with a surcharge.
- Please feel free to make special requests. We are very open to substitutions and custom menus.
- A wedding package includes white tablecloths & white napkins.
- On-site events include indoor reception tables and chairs; Outdoor seating & Off-site catering requires an additional charge for tables and chairs.
- Off-site catering requires a \$15.00 per person surcharge.
- On-site bar charges are based on consumption. For off-site catering, you must provide your own bar. We are permitted to serve liquor and will provide staff.
- Charges are subject to a 20% service charge, 7% sales tax and 1% tax.
- Please see our Catering Guide for additional information & options.

COCKTAIL HOUR

Choice of Five (one each per person)

- Spanicopita spinach and feta cheese in phyllo dough
- Tomato Mozzarella Crostini sliced cherry tomatoes, fresh mozzarella & basil chiffonade served toasted
- Artichoke Bruschetta Roasted Artichokes, marinated in garlic and extra virgin olive oil on grilled Ciabatta bread.
- Spinach Calzone mini spinach and ricotta calzones
- Cambozola Tartine on pan-toasted brioche with candied walnuts
- Artichoke, Olive and Roasted Pepper Tapanade topped with crème fraiche
- Ratatouille Crostini traditional blend of summer squashes, eggplant, and tomatoes topped with parmesan
- White Bean Bruschetta with sage
- Goat Cheese & Cucumber Crostini
- Individual Curried Cauliflower Bisque with a vanilla crusted bay scallop
- Block Island Seafood Cakes fresh local seafood traditionally blended with old bay seasoning and accompanied with spicy remoulade
- Yellow Pepper Tonnata roasted peppers filled with tuna and caper Aioli
- Sausage en Croute sausage wrapped in tender puff pastry
- Grilled Andouille Sausage Banderillas skewered with sweet pepper & onion accompanied with tomato coulis
- Please see our Hors d'oeuvres Catering Menu for additional options and substitutions (additional costs may apply)

DINNER

- First Course -

Spring mixed green salad with cherry tomatoes, Belgian endive
Dressed with house vinaigrette

- Entrée Selections -

All entrees are subject to market price variations
Accompanied with chef's choice of starch, fresh seasonal vegetable and rolls

Flounder, Chicken, Pork, Vegetarian

\$75.00 per person

- Polenta Crusted Tilapia with fresh tomato sauce
- Bistro-Style Boneless Chicken Breast with roasted garlic and thyme Jus
- Roasted Pork Loin with apple demi-glacé
- Wild Mushroom & Goat Cheese Strudel with a leak crema

Salmon, Sirloin, Petite Filet, Prime Rib

\$80.00 per person

- Grilled Atlantic Salmon with a basil pesto sauce
- Grilled Black Angus Sirloin topped with a peppercorn brandy sauce
- Grilled Petite Filet Mignon with roasted mushroom & port wine demi-glacé

Swordfish, Bass, Halibut, Shrimp

\$85.00 per person

- Grilled Swordfish with a citron blanc sauce
- Sea Bass with a plum tomato and roasted garlic sauce
- Pan-Seared Halibut with a Grapefruit Buerre Blanc
- Baked Stuffed Shrimp with Creole sauce

Lobster (market price) & Filet Mignon

\$90.00 per person

- Herb Encrusted Rack of Lamb with rosemary demi-glacé
- Grilled Filet Mignon with roasted mushroom & port wine demi-glacé
- Roast Tenderloin of Beef with Roasted Shallot demi-glacé
- Grilled Petite Filet Mignon & Lobster Tail Plate

Coffee & Tea Service