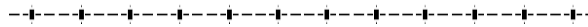




## *Seasonal Wedding Package*

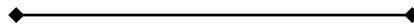


*November through March Only,*

*Fridays – Saturdays – Sundays*

*\$65.00 per guest*

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



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*