

# McLoone's Pier House

## ATLANTIC WEDDING PACKAGE

*Maitre d' to Coordinate your Reception  
Custom Made Floor Length Wedding Linens  
Votive Candles to Compliment your Centerpieces  
Four Hour Open Bar  
Custom Made Wedding Cake  
Bridal Bathroom  
Direction Cards  
White Glove Service*

*\*Available Friday Evenings, Saturday Afternoons & Sundays for 2010 Only*

## COCKTAIL HOUR

*Butler Passed Champagne as your Guests arrive*

*Fresh Vegetable Crudités served with Creamy Dipping Sauces*

*International Cheese Display of Imported & Domestic Cheeses  
Garnished with an array of Fresh Fruit & Assorted Crackers*

### BUTLER PASSED HORS D'OEUVRES

*Choice of Eight:*

*Fried Ravioli with Plum Tomato Dipping Sauce  
Baked Brie with Strawberry Grand Marnier Sauce  
Steamed Asian Dumplings with Soy Dipping Sauce  
Fresh Sautéed Spinach & Feta Cheese wrapped in Crisp Phyllo  
Baked Mini Quiches  
Homemade Potato Pancakes with Sour Cream  
Thinly Sliced Prosciutto wrapped around Fresh Melon  
Mini All Beef Franks wrapped in Puff Pastry  
Sautéed Herb Sausage or Crabmeat stuffed in marinated Mushroom Caps  
Crisp Smoked Bacon wrapped around Sweet Scallops  
Marinated Beef or Seafood Skewers  
Chicken Saltimbocca  
Thinly Sliced Smoked Salmon Canapé's with Sour Cream & Dill  
Crispy Chicken Spring Rolls  
Fried Shrimp Wonton with Sweet & Sour Sauce  
Lean Corned Beef on Mini Rye with Sauerkraut, Russian Dressing & Swiss Cheese*

# SIT-DOWN DINNER

## CHAMPAGNE TOAST

*Garnished with a Strawberry*

## SALAD

*Choice of One:*

*Mixed Field Greens, Cherry Tomatoes, Carrots & Herbed Croutons  
wrapped in a sliced Cucumber drizzled with Balsamic Vinaigrette*

*Traditional Caesar with Herbed Croutons & Imported Parmesan Cheese*

## ENTRÉES

*Choice of Two Tableside:*

*Chicken Savoy*

*Pan Seared Chicken Breast topped with  
Artichoke Hearts, Cherry Tomatoes & a Balsamic Demi Glaze*

*Chicken Florentine*

*Baked Chicken Breast rolled with Spinach &  
Mozzarella finished with an Alfredo Sauce*

*Broiled Salmon*

*With a Lemon Beurre Blanc*

*Tilapia Francaise*

*Topped with Capers & Tomatoes in a Lemon Butter Wine Sauce*

*Served with Parmesan Mashed Potatoes & Julienne Vegetables*

*Rolls & Butter*

## DESSERT

*Custom Tiered Wedding Cake*

*Freshly Brewed Coffee, Decaffeinated Coffee & Tea*

*\$79 Per Person,*

*Plus 7% Sales Tax & 18% Service Charge*