



Wedding Buffet

Our buffet dinner is served to your guests from copper dome chafing dishes and a sparkling ice sculpture.

House Garden Salad (served individually)

Roasted New York Strip Sirloin carved to order by one of our chefs

Choice of One

(carved to order)

Baked Ham or Roasted Turkey

Choice of One

(both options are vegetarian)

Stuffed Shells or Penne ala Vodka

Choice of Two Entrees

Chicken Francaise *egged & sautéed; served with a sherry wine & lemon cream sauce*

Chicken Kathryn *breaded & baked; served with a white wine sauce*

Chicken Marsala *lightly breaded & sautéed; topped with marsala demiglace*

Baked Cod *flaky white fish topped with cracker crumbs; finished with white wine & lemon*

Roast Pork Loin *sliced & served in a red wine rosemary reduction*

Fresh Roasted Turkey & Stuffing *served with house made gravy*

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

Choice of One Potato

Roasted Potato *or Whipped Potato*

Choice of One Vegetable

Green bean Amandine, Butter Glazed Baby Carrots, *or Broccoli Polonaise*

Plus: Tomato & Cucumber Salad, Continental Salad, Chickpea Salad & Fresh Fruit

Dessert

French Vanilla Ice Cream with a choice of one topping:

Hot Fudge, Hot Apple Topping, Pecan Caramel Sauce or Melba Sauce

Served with self provided wedding cake

Coffee, Tea & Decaf

Price per person \$101.00/\$91.00

Plus 20% service charge and 7.35% sales tax

Price includes:

5 ½ hour facility rental

(6 hour facility rental on a Saturday based upon availability)

Top shelf open bar including draft beer & house wine

Lantern Centerpieces & Linens for guest tables

Champagne Toast for All

Replace New York Strip Sirloin with Prime Rib or Filet Mignon (M/P)

To customize your ice sculpture \$250.00

2023 Pricing