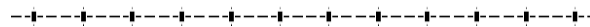




Homestead Wedding Package



Includes:

Cocktail Hour and Dinner Reception

Four Hour Open Call Bar

Champagne Toast for each Guest

Complimentary Suite for the Bride and Groom

\$78.00

Plus Tax and Service Charge

Menu

Cocktail Reception

Passed Hors d'oeuvres - Choose Two

Baked Brie with Apple Pear Chutney

Baked Brie on Crustini with Fresh Made Apple Pear Chutney

Mini Maryland Crab Cakes

Served with Dijon Remoulade

Spinach and Feta Filo

Creamy Spinach and Feta Cheese baked in Filo Cups

Reuben Pizza

*Baked Pizza with Corned Beef, Sauerkraut,
Swiss Cheese and Russian Dressing*

Deviled Eggs

Stuffed with Yolk Mixture, Green Olives and Fresh Dill

Shrimp Boursin

Shrimp and Boursin Cheese on Baked Flat Bread

Bacon Wrapped Scallops

Broiled Sea Scallops wrapped in Bacon and Glazed with Honey

Assorted Mini Quiche

A variety of four Quiches

Risotto Croquette

*Parmesan Risotto Balls Rolled in Bread Crumbs
with Marinara Dipping Sauce*

Asian BBQ Shrimp

*Jumbo Shrimp wrapped in Bacon and
tossed in Asian BBQ Sauce*

Greek Kabobs

Feta, Cucumber, Kalamata Olive

Baked Bruschetta

Fresh Tomato, Pesto, Ciliegene on Crustini

Chicken Fajitas

Tomato Tortillas with Chicken, Peppers and Onions

Chicken-Lemongrass Pot Stickers

With Asian Dipping Sauce

Antipasto Kabobs

Salami, Asiago, Kalamata Olive, Roasted Red Pepper

Tortellini Skewers

Spicy Alfredo for Dipping

Chicken Sausage Stuffed Mushrooms

Italian Chicken Sausage and Irish Cheddar Cheese

Steak Gorgonzola

*Steak Emincier on Garlic Crustini baked
with Gorgonzola Blue Cheese*

Fresh Fruit Kabob

*Cantaloupe, Strawberry and Pineapple
with Grand Menuière Chantilly*

Asparagus and Asiago

Asparagus and Asiago Cheese Wrapped in Filo

Shrimp Caprese Flatbread

Shrimp, Pesto, Tomato and Mozzarella on Garlic Flatbread

Stationary Hors d'oeuvres - Choose One

Mediterranean Antipasti Bar

*Fresh Tomato Basil Bruschetta, Roasted Red Pepper Hummus, Kalamata Tapenade, Boursin Cheese, Marinated Feta, Arugula
Toasted Kavash Bread, Toasted Crustinis,
and Homemade Focaccia Bread.*

Assorted Imported Cheeses and Fruit

Shaved imported Provolone, Asiago, and Dubliner Irish Cheddar with Fresh Grapes, Strawberries and Assorted Crackers

Artisan Bread Board

Fresh Assorted Artisan Breads, Bread Bowls with Dips, Infused Olive Oil, Cheese Spreads Imported Olives and Bruschetta.

Fresh Fruit and Crudités with Dip

Fresh Vegetables with Dips and Fresh Melons, Strawberries and Pineapple with Grand Marnier Chantilly Sauce.

Manicotti Piccolo

Fresh Baked Mini Spinach Manicotti in Marinara Sauce with Mozzarella Cheese.

Tortellini with Pesto and Sundried Tomatoes

*Tri Colored Tortellini Pasta in Pesto Alfredo Sauce
with Sundried Tomatoes.*

Traditions Special Hors d'oeuvres – \$2.50 additional per person

Bloody Mary Shrimp Shooters

*Shrimp, Celery, Scallions and Spicy Cocktail
Sauce served in shot glass*

Traditional Shrimp Cocktail

Jumbo Shrimp with Traditional Cocktail Sauce

Lobster Empanadas

Southwestern Seasoned Lobster Mix stuffed in Baked Pastry

Clams Casino

Fresh Clams Broiled with Bacon, Onions, Peppers and Lemon

Stuffed Artichokes

Breaded Artichokes stuffed with Cream Cheese

Lamb Lollipops

Grilled Marinated Lamb Loin Chops

Ahi and Ginger Slaw Wontons

*Thinly Sliced Ahi Tuna on Baked Wontons with
Ginger Slaw and Wasabi Mayo*

Steak Empanadas

Southwestern Seasoned Grilled Steak stuffed in Baked Pastry

Wedding Entrees

Wedding entrees served with Mixed Greens Salad, Fresh Baked Rolls and Butter,
and choice of one Rice/Potato, and one Vegetable

(Choose Two)

Grilled Filet of Sirloin

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

Parmesan Crusted Chicken

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

Fillet of Haddock Francaise

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

Lemon Rosemary Roast Chicken

Roasted Semi Boneless Chicken Breast finished with Herbed Butter and Velouté.

