

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
Crisp Smoked Bacon wrapped around Sweet Scallops

Sautéed Herb Sausage or Crabmeat
stuffed in marinated Mushroom Caps
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

STATIONS

A Uniformed Chef will prepare & serve the following

Choice of Two Stations:

PASTA STATION

Choice of Two:

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

STIR FRY STATION

Chicken & Beef sauteed with peppers & onions, served with rice

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