



The Star Fish Wedding Package

Four Hours of our Premium Open Beverage Service

Champagne Toast

Harvest Table

Blocks & Wedges of International Cheeses, Artistically Displayed with Seasonal Fruit,
Garnished with Grapes and Berries and Served with Gourmet Crackers
Grilled Parmesan Herb Flat Breads served with a Tapenade Trio
(With Selection of One of the Following)
Seasonal Vegetable Crudités with Tomato Basil and Curry Mango Dips
Double Cream French Brie Baked in Flaky Pastry with Sweet Plum Filling

Butlered Hors d'oeuvres

(Please Select Five)

Honey Mustard Scallops Wrapped in Crispy Bacon - Vegetable Spring Rolls with Spicy Plum Sauce
Sesame Seared Ahi Tuna on a Wonton Crisp with Micro Greens and Wasabi Drizzle
Sun Dried Tomato & Fresh Mozzarella Bruschetta - Asian Duck Spring Rolls, Orange Wasabi Cream
Ginger Roasted Shrimp with Green Tea Aioli served in an Asian Spoon
Grilled Bistro Filet Crostini with Horseradish Cream, Chive Oil, Cracked Pepper, Parmesan
Steamed Tuscan Chicken Bundles with Roasted Tomato Cream - Gorgonzola & Pecan Stuffed Crimini Mushrooms
Traditional Lobster Bisque Sippers - Ginger Carrot Bisque Sippers - Coastal Gourmet Beef Sliders with Cheese, Lettuce and Tomato

Served Salad Course

served with Hearth Baked Breads with Whipped Butter

(Please Select One)

Classic Caesar Salad with Garlic Parmesan Croutons
Field Greens Salad with Sun Dried Cranberries, Spiced Walnuts and Chevre with Lemon Honey Mustard Vinaigrette
Iceberg Wedge, Tomato, Bermuda onion, Maytag Bleu Cheese Dressing and Crispy Peppered Bacon

Plated Entree Selections

(Please Select Two)

Grilled Filet Mignon with a Portobello Balsamic Demi-Glace - Roasted NY Sirloin with Blackjack Sauce
Prime Rib of Beef, Au Jus - Cider Braised Pork Osso Bucco
Prosciutto, Ricotta, Asiago Cheese and Sun Dried Tomato Stuffed Statler Chicken Breast, Pesto Cream
Statler Breast of Chicken with Shitake Mushrooms and Leeks in a White Wine Sauce
Sesame Seared Tuna with a Wasabi, Soy and Mirin Glaze
Fresh Grilled Fillet of Salmon with a Glaze of Cognac, Lemon and Thyme
Stonington Sole Fillets, stuffed with Crabmeat and Leeks, topped with a Lobster Beurre Blanc
Seafood Fettuccine, Local Scallops and Shrimp, tossed with Tomato Basil Fettuccine, Artichokes Hearts,
Roasted Red Peppers, Garlic & Arugula in a Romano Chardonnay Cream

Accompaniments

(Please Select Two)

Chilled Asparagus with Lemon Shallot Vinaigrette - Haricot Vert with Caramelized Shallots & Pear Tomatoes
Fresh Vegetable Sauté with Roasted Garlic - Herb Roasted Red Potatoes - Garlic Mashed Yukon Gold Potatoes
Confetti Basmati Rice - Parmesan Risotto Cake with Fresh Herbs - Wild Rice and Wheat Berry Pilaf

Dessert

Custom Designed Wedding Cake
Freshly Brewed Coffee, Decaf and Select Teas
(With a Selection of One of the Following)
Chocolate Chip, Oatmeal and Gingersnap Cookies, Peanut Butter, Magic and Lemon Bars
S'mores Station with Graham Crackers, Assorted Chocolates and Marshmallows

\$105.95 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