



2022 Wedding Packages

FIRST

Wedding Package Includes:

White Glove Butler Service of Hors d'Oeuvres • Complimentary Champagne Toast • Three Course Dinner Service •
Five Hours of Standard Open Bar Service • Complimentary Cake Cutting • Votive and Pillar Candles •
Floor-Length Table Linens • Wedding Suites • Full-Service Coordination

Standard Brand Open Bar Service

Smirnoff, Beefeater, Bacardi Silver, Bacardi Spiced Rum, Jim Beam, Dewar's, Canadian Club, Seagram's 7, Jose Cuervo Gold, Arrow
Amaretto, Kamora, House Select Wines, Beers (Select Five): Amstel Light, Bud Light, Budweiser, Corona,
Heineken, Samuel Adams, Sam Seasonal, Blue Moon, Sierra Nevada, IPA

Cocktail Hour

Butler-Passed Hors d'Oeuvres • Display of International and Domestic Cheeses and Individual Vegetable Crudités

Hors d'Oeuvres

Select Five
Spanakopita
Truffled Mac 'n Cheese Bite
Chicken and Lemongrass Pot Sticker
Vegetable Samosa with Tamarind Chutney
Shredded Pork and Spicy Slaw on an Herbed Buttermilk Biscuit
Asparagus Red Pepper Croquette, Spinach and Mascarpone Tuffo
Citrus Chili-poached Shrimp, Crispy Wonton Salad, Cucumber Crème Fraiche

FIRST

Select One

Salad of Mixed Greens, Carrots, Cucumbers, Black Olives, Tomato, Honey-Citrus Vinaigrette
Baby Greens, Strawberries, Chèvre, Toasted Almonds, Red Onion, Brioche Croutons, Meyer Lemon-Ginger Vinaigrette
Arugula Frisee Salad, Marinated Olives, Asiago, Grape Tomato, Onion, Focaccia Crouton, Roasted Garlic-White Balsamic Vinaigrette

INTERMEZZO

Seasonal Sorbet

MAIN

Roast Tenderloin of Beef en Croûte "Wellington," Mushroom Duxelles, Two Sauces of Béarnaise and Truffle

Herb-roasted Chicken, Roasted Fingerling Potato with Tasso Ham, Onions, Leek, Asiago-roasted Broccolini,
Green Onion Garlic Shiitake Mushroom Sauté, Peperonata Demi-Glace

Pan-Seared Salmon, Pomegranate Glaze, Mashed Fingerling Potatoes with Shrimp, Truffled Parsnip Puree,
Micro Celery-Mushroom Sauté, Honey Miso Emulsion

Harvest Vegetable Succotash, Maple Spinach Quinoa, Seared Chèvre Polenta, Pomegranate Balsamic

\$130 Per Person

All Main Courses garnished with Fresh, Seasonal Vegetables. Coffee and Tea Service also included.

Please note a service fee and tax apply to all food and beverage prices.

SECOND

Wedding Package to Include:

White Glove Butler Service of Hors d'Oeuvres • Complimentary Champagne Toast • Three Course Dinner Service • Five Hours of Premium Open Bar Service • Complimentary Cake Cutting • Votive and Pillar Candles • Floor-Length Table Linens • Wedding Suite • Full-Service Coordination

Premium Brand Open Bar Service

Tito's, Tanqueray, Captain Morgan, Malibu, Johnnie Walker Red, Seagram's VO, Maker's Mark, Jack Daniels, Jose Cuervo 1800, Amaretto di Sarrono, Kahlua, Premium Wines, Beers (Select Five): Amstel Light, Bud Light, Budweiser, Corona, Heineken, Samuel Adams, Sam Seasonal, Blue Moon, Sierra Nevada, Stella Artois, New England Brewing Company, Stony Creek, Two Roads

Cocktail Hour

Butler-Passed Hors d'Oeuvres • Tuscan Table of Marinated Artichoke Hearts, Kalamata Olives, Grilled Eggplant, Marinated Mushrooms, Zucchini, Fire-Roasted Sweet Peppers, Yellow Squash, Grilled Portobello Mushrooms, Assorted Charcuterie, Imported & Domestic Cheeses, Bruschetta, Mozzarella with Basil & Olive Oil, Baguette, Flat Bread Crackers and Focaccia

