



WEDDING MENU
2010





DELUXE WEDDING PACKAGE

(50 person minimum)

1 Hour Open Bar before Dinner (4 hours total)

Vegetables & Dip Display
(During cocktail hour)

Champagne toast for Head Table

Chef Salad

Entrée (Choice of Two)

10 oz. New York Strip Steak

10 oz. Prime Rib of Beef

8 oz. Filet Mignon

Broiled Salmon

Chicken Cordon Bleu

Chicken Parmesan

Sliced Top Sirloin.

Chicken Marsala

Medallions of Pork Tenderloin

Pasta Primavera

(You may give your guests a choice of two entrées to choose from)

Potato (Choice of One)

Red Roasted, Garlic Mashed, Baked

Served with Seasonal Vegetable, Rolls and Butter,
Coffee, Tea and Decaf

Dessert

Cut and Serve Your Cake

Ice Cream or Mousse

3 HOURS OPEN BAR AFTER DINNER

*Above prices are exclusive of 8% Sales Tax & 16% Gratuity



Deluxe Sit Down Dinner Selections

(Individually Served – Choice of Two / 50 person minimum)

Filet Mignon 8 oz

(An 8-ounce Charbroiled Center Cut Tenderloin Filet)

New York Strip Steak 10 oz

(A 10-ounce Charbroiled Strip Steak)

Prime Rib of Beef 10 oz

(Slow Roasted Sliced Prime Rib of Beef with au jus)

Chicken Cordon Bleu

(Boneless Breast of Chicken Rolled with Ham and Swiss Cheese)

Broiled Salmon

(Fresh Salmon lightly seasoned with dill sauce)

Chicken Parmesan

(Breaded Chicken Cutlet topped with Sauce and Cheese & Side Pasta)

Sliced Top Sirloin

(Rolled top sirloin with au jus)

Chicken Marsala

(Sautéed Chicken Breast with Mushrooms in a Marsala Wine Sauce)

Medallions of Pork Tenderloin

(Pan seared medallions with glaze)

Pasta Primavera

(A medley of fresh vegetables sautéed in a white sauce over pasta)

All Entrees Include Salad, Potato, Seasonal Vegetable, Rolls & Butter, and Dessert

Coffee, Tea & Decaf

*Above prices are exclusive of 8% Sales Tax & 16% Gratuity



FAMILY STYLE WEDDING PACKAGE

(50 person minimum)

1 Hour Open Bar before Dinner (4 hours total)

Vegetables & Dip Display
(During cocktail hour)

Wine Toast for All Guests / Champagne toast for Head Table

Pasta (Choice of One)

Penne Pasta with Marinara Sauce
Broccoli Alfredo with Bow Tie Pasta
Three Cheese Baked Ziti

Potato (Choice of One)

Garlic Mashed
Red Roasted Potato
Potato Au Gratin
Rice Pilaf

Vegetable (Choice of One)

Green Beans Almandine
Glazed Carrots
Fresh Vegetable Medley

Entrée (Choice of Two)

Sliced Roast Beef au Jus
Stuffed Pork Tenderloin with Bread Stuffing
Roasted Herbed Chicken
Grilled Marinated Chicken Breast with Marsala Sauce
Sliced Turkey Breast with Cranberry Chutney and Gravy
Italian Sausage with Onions and Peppers
Chicken Cacciatore
Breaded Pork Chops

Served with Salad, Rolls, Bread & Butter, Coffee, Tea, & Decaf

Dessert

Cut and Serve your Cake, Ice Cream or Mousse

*Above prices are exclusive of 8% Sales Tax & 16% Gratuity



TRADITIONAL BUFFET WEDDING PACKAGE

(50 person minimum)

1 Hour Open Bar before Dinner (4 hours total)

Vegetables & Dip Display
(During cocktail hour)

Wine Toast for All Guests / Champagne toast for Head Table

Salad

Tossed Salad
Three Bean Salad
Potato Salad
Pasta Salad

Pasta

Pasta Marinara

Entrée

Roasted Chicken
Carved Roast Beef

Potato

Oven Roasted Potatoes

Also

Relish Tray
Green Beans Almandine
Rolls, Bread & Butter,
Dessert
Cut and Serve your Cake
Coffee, Tea & Decaf

*Above prices are exclusive of 8% Sales Tax & 16% Gratuity



GRAND NIAGARA BUFFET WEDDING PACKAGE

(50 person minimum)

1 Hour Open Bar before Dinner (4 hours total)

Cheese and Vegetables & Dip Display
(During cocktail hour)

Wine Toast for All Guests / Champagne toast for Head Table

Salad

Served Chef Salad
New Potato & French Bean Salad
Antipasto Pasta Salad
Seafood Salad

Pasta

Pasta Marinara

Entrée

Roasted Herb Chicken
Carved Roast Beef
Carved Turkey
Broiled Haddock
Cheese Tortellini with Meat Sauce

Potato

Twice Baked Potato

Also

Relish Tray Per Table
Fresh Vegetable Medley
Rolls, Bread & Butter, & Assorted Dressings
Dessert
Cut and Serve your Cake
Coffee, Tea & Decaf

3 HOURS OPEN BAR AFTER DINNER

*Above prices are exclusive of 8% Sales Tax & 16% Gratuity



WEDDING PACKAGE COMPLIMENTARY SERVICES

Champagne Toast for Head Table

White Table Linens & Napkins

Favor Placement

Cake Cutting and Wares

Mirrors on Table

Elevated Head Table

Skirting for Tables

Brandy Snifter Centerpieces for Tables

Candelabra for Head Table

White Tooling and White Lights for Gift, Cake, Place Card, and Head Tables

Other Services Available

(Additional Charge)

Chair Covers Available

Colored Linen & Overlays Available

Children's Menus

Available on Request

Vegetarian Selections

Available on Request

Audio & Visual Equipment

Available & Priced on Request



APPETIZERS

(price by 50 pieces unless otherwise specified)

Sausage Stuffed Mushrooms

Seafood Stuffed Mushrooms

Swedish Meatballs

Italian Meatballs

Imported and Domestic Cheese Board

Fresh Fruit Tray

Crudities and Dip Display

Pizza Squares

Canapés

Italian Antipasto Tray

Jumbo Shrimp Cocktail

Jumbo Shrimp Cocktail (per person)

Cocktail Party (Unlimited for 1 Hour)

Stuffed Mushrooms, Assorted Canapés, Swedish Meatballs,
Cheese Board with Fresh Fruit, Chicken Wings,
Vegetables and Dip, Pizza Squares,

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SHOWER MENU

(50 person minimum)

All menus include 1-hour of unlimited fruit punch of your guests.

New York Deli Buffet

Soup of the Day
Coleslaw, Pasta Salad, Potato Salad
Assorted Deli Meats, Cheeses, and Condiments
Bread and Rolls
Cookies & Brownies
Coffee, Tea & Milk

For an extra added touch:

A hot pasta entrée
A beef carving station

Formal Sit Down Meals

(Choice of one)

Select one of our savory originals as the main course:

Bowties Alfredo with Grilled Herb Shrimp
Top Sirloin of Beef with Bordelaise Sauce
Chicken & Vegetables Stir Fry over Rice
Baked Lasagna – Vegetable, Beef or Seafood
Chicken Caesar Salad
Pasta with Marinated Grilled Vegetables

All formal sit down meals served with a chef salad, rolls & butter, coffee, tea and milk.
Add a cup of homemade soup.

Desserts

(Choice of one)

Chocolate or Strawberry Mousse
Ice Cream with Topping
New York Style Cheesecake
Black Forest Cake
Add a dessert

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