

BRIDAL MENUS 2016

SPECIALTY MENUS 2016

PASSED HORS D'OEUVRES (PRICES BASED ON 50 PIECES)

\$225

MAINE LOBSTER TARTS
WITH TRUFFLED SWEET CORN CUSTARD
AND ASPARAGAS

HERB GRILLED LOLLIPOP LAMB CHOPS

\$200

FILET OF BEEF ON GARLIC CROSTINI
WITH BLUE CHEESE

“HIGH POINT”
SHRIMP AND ANDOUILLE SKEWARS

MARY’S CHICKEN SKEWERS

ASIAN TUNA SEAR
ON CUCUMBER WITH WASABI

SMOKED SALMON PARFAIT

PESTO SCALLOPS WRAPPED WITH BACON

\$175

MINI BRUSCHETTA WITH FRESH
MOZZARELLA TOMATO AND BASIL

CLASSIC PETITE PROSCIUTTO & MELON

SHRIMP “TUMBLE WEEDS”
WRAPPED IN CRUNCHY FILO PASTRY

WITH A CREAMY SOUTHWESTERN SAUCE

MINI CRAB CAKES WITH REMOULADE
SAUCE

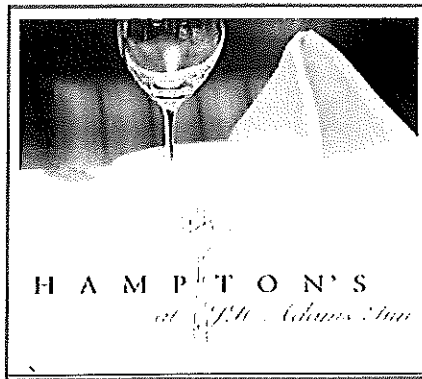
ANDOUILLE STUFFED MUSHROOM CAPS

CHICKEN, PEAR & PORTOBELLO MOUSSE
ON CROSTINI

VEGETABLE SPRING ROLLS

FIG & MASCARPONE STUFFED SALAME

CURRIED CHICKEN SALAD OR
BLACKENED CHICKEN SALAD IN FILO CUPS



SEATED CREATE YOUR OWN

Includes salad and Chef's choice of starch, veggie and dessert.

CHICKEN MILANESE WITH ARUGOLA AND GRAPE TOMATOES

PETITE FILET OF BEEF
RED WINE DEMI GLACE

CHICKEN PARMESAN
WITH CHEESE TOMATO BASIL SAUCE

HERB GRILLED CHICKEN
WITH A ROSEMARY JUS

GRILLED PORK LOIN
WITH A CARAMELIZED ONION, PEARS AND APPLE SAUCE

CRAB CRUSTED GROUPEL
FINISHED WITH A CHAMPAGNE SAUCE

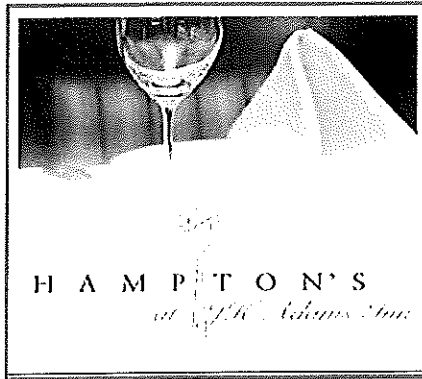
MAINE LOBSTER MANICOTTI
WITH LOBSTER BRANDY & SWEET CORN SAUCES

GRILLED PORTOBELLO
WHITE BEAN RAGOUT WITH ITALIAN WHITE TRUFFLE

MACADAMIA NUT CRUSTED GROUPEL
MANGO SALSA, GUAVA AND VANILLA RUM SAUCE

ASIAN BBQ GLAZED SALMON
A GINGER BUTTER SAUCE

Choose One \$24
Choice of Two \$26
Plus Sales Tax and Gratuity



PLATINUM BRIDE BUFFET

Starter

ORGANIC BABY GREENS

CHOICE OF THREE

BONELESS BREAST OF CHICKEN STUFFED WITH PROSCIUTTO
FONTINA CHEESE, SPINACH, SUNDRIED TOMATO & ROASTED SWEET BELL PEPPERS
FINISHED WITH A PINOT GRIGIO PICCATA SAUCE

GRILLED PORK LOIN
WITH A CARAMELIZED ONION, PEARS AND APPLE SAUCE

PESTO RUBBED GROUPER
FINISHED WITH A CHAMPAGNE-LOBSTER SAUCE

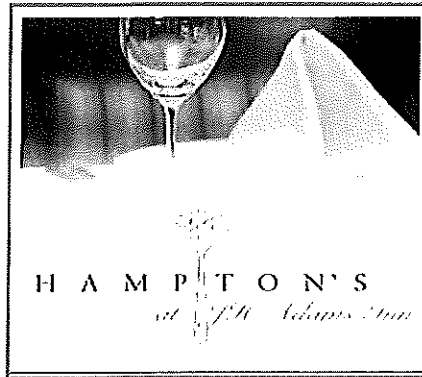
PETITE FILET OF BEEF
WITH AU JUS AND CREAMY HORSERADISH SAUCE

CHEF'S CHOICE OF STARCH AND SEASONAL VEGGIES

CHEF'S CHOICE OF PETITE DESSERTS

\$27.95

Plus Sales Tax and Gratuity



GOLD BRIDE BUFFET

Starter

ORGANIC BABY GREENS WITH GRAPE TOMATOES

CHOICE OF TWO

BASIL GROUPE
FINISHED WITH A LEMON HERB BUTTER

GRILLED BONELESS BREAST OF CHICKEN
WITH A LEMON PICATTA SAUCE

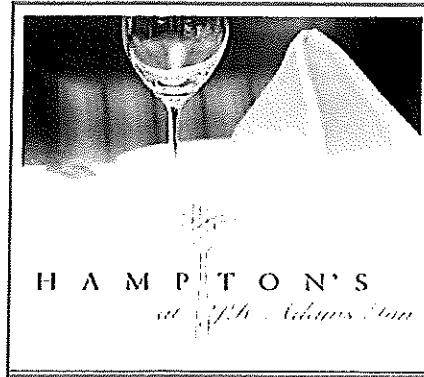
GRILLED PORK LOIN
WITH A CREAMY REMOULADE