Hors d'Oeuvres

Select Six

Lobster Spring Roll

Maple-glazed Bacon-wrapped Sea Scallop

Sweet Plantain, Rum-glazed Pork Belly, Charred Tropical Salsa

Artichoke Boursin Beignet, Red Pepper Cannellini Bean Emulsion

Shrimp and Scallop Ceviche, Meyer Lemon-Ginger Cream, Wonton Cup

Duck Confit, Sweet Potato Cake, Roasted Asparagus, Smoked Onion Aioli

Truffle Croquette, Eggplant Pine Nut Caponata, Calabrian Hot Pepper Aioli

Pepper-crusted Tenderloin of Beef, Potato Cake, Fresh Horseradish Cream, Bacon-Onion Jam

FIRST

Select One

Wild Mushroom Ravioli with a San Marzano Plum Sauce and Creamy Pesto Sauce

Penne Pasta with Broccolini, Roasted Red Peppers, Italian Sausage, Prosecco Wine Sauce

Rigatoni Thyme-Pecorino Alfredo, Grilled Mushrooms, Spinach, Cured Tomatoes, Roasted Peppers, Peas

SECOND

Select One

Heirloom Caprese Salad

Baby Spinach, Red Onion, Grilled Portobello Mushrooms, Cured Roma Tomatoes, Gorgonzola, Balsamic Vinaigrette

Grilled Wedge Salad, Crispy Shallots, Whipped Herb Ricotta, Thyme-Honey drizzle, Pork Belly Croutons,

Roasted Grape Tomatoes and Garlic

MAIN

Petite Filet Mignon and Seared Scallops, Creamed Spinach Croquette, Smoked Gouda Pommes Aligot,

Warm Mushroom Leek Salad, Herb Sabayon

Breast of Chicken, Smoked Cheddar Bacon Scallion Risotto, Candied Grape Tomato, Marinated Grilled Portobello Mushroom,

Spiced Grilled Asparagus, Bourbon Apple Brown Butter Jus

Barramundi, Crispy Seafood-Basmati Croquette, Charred Scallions, Roasted Pearl Onion-spiced Arugula Salad, Tarragon-cured

Cremini Mushrooms, Pumpkin Seed Pistou Brown Butter Velouté

Pakora Tofu, Sweet Potato Curry Puree, Saffron Rice, Vegetable Fritter, Chilled Salad with Pepper, Cucumber, Tomato, Edamame,

Chick Peas, Micro Celery with Green Chutney

\$160 Per Person

All Main Courses garnished with Fresh, Seasonal Vegetables. Coffee and Tea Service also included.

Please note a service fee and tax apply to all food and beverage prices.

THIRD

Wedding Package to Include:

White Glove Butler Service of Hors d'Oeuvres • Complimentary Champagne Toast • Four Course Dinner Service • Five Hours of Top Shelf Open Bar Service • Complimentary Cake Cutting • Votive and Pillar Candles • Floor-Length Table Linens • Wedding Suite • Full-Service Coordination

Top-Shelf Open Bar Service

Grey Goose, Bombay Sapphire, Malibu, Zaya, Johnnie Walker Black, Glenlivet 12, Jameson, Maker's Mark, Patron Silver, Amaretto di Amore, Baileys, Top-Shelf Wines served Tableside during Dinner, Beers (Select Five): Amstel Light, Bud Light, Budweiser, Corona, Heineken, Samuel Adams, Sam Seasonal, Blue Moon, Sierra Nevada, Stella Artois, New England Brewing Company, Stony Creek, Two Roads

Cocktail Hour

Butler-Passed Hors d'Oeuvres • Mediterranean Table of Grilled Eggplant, Peppers, Leeks, Zucchini, Fennel, Tomatoes, Portobello Mushrooms, House-made Hummus, Pita Chips • Baked Wheel of Brie

Select One

Mac 'n Cheese Station

Choice of Two
Duck Confit and Fontina
Truffled Shrimp, Chèvre and Cheddar
Marinated Grilled Vegetables,
Mascarpone and Basil

Bruschetta Bar

Toppings to include:
Tomato and Basil
Chèvre and Pancetta
Olive Tapenade
Smoked Duck
Artichoke and Cheese

