

Seasonal Wedding Package

November through April - Fridays - Sundays

\$65.00 per guest

Twenty-two percent service charge and eight percent tax not included

\$1000 Ballroom Rental

\$500 Ceremony Fee

(50% off room rentals on Fridays & Sundays)

Cocktail Reception

4 HOUR OPEN BAR

Bounty Table Display

Fresh Vegetable Crudite with Dips,
Boursin Cheese Spread,
Tomato Bruschetta,
Hummus, Crackers,
Crustinis, and Flatbread

Passed Hors d'oeuvres

(Choose Three)

Baked Brie with Apple Pear Chutney
Spinach and Feta Filo
Chicken Sausage Stuffed Mushrooms
Chicken-Lemongrass Pot Stickers
Risotto Croquette

Served Dinner

Salad Course

Mixed Green Salad with Balsamic Vinaigrette
Fresh Baked Rolls and Butter

Entrée Course

(Choose Two)

Fillet of Haddock Francaise

Haddock fillet dipped in Parsley Egg Batter, sautéed golden and finished with Lemon-Parsley Beurre Blanc.

Parmesan Crusted Chicken

Boneless Chicken Breast dredged in Panko and Parmesan Breadcrumbs.
Fried golden and served with roasted Shallot and White Wine Sauce Supreme

Stuffed Chicken Breast

Baked Free Range Semi Boneless Chicken Breast, stuffed with Sour Dough, Apricot and Pecan Bread Stuffing.
Finished with Madeira Sauce from the pan

Fresh Grilled Salmon

Char seared Fresh Bay of Fundi Salmon Fillet finished with a Tarragon Lemon-Butter Sauce

French Cut Pork Chop Normandy

Char Grilled Bone-in Center Cut Chop finished with Brandy Cider Cream Sauce and fresh grilled Apple.

Chicken Caprese

Lightly breaded and pan fried Chicken Breast with Tomato, Ciliegene Mozzarella,
Basil Pesto and drizzled with Balsamic Glaze.

Sliced Sirloin Steak Milanese

Slow Roasted Sirloin, sliced thin and finished with Garlic Butter and Au Jus Lié

Grilled Filet of Sirloin – add \$5.00

Charbroiled Black Angus Gold Sirloin Filet finished with Port Wine Demi Glace

Roast Prime Rib of Beef – add \$6.00

Slow roasted Western Rib Eye served with Au jus Lie.

Fillet of Sole Fruits de Mer – add \$5.00

Fresh Fillet of Sole with Shrimp, Crab and Scallop Stuffing.
Finished with Crème Reduite Sauce with a splash of Cream Sherry

Entrees served with choice of one vegetable and one starch.

Vegetable Choices – Sautéed Green Beans with Garlic or Fresh Broccoli Romano

Starch Choices – Garlic Herb Whipped Potatoes, Roasted Rosemary Red Potatoes, Wild Rice Pilaf

Coffee, Tea and Soda included