

A Q U A T U R F

Club

The Gold Wedding Package

Cocktail Hour

Cheese Table

Assorted domestic and imported cheeses, hand-cut pepperoni, and a variety of crackers

Hand-Passed Hot Hors D'oeuvre

Choose five hot hors d'oeuvre (included)

Choose an additional three \$4.00/pp

Pasta Station

Penne alla Vodka & Penne Bolognese

Plated Dinner

First Course

(Choice of one)

Mixed Greens with Cucumbers, Tomatoes, Julienned Carrots & Herb Croutons

Accompanied by a choice of dressing: House Creamy Italian, Balsamic Vinaigrette or

Raspberry Vinaigrette

Traditional Caesar Salad

Entrées

(Choice of three)

Prime Rib of Beef Our famous hand sliced Club Cut slow roasted and cooked to order

Pepper Crusted New York Strip Sirloin with a red wine demiglace

Baked Cod topped with cracker crumbs, lemon juice, white wine & butter

Pan Seared Salmon with whole grain mustard, honey & ginger glaze

Chicken Florentine traditional sauté over baby spinach with a lemon cream sauce

Chicken Valdestone breaded & sautéed; topped with mozzarella & marsala demiglace

All entrées are served with a vegetable & potato, alongside freshly baked rolls with butter

Dessert

Platters of Italian pastries
Complimentary serving of your provided wedding cake
Coffee, tea, & decaf

Enhancement

Filet Mignon \$2.00 per person
Roasted and served with a red wine demiglace