



Wedding Cocktail Reception Menu

Boat Room Cocktail Hour

Fresh Vegetable Crudite with Creamy Dipping Sauce

International Cheese Display of Imported & Domestic Cheeses
Garnished with Seasonal Fresh Fruit

Butler Passed Hot & Cold Hors D'oeuvres for One Hour
(choice of 8 - see page two)

Bruschetta & Hummus Display

Premium Open Bar

River Room Reception

Traditional Champagne Toast

Mixed Baby Field Greens Salad or Caesar Salad
Mozzarella & Tomato Display

Chef Prepared Pasta Station

Select Two Types of Pasta & Two Sauces
Tortellini or Penne with:

Vodka, Alfredo, Pesto with Plum Tomatoes,
Marinara, Carbonara, Puttanesca or Primavera

Chef's Carving Board

Accompanied with Silver Dollar Rolls & Condiments

Chafing Dish Selection

(Choice of Two - see page three)

Accompanied with a Choice of Potato or Rice and a Seasonal Fresh Vegetable

Custom Tiered Wedding Cake

Fresh Brewed Coffee, Decaffeinated Coffee & Tea

4 Hour Reception - \$90

5 Hour Reception - \$100



Hot & Cold Hors D'oeuvre Selections

Homemade Potato Pancakes with Smoked Salmon and Horseradish
Chilled Italian Antipasto Kabob
Crostini with Hummus and Tomato Vinaigrette
Baked Brie with Strawberry Grand Marnier Sauce
Cajun Chicken Bites with Horseradish and Sour Cream Dip
Crispy Spring Rolls with an Orange Sweet & Sour Sauce
Mini Reuben
Steamed Oriental Dumpling with Soy Dipping Sauce
Prosciutto and Melon Wrap
Seared Ahi Tuna Canape topped with Mango Chutney Dressing
Mini Coney Island Franks wrapped in Puff Pastry
Fresh Sauteed Spinach and Feta Cheese wrapped in Phyllo Triangles
Crabmeat Puffs
Cucumber topped with Bleu Cheese and Walnut Mousse
Sauteed Herb Sausage or Crab Stuffed Mushroom Caps
Baked Mini Quiche Assortment
Brown Sugar Bacon Wrapped Scallops
Coconut Chicken
Mozzarella En Carozza
Red Bliss Potato Cups with Bacon, Scallions, Cheddar Cheese and Sour Cream
Clams Oreganata

Enhance your Menu

\$5 per person

(choose 2)

Mini Lamb Chop with Mint au Jus
Pan Seared Maryland Lump Crabcakes
Coconut Shrimp
California or Vegetable Sushi Rolls



Chafing Dish Choices are as follows:

Chicken Francaise, Marsala or Piccata

Chicken Szechuan

Chicken Florentine

Eggplant Rollatine rolled with Ricotta and Mozzarella

Fresh Little Neck Clams roasted with Garlic and Lemon Oil

Mussels in Lemon Garlic of Fresh Pomodoro Sauce

Shrimp and Scallop Scampi

Broiled Salmon with Lemon Butter

Fillet of Tilapia with Seasoned Bread Crumbs and Tomato Caper Vinaigrette

Grilled Swordfish with White Wine, Lemon and Capers

Fresh Italian Sweet Sausage sautéed with Onions, Red and Green Peppers,

Garlic, Olive Oil, Fresh Basil and Plum Tomatoes

Beef Tips with Marsala Wine and Sundried Tomatoes

Pasta

Choice of Tortellini, Farfalle or Penne

Choice Of Sauce: Vodka, Bolognese, Alfredo, Pesto with Plum Tomato,

Marinara, Carbonara, Puttanesca or Primavera

Call our Lauren Kauffmann, Banquet Director for more information.

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