



Reception with/without Ceremony 2020

Your Available Amenities:

- Private use of the Gardens, Estate and Mansion
 Historic Banquet Center with Large Dance Floor
 Wedding Coordinator/ Rehearsal included with Ceremony
 On Site Lighted Parking

	<i>Peak Season</i>	<i>Off-Season</i>
<u>Saturday Evening 7-11 pm</u> -Banquet Facility Rental:(4hrs,set up & clean up included) -Add 2 hr. Early Arrival for Pictures: (Wedding party and Decorators with access to the Grounds, Mansion and Dressing rooms available for the Ladies) -Add Ceremony:(Garden or Chapel Wedding with chairs and set up. Ceremony starts one hour prior to Reception)	<u>May-October</u> \$2200 + \$400 + \$1250	<u>Nov-April</u> \$1500 +\$400 +\$1000
<u>Fri. 7-11 or 8-12, Saturday 12-4, Sunday 4-8</u> -Banquet Facility Rental:(4hrs,set up & clean up included) -Add 2 hr. Early Arrival for Pictures: (Wedding party and Decorators with access to the Grounds, Mansion and Dressing rooms available for the Ladies) -Add Ceremony: (Garden or Chapel Wedding with chairs and set up. Ceremony starts 1 hr before Reception)	<u>May-October</u> \$1500 + \$400 + \$1000	<u>Nov-April</u> \$1500 +\$400 +\$1000

*Holiday, or Holiday weekend add \$500

PLUS Choose Your Dinner Package: Additional charges apply



Deluxe Buffet Package 2020

Select one:

- *California Salad : Tomato, and Onion with Vinaigrette Dressing and Croutons
- *Caesar Salad :, Red Onion and Parmesan with Caesar Dressing and Croutons
- *Larimore Salad: Onion, Feta, Cranraisins, Pecans with Raspberry Vinaigrette Dressing

Select one:

- *Chicken Marsala : breast of chicken with mozzarella, mushrooms & Marsala wine sauce
- *Chicken Piccata :breast of chicken with capers in a lemon and herb sauce
- *Chicken Modega :breast of chicken with bacon, provol cheese in a lemon wine sauce
- Apricot Chicken:breast of chicken topped with apricot sauce and almonds
- *Chicken Marinara: chicken breast topped with mozzarella, parmesan and red sauce
- *Chicken Spedini:breaded breast of chicken stuffed with cheese in wine sauce(add \$3p/p)
 - *Spinach Herb Cheese stuffed Chicken: (add \$3p/p)
 - *Roasted Pork Tenderloin: topped with warm spiced apples
 - *Lemon Pepper Cod:seasoned and baked in a light lemon sauce
 - *Sliced Top Round of Beef :topped with au jus

Select one:

- *Rice Pilaf *Garlic Mashed Potatoes *Au Gratin Potatoes *Roasted New Potatoes

Select one:

- *Penne Pasta in tomato cream sauce * Three Cheese Mac N Cheese
- *Pasta con Broccoli *Cajun Pasta bow tie pasta in lightly spiced Alfredo sauce with tri-color peppers

Select one:

- *Broccoli with butter and seasoning *Green Bean Almondine * Southern Green Beans
- *Maple Glazed Baby Carrots *Golden Buttered Corn

Includes:

- Fresh-baked Italian Bread with Butter
- Brewed Iced Tea, Coffee and Water
- White Table Linens, Glassware, China, Silverware, Uniformed Staff
- Dining area Tables and Silver Chiavari Chairs

Per Person Dinner Price:

\$25 p/p for 125 guests to 200 guests	\$ 30 p/p for 95 guests to 124 guests
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Enhancements: Choice of entree-\$3 p/p

Food purchase minimum on a Friday, Saturday afternoon or Sunday is \$3200 and Saturday evening is \$4200. Maximum capacity is 200 for a Buffet served meal.



Premium Plated Dinner Package 2020

Select one:

- ***California Salad** : Tomato, and Onion with Vinaigrette Dressing and Croutons
- ***Caesar Salad** :, Red Onion and Parmesan with Caesar Dressing and Croutons
- ***Larimore Salad**: Onion, Feta, Cranraisins, Pecans with Raspberry Vinaigrette Dressing
- ***Spinach Salad** :Tomato, Cranraisins, Bacon with Vinaigrette Dressing and Croutons

Select one:

- ***Chicken Marsala** : breast of chicken with ,mozzarella, mushrooms & marsala wine sauce
- ***Chicken Piccata** : breast of chicken with capers, in clear lemon and herb sauce
- ***Chicken Modega** : breast of chicken with bacon,provel cheese in a lemon wine sauce
- Apricot Chicken**:breast of chicken topped with apricot sauce and almonds
- * **Chicken Marinara** : breast of chicken topped with mozerella, parmesan and red sauce
- Chicken Spedini**:breaded breast of chicken stuffed with cheese in wine sauce(*add \$3p/p*)
 - ***Spinach Herb Cheese stuffed Chicken**: (*add \$3p/p*)
 - ***Roasted Pork Tenderloin** topped with warm spiced apples
- ***Lemon Pepper Cod** :seasoned and baked in a light lemon sauce
 - ***Sliced Top Round of Beef**: topped with au jus
- Beef Tenderloin**: topped with burgundy wine sauce (*add \$3p/p*)

Select one:

- ***Au Gratin Potatoes** ***Loaded Mashed Potatoes**
- ***Fettuccine** ***Penne Pasta** in tomato cream sauce
- ***Penne Pasta** with roasted peppers and sun dried tomatoes in Extra Virgin Olive Oil
- ***Pasta con Broccoli** ***Roasted New Potatoes** ***Long and Wild Grain Rice**

Select one:

- ***Golden Buttered Corn** ***Green Bean Almondine** ***Maple Glazed Baby Carrots**
- ***Fresh Broccoli** ***Southern Green Beans**

Includes:

Fresh-baked Italian Bread with Butter, Brewed Iced Tea, Coffee and Water
 White Table Linens, Glassware, China and Silverware, Uniformed Staff
 Dining area Tables and Silver Chiavari Chairs

Per Person Dinner plate price :

\$ 30 p/p for 125 guests to 250 guests	\$34 p/p for 95 guests to 124 guests
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Enhancements: Upgrade to choice of entree: \$3 p/p

***Kid meals:** Chicken Fingers, Mac N Cheese, Carrot sticks and Jello. *To provide, must have 10 or more children under the age of 12. ***Vegetarian meal:** Cheese Tortellini in Red sauce.

Food purchase minimum on a Friday, Saturday afternoon or Sunday is \$3200 and Saturday evening is \$4200. Maximum capacity is 250 for a plated dinner.