BOWTIE PASTA WITH GRILLED VEGGIES AND TOMATO

CHEF'S CHOICE OF STARCH AND SEASONAL VEGGIES

\$24.95

Plus Sales Tax and Gratuity



SILVER BRIDE BUFFET

Starter

ORGANIC BABY GREENS

CHOICE OF ONE

GRILLED BONELESS BREAST OF CHICKEN
WITH A LEMON PICATTA SAUCE

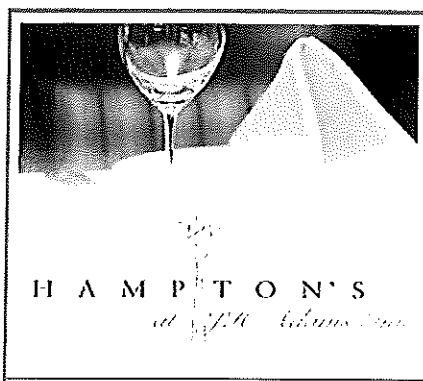
GRILLED FILET OF GROUPER
FINISHED WITH A ALLA VODKA SAUCE

ROMAN STYLE PORK LOIN

CHEF'S CHOICE OF STARCH AND SEASONAL VEGGIES

\$21.95

Plus Sales Tax and Gratuity



HAMILTON STATIONS
(PRICED PER PERSON, MINIMUM OF TWO STATIONS)

Starter

ORGANIC BABY GREENS

PASTA ACTION STATION

Custom created for each guest

YOUR CHOICE OF PENNE OR BOWTIE PASTA

CREAMY PESTO, MARINARA, OR CLASSIC ALFREDO

**SHRIMP, CRAB, SAUSAGE, CHICKEN, PROSCUITTO, BACON, ROASTED PEPPERS,
SUNDRIED TOMATOES, DICED ROMA TOMATOES, MUSHROOMS, OLIVES, CAPERS,
ONIONS, GARLIC, PARMESAN CHEESE AND CRUSHED RED PEPPER FLAKES**

\$18

CARVING STATIONS

TENERLOIN OF BEEF

WITH A RED WINE DEMI GLACE

SERVED WITH ROLLS AND CONDIMENTS

\$20

HERB-CRUSTED PORK LOIN

WITH CREAMY MUSTARD SAUCE

SERVED WITH ROLLS AND CONDIMENTS

\$14

SLOW-ROASTED PRIME RIB OF BEEF

WITH AU JUS, CREAMY HORSERADISH

SAUCE SERVED WITH ROLLS AND

CONDIMENTS

\$17

(20 PERSON MINIMUM)

OVEN ROASTED TURKEY BREAST

SERVED WITH CONDIMENTS AND ROLLS

\$12

MAPLE MUSTARD-GLAZED HAM

SERVED WITH CONDIMENTS AND ROLLS

\$12

FRUIT & CHEESE STATION

FRESH FRUIT, IMPORTED AND DOMESTIC

CHEESES

WITH ASSORTED CRACKERS

\$9

INTERNATIONAL DESSERT BAR

\$10.00 PER GUEST WITH STATIONS

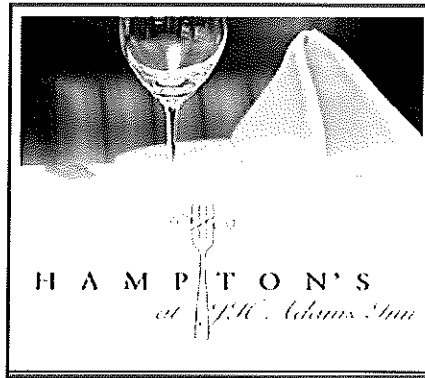
\$6 PER GUEST WITH BUFFET OR

SEATED MENU

GARDEN CRUDITÉ STATION

AN ASSORTMENT OF FRESH VEGETABLES SERVED WITH A VARIETY OF DRESSINGS

\$6



CREATE YOUR OWN

Includes salad and Chef's choice of starch, veggie and dessert.

Choose One

CHICKEN MILANESE WITH ARUGOLA AND GRAPE TOMATOES

PETITE FILET OF BEEFRED WINE DEMI GLACE

CHICKEN PARMESAN
WITH CHEESE TOMATO BASIL SAUCE

HERB GRILLED CHICKEN WITH A ROSEMARY JUS

GRILLED PORK LOIN
WITH A CARAMELIZED ONION, PEARS AND APPLE SAUCE

CRAB CRUSTED GROUPE
FINISHED WITH A CHAMPAGNE SAUCE

MAINE LOBSTER MANICOTTI
WITH LOBSTER BRANDY & SWEET CORN SAUCES

GRILLED PORTOBELLO
WHITE BEAN RAGOUT WITH ITALIAN WHITE TRUFFLE

MACADAMIA NUT CRUSTED GROUPE
MANGO SALSA, GUAVA AND VANILLA RUM SAUCE

ASIAN BBQ GLAZED SALMON
A GINGER BUTTER SAUCE

\$28

Plus Sales Tax and Gratuity