



# The Coastal Wedding Package

Four Hours of our Premium Open Beverage Service

## Harvest Table

Blocks & Wedges of International Cheeses, Artistically Displayed with Seasonal Fruit, Garnished with Grapes and Berries and Served with Gourmet Crackers

## Butlered Hors d'oeuvres

(Please Select Five)

Mini Crab Cakes with Chipotle Aioli - Baked Seafood Stuffed Mushrooms - Chicken Sate with Spicy Peanut Sauce  
Artichoke & Spinach in Herbed Phyllo - Vegetable Spring Rolls with Spicy Plum Sauce - Jerked Pork on Plantain Chips  
Cajun Beef Skewers, Gorgonzola Dipping Sauce  
Grilled Vegetable Gazpacho or Butternut Crab Sippers

## Served Salad Course

Hearth Baked Breads with Whipped Butter

(Please Select One)

Classic Caesar Salad with Garlic Parmesan Croutons  
Field Greens with Tomatoes, Cucumbers & Carrots tossed with Balsamic Vinaigrette or Lemon Honey Mustard Vinaigrette

## Live Action Dinner Stations

### The Carving Board

(Please Select One Combination)

Braised Beef Brisket with Honey Molasses Chipotle Glaze and Herb Grilled Sides of Atlantic Salmon with Gazpacho Relish  
Yukon Gold Potato Cake with Sharp Cheddar and Scallions- Fresh Vegetable Sauté with Roasted Garlic  
OR

Roasted Sirloin of Beef with Horseradish Cream and Herb Crusted Breast of Turkey with Cranberry Orange Relish  
Fresh Asparagus Lightly Grilled with Lemon Zest, Olive Oil and Pink Sea Salt- Parmesan Herb Risotto Cake

(Please Select Two Compliment Stations)

## Pasta Extravaganza

Your Choice of Two Pastas, Two Sauces served with Cracked Black Pepper, Crushed Red Pepper, Romano Cheese, Artichoke Hearts, Roasted Red Peppers, Roasted Mushrooms, Sweet Peas, Roasted Garlic, Primavera Vegetables and Fresh Spinach  
Selections include Penne, Fusilli, Tortellini or Farfalle Pasta, Tomato Pomodoro, Reggiano Parmesan Cream, Basil Pesto or Pink Vodka Sauce,

## Mashed Potato Parfait

Yukon Gold Potatoes, hand mashed, with cream, sweet butter and sea salt and served with Merlot Gravy, Smoked Bacon, Truffle Oil, Cheddar, Scallions, Grilled Onions, Sour Cream, Roasted Mushrooms, Roasted Garlic, Diced Tomatoes

## Asian Stir Fry

Stir Fried Bok Choy, Julienne Carrots, Red Bell Peppers, Bean Sprouts, Snow Peas, Broccoli, Sesame Seeds, Shitake Mushrooms, and Roasted Peanuts.

Served with Your Choice of Two Sauces: Ginger Orange Teriyaki, Spicy Peanut or Thai Coconut Curry

Selections served over Your Choice of Fragrant Steamed Basmati Rice or Lo Mein Noodles

Presented in Chinese Boxes with Chopsticks

## Seafood Cocktails

Imagine Mojito Shrimp with Lime Creme Fraiche, Shrimp Madagascar with Pernod and Green Peppercorn Cream, Lemoncello Seared Scallops with Lemon Mascarpone, Hypnotiq Scallops with Citrus Mango Salsa or Ahi Tuna with Ginger Plum Sauce  
Pan Seared and Flambeed then served over Confetti Basmati Rice in Martini Glasses

(please choose two selections from above)

## Coffee and Dessert Station

Custom Designed Wedding Cake

Freshly Brewed Coffee, Decaf and Select Teas

\$99.95 per person plus 20% Service Charge and 6% Sales Tax

(A minimum guest count of 100 is required)

Special Pricing may apply for Friday and Sunday Evening Events and Afternoon Events