

McLoone's Pier House

CARIBBEAN WEDDING PACKAGE

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

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
Fresh Tomato Bruschetta & Hummus Display
Warm Spinach & Artichoke Dip served with Tri-Colored Tortilla Chips*

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*

PASTA STATION

Choice of Two:

*Tortellini, Rigatoni, Farfel or Penne with Choice of Sauce:
Vodka, Bolognese, Alfredo, Pesto with Plum Tomatoes, Marinara, Puttanesca & Primavera*

SIT-DOWN DINNER

CHAMPAGNE TOAST

Garnished with a Strawberry

APPETIZER

Choice of One:

Jumbo Lump Crab Cake with a Spicy Remoulade

Spicy Tuna Tartar atop a Fried Wonton

Lobster Ravioli with a Light Vodka Sauce

Beggars Purse of Grilled Chicken, Sun-dried Tomatoes & Artichokes wrapped in Phyllo

Seared Beef Carpaccio drizzled with Olive Oil, Lemon & Cracked Black Pepper

Cheese Tortellini with Tomatoes, Mozzarella, Basil, Olive Oil & Balsamic Vinaigrette

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 Three 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

Top Sirloin

With a Mushroom-Onion Demi Glaze

*Served with Parmesan Mashed Potatoes & Julienne Vegetables
Rolls & Butter*

DESSERT

Custom Tiered Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$99 Per Person - Friday & Sunday Evenings

\$109 Per Person - Saturday Evenings

Plus 7% Sales Tax & 18% Service Charge