

RUBY

5 hour event with 3 different pricing options.

APPETIZER COURSE - 1 HOUR

Served on buffet table and butler style

Assorted Hot & Cold Hors d'oeuvres to include:

Vegetable crudités w/ranch dip

Fresh seasonal fruit

Medley of cheese, flatbreads & pepperoni slices

Mozzarella sticks, spring rolls, jalapeño poppers,

Assorted quiche, Swedish meatballs, penne marinara

Chilled shrimp w/cocktail sauce

Assortment of olives

ENTREE COURSES

CHOICE OF 3:

Boneless breast of chicken Marsala

Boneless breast of chicken francese

London broil w/mushrooms & onions

Roast turkey breast

Honey glazed ham

Italian sausage & peppers

Stuffed shells

ACCOMPANIMENTS

CHOICE OF 2:

Garlic mashed potatoes, candied yams,

Wild grain rice pilaf, pasta primavera,

Oven roasted herbed potatoes

CHOICE OF 1:

Fresh vegetable sauté

Creamed corn

Baby carrots in butter sauce

Mesculin Greens w/ Vinaigrette Dressing

Assorted Dinner Rolls and Butter

Custom Tiered Wedding Cake

Coffee & Tea Service

Assorted Soda

per person: \$78/\$90/\$98

plus NYS Tax & 20% service charge

1st price-no liquor /

EMERALD

5 hour event with 3 different pricing options.

APPETIZER COURSE - 1 HOUR

Served on buffet table and butler style

Assorted Hot & Cold Hors d'oeuvres to include:

Vegetable crudités w/ranch dip

Fresh seasonal fruit

Medley of cheese, flatbreads & pepperoni slices

Mozzarella sticks, spring rolls, assorted quiche,

Penne marinara, sausage cheese balls,

Stuffed mushrooms,

Chilled shrimp w/cocktail sauce

Assortment of olives

ENTREE COURSES

CHOICE OF 3:

Stuffed breast of chicken

Chicken cordon bleu

Roast sirloin of beef w/gravy

Steak filet kabobs

Root beer pulled pork

Stuffed filet of sole

Jumbo shrimp scampi

ACCOMPANIMENTS

CHOICE OF 2:

Garlic mashed potatoes

Augratin potatoes w/cheddar

Wild grain rice pilaf

Cavatelli and broccoli

Stuffed shells

CHOICE OF 1:

Fresh vegetable medley

Green beans almandine

Tomato slice w/fresh mozzarella

Mesculin Greens w/ Vinaigrette Dressing

Assorted Dinner Rolls and Butter

Custom Tiered Wedding Cake

Coffee & Tea Service

Assorted Soda

per person: \$85/\$97/\$105

plus NYS Tax & 20% service charge

2nd price-beer, wine & champagne /

DIAMOND

5 hour event with 3 different pricing options.

APPETIZER COURSE - 1 HOUR

Served on buffet table and butler style

Assorted Hot & Cold Hors d'oeuvres to include:

Vegetable crudités w/ranch dip

Fresh seasonal fruit

Skewered Italian antipasto

Mozzarella sticks, assorted quiche,

Sausage cheese balls, penne ala vodka,

Stuffed clams, fried ravioli,

Tomato slices w/fresh mozzarella

Chilled shrimp w/cocktail sauce

Assortment of olives

ENTREE COURSES

CHOICE OF 3:

Chicken Lippincott

Chicken fiorentina

Filet mignon w/mushrooms & onions

Prime rib of beef w/aujus gravy

Herb crusted salmon

Coconut jumbo shrimp

Grilled pork loin roast

ACCOMPANIMENTS

CHOICE OF 2:

Garlic mashed potatoes

Roasted sweet potato medley

Stuffed Portobello mushrooms

Tortellini Alfredo

Lobster ravioli or braised beef ravioli

CHOICE OF 1:

Broccoli florets w/cheddar cheese

Green beans almandine

Grilled asparagus

Classic Caesar Salad or Mesculin Greens

w/ Vinaigrette Dressing

Assorted Dinner Rolls and Butter

Custom Tiered Wedding Cake

Coffee & Tea Service

Assorted Soda

per person: \$95/\$107/\$115

plus NYS Tax & 20% service charge

3rd price-full top shelf bar