

# McLoone's Pier House

## MEDITERRANEAN WEDDING PACKAGE

*Maitre d' to Coordinate your Reception  
Custom Made Floor Length Wedding Linens  
Votive Candles to Compliment your Centerpieces  
Five Hour Premium Open Bar  
Upgraded 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*

*\*\*\*Passed Shrimp Cocktail Included\*\*\**

## PASTA STATION

*Choice of Two:*

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

## CARVING STATION

*Choice of One:*

*Oven Roasted Turkey, Roast Beef & Stuffed Loin of Pork*

# 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*

*Crabmeat stuffed Fillet of Sole*

*Baked & topped with a Lemon Beurre Blanc*

*Filet Mignon*

*With a Mushroom-Onion Demi Glaze*

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

## DESSERT

*Custom Tiered Wedding Cake & Assorted Mini Pastries*

*Freshly Brewed Coffee, Decaffeinated Coffee & Tea*

*\$125 Per Person for Friday & Sunday Evenings*

*\$135 Per Person for Saturday Evenings*

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