Charbroiled Filet Mignon

(\$6.00 additional)

Silver Dollar Mushroom Crown and Garlic Herb Maitre d' Hotel Butter.

Stuffed Chicken Breast

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

Roast Prime Rib of Beef

Slow roasted Western Rib Eye served with Au jus Lie.

Fillet of Sole Fruits de Mer

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

Chicken Roulade

*Boneless Chicken Breast stuffed with Boursin Cheese and Spinach
and nestled on Light Asiago Cream Sauce.*

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.*

Vegan Options (choose one)

Risotto Stuffed Peppers

*Red Bell Pepper filled with Risotto Provencal
Served with Vegetable Du Jour*

Roasted Vegetable Pesto Penne

*Whole Wheat Penne tossed in Pesto with Roasted Squash,
Red Peppers, Eggplant and Red Onion*

Eggplant Cacciatore

*Eggplant braised with Onions, Peppers,
and Mushrooms in Fresh Tomato Marinara.
Served with Starch and Vegetable Du Jour*

Entrée Duets – additional charge on Homestead Package

Select two demi-dinner entrees as a combination plate

Grilled Filet of Sirloin
Parmesan Crusted Chicken
Chicken Caprese
Fresh Grilled Salmon
Fillet of Sole Fruits de Mer
Fillet of Haddock Francaise
Charbroiled Filet Mignon (additional charge)

First Course Salad Options – \$1.50 additional per person

Harvest

Mixed Greens, Apples, Pears, Dried Cranberries,
Walnuts and Cider Vinaigrette

Mandarin Almond

Mixed Greens, Mandarin Oranges,
Toasted Almonds, Red Onions, Poppy Seed Dressing

Rice and Potato – Choose One

Garlic Herb Whipped Red Potatoes

Rice Pilaf with Vegetable Brunoise

Creamy Wild Rice Pilaf

Tomato Basil Risotto

Roasted Red Potatoes with Rosemary

Potatoes Duchess

Vegetables – Choose One

Sautéed Whole Green Beans with Garlic

Honey-Ginger Glazed Baby Carrots

Steamed Broccoli dusted with Romano Cheese

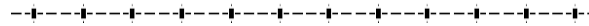
Sautéed Vegetable Medley

Sauteed Green and Yellow Wax Beans

Roasted Fresh Vegetables



Traditions Wedding Package



Includes:

Cocktail Hour and Dinner Reception

Private Bridal Cocktail Hour

Wine Service

(Served with dinner)

Four Hour Open Call Bar

Champagne Toast for each Guest

Complimentary Suite for the Bride and Groom

Coat Check Service

\$90.00 per person

Plus Tax and Service Charge

Menu

Cocktail Reception

Passed Hors d'oeuvres - Choose Three

Baked Brie with Apple Pear Chutney

Baked Brie on Crustini with Fresh Made Apple Pear Chutney

Mini Maryland Crab Cakes

Served with Dijon Remoulade

Spinach and Feta Filo

Creamy Spinach and Feta Cheese baked in Filo Cups

Reuben Pizza

*Baked Pizza with Corned Beef, Sauerkraut,
Swiss Cheese and Russian Dressing*

Deviled Eggs

Stuffed with Yolk Mixture, Green Olives and Fresh Dill

Shrimp Boursin

Shrimp and Boursin Cheese on Baked Flat Bread

Bacon Wrapped Scallops

Broiled Sea Scallops wrapped in Bacon and Glazed with Honey

Assorted Mini Quiche

A variety of four Quiches

Risotto Croquette

*Parmesan Risotto Balls Rolled in Bread Crumbs
with Marinara Dipping Sauce*

Asian BBQ Shrimp

*Jumbo Shrimp wrapped in Bacon and
tossed in Asian BBQ Sauce*

Greek Kabobs

Feta, Cucumber, Kalamata Olive

Baked Bruschetta

Fresh Tomato, Pesto, Ciliegene on Crustini

Chicken Fajitas

Tomato Tortillas with Chicken, Peppers and Onions

Chicken-Lemongrass Pot Stickers

With Asian Dipping Sauce

Antipasto Kabobs

Salami, Asiago, Kalamata Olive, Roasted Red Pepper

Tortellini Skewers

Spicy Alfredo for Dipping

Chicken Sausage Stuffed Mushrooms

Italian Chicken Sausage and Irish Cheddar Cheese

Steak Gorgonzola

*Steak Emincier on Garlic Crustini baked
with Gorgonzola Blue Cheese*

Fresh Fruit Kabob

*Cantaloupe, Strawberry and Pineapple
with Grand Menuière Chantilly*

Asparagus and Asiago

Asparagus and Asiago Cheese Wrapped in Filo

Shrimp Caprese Flatbread

Shrimp, Pesto, Tomato and Mozzarella on Garlic Flatbread

Stationary Hors d'oeuvres - Choose Two

Mediterranean Antipasti Bar

*Fresh Tomato Basil Bruschetta, Roasted Red Pepper Hummus, Kalamata Tapenade, Boursin Cheese, Marinated Feta, Arugula
Toasted Kavash Bread, Toasted Crustinis,
and Homemade Focaccia Bread.*

