

All Inclusive Wedding Reception Package

Hors D'oeuvres For 1 Hour (Choice of 4)

Italian Stuffed Mushrooms	Beef Teriyaki Skewers
Mini Reuben Triangles	Swedish or Italian Meatballs
Braided Bread with Cheddar Blocks	Vegetables with Dips
Fresh Fruit Platter	Garnished Chicken Liver Pate
Rye Logs with Dill Dip	Seafood Filled Éclairs
Cocktails Wrapped in Puff Pastry	Chicken Tenders with Raspberry Sauce

Beverage 1 hour of Open Bar followed by 3 hours of Beer, Wine and Soda/Cash Bar

Toast Champagne, White Wine, Sparkling White Grape Juice or Ginger Ale

Appetizer (Choice of One)

Garnished Melon Wedge	Baked Ziti in Sauce	Fresh Fruit Cup
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Salad (Choice of One)

Tossed Garden	Spinach, Bacon and Mushroom	Classic Caesar
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Entree (Choice of One)

Stuffed Chicken Breast with Sauce Supreme	\$ 50 per guest
Sliced Roast Beef with a Mushroom Demi	\$ 50
Chicken Marsala, Parmesan, Francais or Piccata	\$ 50
Chicken Kiev, Wellington or Cordon Bleu	\$ 52
Roast Prime Ribs of Beef au Jus	\$ 50
NY Sirloin Steak	\$ 54
Fillet Mignon	\$ 56

*Baked, Mashed, au Gratin, Oven Roasted **or** Twice Baked Potatoes

*Steamed Broccoli w/ Herbs, Glazed Baby Carrots **or** Zucchini Lyonnaise

* Dinner Rolls and Butter * Crisp Deli Pickle Spears and Black Olives

* Coffee * Brewed Decaf * Teas * Gourmet Dinner Mints

Includes

Linen For All Tables (Any Color) * Folded Linen Napkin * China * Flatware *

Stemware for Toast * Linen, Skirting & Fresh Flowers For Head Table *

All Necessary Quality Paper Products * Clean Up and Trash Removal

~ All Prices Subject to 19% Gratuity and 8% Sales Tax ~

Options

Traditional Tiered Wedding Cake	\$ 3.00+ per guest
Cake or Card Table with Linen and Skirting	\$ 12.00
Round Tables w/ Linen (Seats 8)	\$ 15.00 ea.
Table Numbers and Stands	\$ 1.50 ea.