



Dinner Entrées

All prices listed include 4 1/2 hours of open bar, and unlimited wine service with dinner.

Stuffed Breast of Chicken Filled with wild rice and served with light butter sauce	\$72.00
Chicken Marsala Lightly breaded and baked in Marsala wine and mushroom sauce	\$72.00
Chicken Francaise Lightly breaded and baked in a white wine and mushroom sauce	\$72.00
Chicken Vesuvio Grilled breast of chicken served with white wine and garlic sauce	\$72.00
Chicken Florentine Stuffed with spinach and cheese and served with white wine cream sauce	\$72.00
Family Style Roast prime sirloin beef, grilled breast of chicken, and penne pasta marinara	\$79.00
Prime Rib of Beef Roasted and served with au jus	\$89.00
New York Sirloin Steak Grilled and served with sautéed mushrooms	\$89.00
Filet Mignon Grilled center cut filet	\$90.00
Chateaubriand Grilled and served with a bordelaise sauce	\$90.00
Filet Mignon & Chicken Breast Grilled Filet mignon shares the plate with grilled chicken breast in a lemon butter sauce	\$89.00
Filet Mignon & Norwegian Salmon Grilled Filet mignon shares the plate with Broiled salmon drizzled with a bourblanc sauce	\$92.00
Filet Mignon & Garlic Butter Shrimp Grilled Filet mignon shares the plate with Shrimp Dijon	\$99.00
Filet Mignon & Lobster Tail Grilled Filet Mignon shares the plate with Australian Lobster tail	Market Price

Premium Bar/Top Shelf (\$3.00 more per person)

Absolute	Dewars	Jack Daniels	Sapphire Gin
Titos	Johnnie Walker Red	Jim Beam	Tanqueray
Skyy	Glenlivet	Seagrams VO	...and many more
Bacardi	Malibu	Captain Morgan	

Dinner Entrées

(Continued)

Potato

Baked Idaho with sour cream
Parsley Boiled
Oven Browned
Garlic mashed
Parisian
Double Baked (\$1.00 pp)

Soup

French Onion
Minestrone
Cream of Broccoli
Cream of Mushroom
Cream of Chicken
Chicken Noodle

Desserts

French Vanilla Ice Cream
Strawberry or Chocolate Sundae
Mint Chocolate Chip Ice Cream
Cherries Jubilee (\$2.00 extra pp)
Chocolate Tartuffo (\$2.00 pp)
Cheesecake (\$2.50 pp)
Tiramisu (\$2.50 pp)
Ice Cream Filled Chocolate Tulip Shell
****225 person minimum (\$2.50pp)****
White Chocolate Mousse with
Rasp&Blackberry (\$2.00 extra pp)

Vegetable

Green Beans Almondine
Fresh Medley
Grilled Vegetables
Stuffed Baked Tomato (\$2.50 pp)
Asparagus wrapped in carrot ring (\$2.50 pp)
Asparagus with Hollandaise (\$2.50 pp)

Salad

Tossed Chef Salad
Caesar Salad
Grecian Salad (\$2.50 pp)
Mixed Greens w/ walnuts & cranberries (\$2.50 pp)
Cucumber wrap salad (\$2.50 pp)

Appetizers

Penne Pasta w/ Vodka Cream Sauce (\$2.50 pp)
Bow-Tie pasta w/ Alfredo Sauce (\$2.50 pp)
Tomato and Basil Bruschetta (\$2.00 pp)
Assorted Flavors of Intermezzo (\$1.50 pp)
Wild Mushroom Risotto(3.50pp)
Fried Calamari (\$4.00 pp)
Antipasto (\$4.50 pp)
Grilled Octopus (\$5.00 pp)
Shrimp Cocktail - Market Price per person

Wedding Package

4 ½ hours premium open bar
Unlimited wine service throughout dinner & Champagne Toast for head table
Choice of Entrée with Selections of
Soup, Salad, Potato, Vegetable & Dessert
Unlimited Fresh Baked Bread & Butter
Deluxe Wedding Cake with cutting & wrapping included
(Cake service \$1.95 pp extra)
China, Silver, Glassware and
Table linens with your choice of linen napkin color
Private Bridal Room with Complimentary Champagne Toast
Champagne Toast for all guests \$2.75 per person extra
All Gratuities are included in the entrée price for wait staff & bartenders
8.00% sales tax additional
Captain fee applies

Hors d' Oeuvres

(8 items included in each service style)

Italian Sausage	Pizza Bread	Barbeque Meatballs
Chicken Brochettes		Beef Brochettes
Stuffed mushrooms		Spinach Puffs
Cheese Puffs		Assorted Cheese Tray

Butler Style- \$7.00 per person

Buffet Style - \$9.00 per person

Seafood Buffet

Choice of two of the following- \$25.00 per person

Shrimp Cocktail	Crab Legs (market price)
Fried Calamari	Broiled Lobster Meat (market price)
Fried Shrimp	Scallops wrapped in Bacon
Grilled Octopus	

Sweet Table

Assorted French and Italian Pastries - \$6.00 per person
Seasonal Fresh Fruit - \$3.50 per person

Deluxe Sweet Table

Assorted French and Italian Pastries
Seasonal Fresh Fruit Arrangement
Assorted Chocolate & Raspberry Mousses
Chocolate Covered Strawberry Trees
Full Block Ice Sculpture
\$14.00 per person