



## Wedding Dinner Buffet Package

### Boat Room Cocktail Hour

Butler Passed Champagne upon arrival

Fresh Vegetable Crudite with Creamy Dipping Sauce

Butler Passes Hot & Cold Hors D'oeuvres for One Hour  
(Choice of 8)

Bruschetta & Hummus Display

Premium Open Bar for Five Hours

### River Room Buffet Dinner

Traditional Champagne Toast

#### Appetizer:

Fresh Mozzarella & Tomato  
or Pasta Du Jour

#### Salad:

Mixed Baby Field Greens Tossed with Balsamic Vinaigrette

(The above two courses will be served tableside)

#### Dinner:

Chef's Carving Board

*Accompanied with Silver Dollar Rolls & Condiments*

Buffet Entrees

*Choice of Three Hot Chafers (see page two)*

Choice of Potato or Rice and a Seasonal Fresh Vegetable

#### Dessert:

Custom Tiered Wedding Cake

Fresh Brewed Coffee, Decaffeinated Coffee & Tea



*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, Alfredo, Pesto with Plum Tomato,*

*Marinara, Carbonara, Puttanesca or Primavera*

Call Lauren Kauffmann, our Banquet Director for more information.

732-842-2894