

# SUPREME

## WEDDING PACKAGE



### PRICE LIST:

**Saturday Evening (April - October)** \$150 Minimum 125

**Saturday Evening (November - March)** \$140 Minimum 100

**Friday Evening Anytime** \$135 Minimum 100

**Sunday Evening Anytime** \$125 Minimum 100

### PRICES INCLUDE:

5 Hr. Premium Open Bar, Maître'd at your Service, Tax and Gratuity, Bridal Room, Seasonal Coat Check Service, Champagne Toast, Choice of Linens, Silk Centerpieces, Place Cards, Maps, Valet Parking.

## Cocktail Hour

### PREMIUM BRANDS FOR 5 HOURS

FOR THE PROTECTION OF THE HOSTS, GUESTS AND ESTABLISHMENT, NO SHOTS WILL BE SERVED.

## Hors D'oeuvres

### SERVED BUTLER-STYLE

Assorted Quiche  
Mini Franks in a Blanket  
Mini Crab Cakes  
Coconut Shrimp  
Spring Rolls  
Egg Rolls  
Chicken Quesadilla

Prosciutto & Goat Cheese Crostini  
Lobster Cobbler  
Maui Shrimp  
Beef Empanada  
Wild Mushroom Philo  
Cheese Calzone  
Cheese Steak Hoagie

Raspberry & Almond Brie  
Mozzarella with Tomato & Basil  
Bruschetta  
Lollipop Lamb Chops \$3 per piece  
Bacon Wrapped Scallops \$3 per piece  
Beef Wellington \$3 per piece

## Cold Platters

Jumbo Shrimp Cocktail  
Crudities with Accompanying Dip  
Fresh Fruit & Cheese Display  
Smoked Salmon  
Cold Antipasto Platter \$150 each  
Sushi Platter \$150 each  
Oysters & Clams \$1.50 per piece

## Chafing Dish Items

### CHOOSE TWO:

Prince Edward Island Black Mussels  
Fried Calamari  
Eggplant Rollatini  
Sausage & Peppers

Sweet & Sour Meatballs  
Chicken Teriyaki  
Volcano Calamari  
Penne Vodka

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### Choice of Carving Station or Pasta Station

\$5 ADDITIONAL FOR BOTH

#### CARVING STATION

##### CHOOSE 2

Flank Steak  
Pork Loin  
Baked Ham  
Roast Turkey Breast  
Roast Pig  
Tenderloin (Market Price)

#### PASTA STATION

##### CHOOSE 2 PASTAS

Penne  
Tortellini  
Rigatoni  
Bow Tie  
Linguine  
Wild Mushroom Risotto

##### CHOOSE 2 SAUCES

Vodka  
Marinara  
Garlic Cream  
Fresh Tomato & Basil  
Scampi & Broccoli  
Roma

### First Course

##### CHOOSE 1

Fresh Seasonal Fruits  
Lobster Bisque  
Manhattan Clam Chowder  
New England Clam Chowder  
Crab Cake

### Entrée Selections

##### CHOOSE 3

Entrées include potatoes and seasonal vegetables

##### Roast Prime Rib of Beef

*Slow roasted, seasoned with cracked black pepper and sea salt, cooked medium rare, served with horseradish and au jus*

##### Chicken Cordon Bleu

*Boneless breast of chicken stuffed with prosciutto and imported Swiss cheese, finished with a white velvet cream sauce*

##### Seafood Sampler

*Jumbo shrimp, sea scallops, flounder and lobster tail, baked and finished with a sundried tomato cream sauce*

##### Herb Crusted Salmon

*Chilean sea salmon with Japanese bread crumbs and spices, served with a garlic cream sauce*

##### Filet Mignon

*Tender filet mignon coated with herbs and spices, slow roasted with a merlot demi-glaze and béarnaise sauce*

##### Chicken Florentine

*Boneless breast of chicken topped with spinach, roasted red peppers, mozzarella cheese with a garlic cream sauce*

##### Pan Seared Chilean Sea Bass

*Chilean Sea Bass served with a balsamic reduction*

##### Stuffed Chicken

*Capon Breast stuffed with savory fig and pancetta basmati rice, finished with supreme sauce*

##### Surf & Turf (\$10 additional)

*Tender seasoned filet mignon and a 5oz. lobster tail*

### Salads

##### CHOOSE ONE:

Classic Caesar Salad  
Pear & Prosciutto with Balsamic Vinaigrette  
Mixed Greens with Balsamic Vinaigrette

### Desserts

Custom Tiered Wedding Cake  
Viennese Table with Chocolate Fountain  
Coffee & Tea Service

### Exit Station

##### \$5 PER PERSON

Bottled Water  
**Choice of One:** Pork Roll & Cheese, Grilled Cheese, Sliders, French Fries or Pretzels