Shellfish Raw Bar

Blue Point Oysters, Little Neck
Clams, Gulf Shrimp, Jonah Crab
Claws, Lemon, Cocktail Sauce,
Mignonette Sauce

Slider Station

Choice of Two
BBQ Short Ribs
Pulled Pork and Spicy Slaw
House-made Meatball
Eggplant Parmesan
Buttermilk-fried Chicken

Hors d'Oeuvres

Select Seven

Tuna Tartar with Mango

Mini Baby Lamb Chops, Mint Glaze

Pancetta-wrapped Roasted Fig stuffed with Stilton, glazed with Ginger Reduction

Cherry Soda-marinated Duck Breast, Macadamia Nut Brioche, Pineapple Jalapeño Relish

Crispy Lobster-Pepper Brandade, Tempura Vidalia Onion, Citrus Salad, Spicy Ginger-Lychee Cream

Brioche Bun, Spicy Sweet Garlic-Chili Remoulade, Crispy Slab Bacon, Micro Arugula, Tempura Shrimp

Scallion Ricotta Pancake, Smoked Salmon Spicy Lump Crab Roll, Citrus Marmalade, Five Spice Wonton

Rum-glazed Sweet Plantain, Roasted Pineapple, Grilled Shrimp, Jalapeño-Cilantro Cream, Crispy Chorizo

Sweet Potato Pancake, Pork Belly, Jalapeño Chèvre, Cider-braised Pearl Onions, Local Maple Syrup Cream

Fried Green Tomato, Fire-roasted Orange-Onion Chutney, Herbed Buttermilk Lump Crab, Candied Horseradish

FIRST

Select One

Gnocchi, Crispy Bacon Lardon, Roasted Pearl Onions, Seasonal Mushrooms, Roasted Plum Tomato, Arugula, Chèvre-Horseradish Gratiné
Cavatelli, Broccolini, Grilled Onion, Caramelized Fennel, Roasted Peppers, Sugar Peas, Toasted Pine Nuts, Ricotta Salata, Champagne-Meyer Lemon Basil Sauce
Lobster Ravioli, Porcini Ragout, Warm Pea Tendril Leek Lump Crab Salad, Candied Grape Tomatoes, Sherry-Lemongrass Velouté, Chive Oil

SECOND

Select One

• Baby Greens, Roasted Plum Tomato Chutney, Grilled Asparagus, Roasted Caramelized Marsala Pearl Onions,
Smoked Mozzarella, White Balsamic-roasted Garlic-Basil Vinaigrette, Dark Balsamic Reduction

• Baby Greens, Five Spice Roasted Apple, Braised Truffle-Vidalia Onion, Crumbled Chèvre, Maple Bacon, Toasted Almonds, Fig-Balsamic Vinaigrette

• Baby Greens, Herbed Biscotti Croutons, Smoked Pistachios, Crispy Pancetta, Bleu Cheese, Peppers, Red Onion, Fresh Basil, Meyer Lemon-Kumquat Vinaigrette

INTERMEZZO

MAIN

Prosciutto-wrapped Tenderloin with Grilled Lobster Tail, Foie Gras, Whipped Potato with Fresh Horseradish, Chive, Chèvre, Truffled Au Jus

Agave Habanero-glazed Duck Breast, Sweet Potato Scallion Duck Confit Hash, Riesling Butter-braised Napa Cabbage,
Pickled Radish, Tamarind Apricot Demi-Glace

Chilean Sea Bass, Seafood Cassoulet, Leek and Oyster Mushroom Ragout, Citrus Herb-roasted Asparagus, Truffle-braised Little Gem Lettuce,
Fennel-roasted Plum Tomato Veloute

Truffle Shiitake Crostini, Thyme-roasted Eggplant Red Pepper Couscous, Marinated Grilled Artichoke, Garlic Baby Kale,
Shaved Parmesan Micro Arugula Salad, Pea Tendril Pesto, Aged Balsamic Drizzle

\$200 Per Person

All Main Courses garnished with Fresh, Seasonal Vegetables. Coffee and Tea Service also included. Please note a service fee and tax apply to all food and beverage prices.