Assorted Imported Cheeses and Fruit

Shaved imported Provolone, Asiago, and Dubliner Irish Cheddar with Fresh Grapes, Strawberries and Assorted Crackers

Artisan Bread Board

Fresh Assorted Artisan Breads, Bread Bowls with Dips, Infused Olive Oil, Cheese Spreads Imported Olives and Bruschetta.

Fresh Fruit and Crudités with Dip

Fresh Vegetables with Dips and Fresh Melons, Strawberries and Pineapple with Grand Marnier Chantilly Sauce.

Manicotti Piccolo

Fresh Baked Mini Spinach Manicotti in Marinara Sauce with Mozzarella Cheese.

Tortellini with Pesto and Sundried Tomatoes

*Tri Colored Tortellini Pasta in Pesto Alfredo Sauce
with Sundried Tomatoes.*

Traditions Special Hors d'oeuvres – \$2.50 additional per person

Bloody Mary Shrimp Shooters

*Shrimp, Celery, Scallions and Spicy Cocktail
Sauce served in shot glass*

Traditional Shrimp Cocktail

Jumbo Shrimp with Traditional Cocktail Sauce

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Southwestern Seasoned Lobster Mix stuffed in Baked Pastry

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Fresh Clams Broiled with Bacon, Onions, Peppers and Lemon

Stuffed Artichokes

Breaded Artichokes stuffed with Cream Cheese

Lamb Lollipops

Grilled Marinated Lamb Loin Chops

Ahi and Ginger Slaw Wontons

*Thinly Sliced Ahi Tuna on Baked Wontons with
Ginger Slaw and Wasabi Mayo*

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Southwestern Seasoned Grilled Steak stuffed in Baked Pastry

Wedding Entrees

Wedding entrees served with Mixed Greens Salad, Fresh Baked Rolls and Butter,
and choice of one Rice/Potato, and one Vegetable

(Choose Three)

Grilled Filet of Sirloin

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

Parmesan Crusted Chicken

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

Fillet of Haddock Francaise

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

Lemon Rosemary Roast Chicken

Roasted Semi Boneless Chicken Breast finished with Herbed Butter and Velouté.

Charbroiled Filet Mignon

(\$6.00 additional)

Silver Dollar Mushroom Crown and Garlic Herb Maitre d' Hotel Butter.

Stuffed Chicken Breast

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

Roast Prime Rib of Beef

Slow roasted Western Rib Eye served with Au jus Lie.

Fillet of Sole Fruits de Mer

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

Chicken Roulade

Boneless Chicken Breast stuffed with Boursin Cheese and Spinach
and nestled on Light Asiago Cream Sauce.

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.

Vegan Options

(Choose One)

Risotto Stuffed Peppers

Red Bell Pepper filled with Risotto Provencal
Served with Vegetable Du Jour

Roasted Vegetable Pesto Penne

Whole Wheat Penne tossed in Pesto with Roasted Squash,
Red Peppers, Eggplant and Red Onion

Eggplant Cacciatore

Eggplant braised with Onions, Peppers,
and Mushrooms in Fresh Tomato Marinara.
Served with Starch and Vegetable Du Jour

Entrée Duets

Select two demi-dinner entrees as a combination plate

Grilled Filet of Sirloin
Parmesan Crusted Chicken
Chicken Caprese
Fresh Grilled Salmon
Fillet of Sole Fruits de Mer
Fillet of Haddock Francaise
Charbroiled Filet Mignon (\$3.00 additional)

First Course Salad Options – \$1.50 additional

Harvest

*Mixed Greens, Apples, Pears, Dried Cranberries,
Walnuts and Cider Vinaigrette*

Mandarin Almond

*Mixed Greens, Mandarin Oranges,
Toasted Almonds, Red Onions, Poppy Seed Dressing*

Rice and Potato (choose one)

Garlic Herb Whipped Red Potatoes
Rice Pilaf with Vegetable Brunoise
Creamy Wild Rice Pilaf
Tomato Basil Risotto
Roasted Red Potatoes with Rosemary
Potatoes Duchess

