

Tie the Knot without Spending A Lot...

~Platinum Dinner Package~

The following are included with all Platinum selections:

Imported and Domestic Cheese Display

Fresh Vegetable Crudités

Fresh Fruit Display

Four Hot Appetizer Choices

Wine or Champagne Toast

Ice Sculpture of Your Choice

Wedding Cake

Selection of Chocolate Dipped Strawberries

Platinum Plated Dinner Package

Choice of Salad, Fresh Bakery Rolls, Choice of Starch, Fresh Seasonal Vegetable, and Coffee Service.

Entrées, please choose two to offer your guests:

Fresh Oven Roasted Turkey with Herb Bread Stuffing

Herb Marinated Chicken Breast with Cranberry Jelly

Roast Pork Tenderloin with Caramelized Onions and Demi Glace

Chicken Cordon Bleu stuffed with Honey Cured Ham and Swiss Cheese

Baked Stuffed Haddock with Cracker Crumb Stuffing

Broiled Maryland Crab Cake with Honey Mustard Dijonaise

Steamed Asian Citrus Chilean Sea Bass

Baked Jumbo Shrimp stuffed with a seafood cracker crumb stuffing

Prime Rib of Premium Beef Au Jus

Baked Stuffed Filet of Sole topped with a Lobster Sherry Cream Sauce

Sliced Premium Tenderloin of Beef with Wild Mushroom Demi Glace

Poached Salmon Filet with Lemon, Honey and Dill Glaze

Mixed Grille Entrées:

Sliced Tenderloin of Beef served with your choice of...

Baked Stuffed Lobster Tail

Baked Stuffed Shrimp

Maryland Crab Cake with Honey Mustard

Please choose one of the following to accompany your entrée choices:

***Buttery Whipped Potatoes * Rice Pilaf * Herb Roasted Potatoes * Baked Idaho
Potato***

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~Platinum Buffet Dinner Package~

There is a 50 guest minimum for a buffet.

Salads, please choose two:

Field Greens Salad

with Assorted Dressings

Classic Caesar Salad

Chilled Balsamic Penne Salad

with Artichokes, Roasted Red Peppers, Red Onions and Garlic

Antipasto Salad

*with Genoa Salami, Pepperoni, Provolone Cheese, Black Olives and
Peppercinis*

Peasant Greek Salad

*with Crisp Cucumbers, Vine Ripened Tomatoes, Red Onion, Feta Cheese and
Black Olives*

Spinach Salad

*with Mandarin Oranges, Toasted Almonds, and Pineapple with a Raspberry
Vinaigrette Dressing*

Fresh Mozzarella Roma Tomato Salad

with Balsamic Drizzle

Starch, please choose two:

*Whipped Garlic Mashed Potato with Sweet Onion and Parmesan Cheese
Baked in the Oven*

Roasted Red Bliss Potatoes

Garlic Mashed Red Skin Potatoes

Classic Rice Pilaf

Manicotti Marinara stuffed with Ricotta and Parmesan Cheeses

Three Cheese Stuffed Shells topped with Marinara and Mozzarella Cheese

Wild Mushroom Tortellini Alfredo

Seasonal Vegetable, please choose one:

Fresh Buttered Baby Carrots

Green Beans Almandine

Oven Baked Broccoli Au Gratin

*Fresh Roasted Vegetable Medley with Zucchini, Summer Squash, Red
Peppers, Onions, Broccoli and Garlic*

Entrée Choices, please choose three:

Chicken Picatta with Lemon Butter Sauce and Capers

Nantucket Seafood Newburg

Herb Roasted Statler Chicken Breast

***Chicken Oscar Topped with Asparagus Spears, Crabmeat, and Hollandaise
Sauce***

Chicken Breast with Mushroom and Marsala Wine Sauce

Crabmeat Stuffed Filet of Sole with Lobster Sherry Cream Sauce

Broiled Maryland Crab Cake with Honey Mustard Dijonaise

Steamed Asian Chilean Sea Bass

Chicken Cordon Bleu stuffed with Honey Cured Ham and Swiss Cheese

Cornish Game Hen stuffed with Wild Rice and Herbs

Broiled Steak Tips marinated in our Special Sauce

Baked Honey Ham

Chef attended Sliced Tenderloin of Premium Beef

Chef attended Prime Rib of Premium Beef Au Jus

***Slow Roasted Pork Tenderloin Medallions with Apple Horseradish Glaze and
Caramelized Onions***