



Wedding Package I

Deluxe Open Bar

One (1) hour of a full open bar, draft beer, wine and soda
Asti Spumante or Champagne Toast

Hors d'oeuvres

Fresh vegetable medley with dips
Seasonal cut fresh fruit with raspberry dip
Assorted bread, crackers, cheese, pepperoni and imported salami

Salads

Caesar salad ~ Mesclun salad ~ Garden salad

Dinner Entrées

Salmon en Croute with lemon, white wine, and dill sauce
California grilled salmon with vegetables or fruit salsa
Rolled filet of sole, with crabmeat stuffing on wilted greens
Stuffed boneless breast of capon with sausage, fruit

Or spinach and mushroom stuffing
Boneless breast of chicken: Dijon, piccata, francaise,
saltimbocca, marsala or cranberry-orange

Sliced prime rib of beef, Au Jus
Filet mignon and Chilean sea bass are available
for an extra charge

Potato or starch
&
Seasonal vegetable are included

Desserts

Imported Italian sorbet ~ chocolate mousse
Ice cream sundae ~ strawberry shortcake ~ cookie tray

Coffee ~ Tea ~ Decaf



Wedding Package 2

Deluxe Open Bar

One (1) hour of a full open bar
Continuing with four (4) hours of draft beer, wine and soda
Asti Spumante or Champagne Toast

Hors d'oeuvres

Fresh vegetable medley with dips
Seasonal cut fresh fruit with raspberry dip
Assorted bread, crackers, cheese, pepperoni and imported salami

Salads

Caesar salad ~ Mesclun salad ~ Garden salad

Dinner Entrées

Salmon EnCroute with lemon, white wine, and dill sauce
California grilled salmon with vegetables or fruit salsa
Rolled filet of sole, with crabmeat stuffing on wilted greens
Stuffed boneless breast of capon with sausage, fruit

Or spinach and mushroom stuffing
Boneless breast of chicken: Dijon, piccata, francaise, s
altimbocca, marsala or cranberry-orange

Sliced prime rib of beef, Au Jus
Filet mignon and Chilean sea bass are available for an extra charge

Potato or starch
&
Seasonal vegetable are included

Desserts

Imported Italian sorbet ~ chocolate mousse
Ice cream sundae ~ strawberry shortcake ~ cookie tray

Coffee ~ Tea ~ Decaf



Wedding Package 3

Deluxe Open Bar

Five (5) hours of a full open bar
Asti Spumante or Champagne Toast

Hors d'oeuvres

Fresh vegetable medley with dips
Seasonal cut fresh fruit with raspberry dip
Assorted bread, crackers, cheese, pepperoni
and imported salami

Salads

Caesar salad ~ Mesclun salad ~ Garden salad

Dinner Entrées

Salmon EnCroute with lemon, white wine, and dill sauce
California grilled salmon with vegetables or fruit salsa
Rolled filet of sole, with crabmeat stuffing on wilted greens
Stuffed boneless breast of capon with sausage, fruit
Or spinach and mushroom stuffing

Boneless breast of chicken: Dijon, piccata, francaise,
saltimbocca, marsala or cranberry-orange

Sliced prime rib of beef, Au Jus
Filet mignon and Chilean sea bass are available for an extra charge

Potato or starch
&
Seasonal vegetable are included

Desserts

Imported Italian sorbet ~ chocolate mousse
Ice cream sundae ~ strawberry shortcake ~ cookie tray

Coffee ~ Tea ~ Decaf



Wedding Package 4

Deluxe Open Bar

Five (5) hours of a full open bar
Asti Spumante or Champagne Toast

Hors d'oeuvres

Fresh vegetable medley with dips
Seasonal cut fresh fruit with raspberry dip
Assorted bread, crackers, cheese, pepperoni
and imported salami
Butlered Hors d'oeuvres
Two chaffing dish items

Salads

Caesar salad ~ Mesclun salad ~ Garden salad

Dinner Entrées

Salmon EnCroute with lemon, white wine, and dill sauce
California grilled salmon with vegetables or fruit salsa
Rolled filet of sole, with crabmeat stuffing on wilted greens
Stuffed boneless breast of capon with sausage, fruit
Or spinach and mushroom stuffing
Boneless breast of chicken: Dijon, piccata, francaise,
saltimbocca, marsala or cranberry-orange
Sliced prime rib of beef, Au Jus
Filet mignon and Chilean sea bass are available for
an extra charge

Potato or starch

&

Seasonal vegetable are included

Desserts

Imported Italian sorbet ~ chocolate mousse
Ice cream sundae ~ strawberry shortcake ~ cookie tray

Coffee ~ Tea ~ Decaf



Wedding Package 5

Deluxe Open Bar

Five (5) hours of a full open bar
Asti Spumante or Champagne Toast

Hors d'oeuvres

Fresh vegetable medley with dips
Seasonal cut fresh fruit with raspberry dip
Assorted bread, crackers, cheese, pepperoni and imported salami
~Butlered Hors d'oeuvres~
~Two chaffing dish items~
~Tuscan table of antipasto~

Salads

Caesar salad ~ Mesclun salad ~ Garden salad

Dinner Entrées

Salmon EnCroute with lemon, white wine, and dill sauce
California grilled salmon with vegetables or fruit salsa
Rolled filet of sole, with crabmeat stuffing on wilted greens
Stuffed boneless breast of capon with sausage, fruit
Or spinach and mushroom stuffing
Boneless breast of chicken: Dijon, piccata, francaise, saltimbocca,
marsala or cranberry-orange
Sliced prime rib of beef, Au Jus
Filet mignon and Chilean sea bass are available for an extra charge
Potato or starch
&
Seasonal vegetable are included

Desserts

Imported Italian sorbet ~ chocolate mousse
Ice cream sundae ~ strawberry shortcake ~ cookie tray

Coffee ~ Tea ~ Decaf