Vegetables (choose one)

Sautéed Whole Green Beans with Garlic
Honey-Ginger Glazed Baby Carrots
Steamed Broccoli dusted with Romano Cheese
Sautéed Vegetable Medley
Sauteed Green and Yellow Wax Beans
Roasted Fresh Vegetables

Action Stations

(Chef Prepared)

Street Tacos

Slow Roasted Pork Carnita, Avocado, Tomatillo Salsa, Flour Tortilla, Shredded Greens, Cilantro Slaw, Pico de Gallo, Fresh Lime Juice

\$7.95

Pasta Station

Pomodoro

Olive Oil, Fresh Garlic, Plum Tomatoes, Fresh Basil and Shredded Parmesan

Puttanesca

Tomatoes, Olives, Capers, Anchovy, Olive Oil, Red Pepper and Parsley

Key West

Scallops, Shrimp, Sundried Tomatoes and Artichokes sautéed in Garlic Butter and Cream

A la Vodka

Garlic, Butter, Crushed Red Pepper, Vodka, Fresh Basil, Cream and Tomato

\$9.95

Chopped Salad

Mixed Field Greens, Romaine, Leaf Lettuce, Dried Cranberries, Red Onion, Bacon, Feta Cheese, Red Grapes, Walnuts, Cherry Tomatoes, Chickpeas, Mandarin Oranges, Hard Boiled Egg, Diced Tomato, Diced Ham, Peas, Roasted Beets and a variety of Dressings, Olive Oil and Vinegars. Homemade Focaccia Bread, Asiago Bread, and French Bread

\$7.95

Vietnamese Lettuce Wraps

Boston Lettuce Leaf, Sesame Seasoned Beef Strips, Ground Pork, Shrimp, Jasmine Rice, Rice Noodles, Asian Carrot Sauce, Scallions, Mint, Basil, Scallions, Cucumber, Shredded Carrots, Red Peppers.

\$7.95

Ribs and Slaw

Crispy Ribs, Sweet Ginger Sauce, Thai Chili Sauce, Memphis BBQ Sauce, Carolina BBQ Sauce, Apple Cider Slaw, Southern Slaw, Cilantro Slaw

\$9.95

Scampi Station

Shrimp, sautéed to order with Garlic, White Wine, Lemon and served with grilled Garlic Baguette.

\$10.95

Lo Mein Station

Shrimp, Surimi, Chicken Tiao, Beef Tiao, Stir Fry Veggies, Asian Sauces and Oils, Lo Mein, Scallions, Cashews, Mushrooms, Snow Peas, Broccoli, Carrots

\$9.95

Action Stations

Artisan Cheese and Charcuterie

*Hard Salami, Sopresetta, Prosciutto, Capicollo, Imported Provolone, Chevre, Asiago
Carciofi e insalata Ciliegine, Caponata, Tomato Bruschetta, Focaccia Bread, Asiago Bread, Italian Crustini*
\$8.95

Slider Bar

*Mini Burgers, Grilled Marinated Chicken Breast, Cheese, Lettuce, Tomatoes, Guacamole, Bacon, Pickle Chips, Battered Onion
Rings, Sweet Potato Fries, Red Onion, Assorted Condiments*
\$7.95

Fish and Chips

*Panko Breaded Haddock, Battered Shrimp, Stuffed Clams, Spicy Orange Confiture, Onion Relish,
Hush Puppies, Tartar sauce, Old Bay Steak Fries*
\$12.00

Carving Stations

(Chef Carved)

Roasted Tenderloin of Beef

Sauteed Mushrooms, Horseradish Cream Sauce, Port Wine Demi Glace, Fresh baked Michette Rolls
\$10.95

Roast Turkey Breast

Apple Pear Chutney, Pesto Aioli, Spicy Mustard, Fresh baked Michette Rolls
\$6.95

Roasted Sirloin of Beef

Sauteed Mushrooms, Horseradish Cream Sauce, Port Wine Demi Glace, Fresh baked Michette Rolls
\$8.95

Carved Porchetta

Traditional Porchetta, Utica Escarole, Ciabatta Rolls
\$7.95

Dessert Stations

(Chef Prepared)

Bananas Foster

Peppered Strawberries

Crepes Flambe

Brandied Apples, Strawberries Grand Marniere, Bananas Flambe, Marscapone Cheese Filling
\$8.95

Wedding Fee Schedule

For Both Packages

Grand Traditions Ballroom

\$1000.00

(Plus tax)

Ceremony Fee

\$500.00

(Plus tax)

Food and Beverage Items

22% Service Charge

8% New York Sales Tax

\$2000.00 Non-Refundable Deposit required

Further information and availability inquiries

may be directed to the Sales Department

Ph. 607-797-2381