

# McLoone's Pier House

## BUFFET 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  
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*

# 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*

*~ Appetizer & Salad will be plated & served ~*

## ENTRÉES

### SEAFOOD

*Choice of One:*

*Broiled Salmon with a Lemon Beurre Blanc*

*Fillet of Sole stuffed with Crabmeat & topped with a Tarragon Cream Sauce*

*Grilled Swordfish with White Wine & a Caper Lemon Butter*

### CHICKEN

*Choice of One:*

*Chicken Francaise, Marsala or Piccata, Stuffed Chicken Breast Florentine,*

*Chicken Breast sautéed with Artichokes, Mushrooms & Sun-dried Tomatoes in a Sherry Cream Sauce*

## 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 or Stuffed Loin of Pork*

*Served with Roasted Red Bliss Potatoes & Julienne Vegetables*

*Rolls & Butter*

## DESSERT

*Custom Tiered Wedding Cake*

*Freshly Brewed Coffee, Decaffeinated Coffee & Tea*

*\$112.50 Per Person, Friday & Sunday Evenings*

*\$125 Per Person, Saturday Evenings*

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