

Opulent Sit Down

60 Minute Cocktail Hour

Stationed Hors D'oeuvres

(Choice Of 2)

Jersey Shore

Cheesesteaks, Sausage & Peppers, Onion Rings, French Fries, Cheese Whizz

Slider Station

Choice Of 2: Cheeseburgers, Turkeyburgers, Mini Hot Honey Fried Chicken, Crab Cakes or Pulled Pork

Served With All Necessary Accompaniments

(Ketchup, Mustard, Mayonnaise, Relish, Crispy Coleslaw, Remoulade, Pickles, Blue Cheese, Ranch)

South Of The Border

Chipotle Chicken Quesadillas, Monterey Jack Quesadillas

Salsa Verde, Guacamole, Pico De Gallo, Chipotle Sour Cream, Sour Cream

Tater Bar

Yukon Gold Mashed Potatoes **OR** Sweet Potato Mashed
Sour Cream, Whipped Butter, Applewood Smoked Bacon, Diced Scallions,
Wisconsin Sharp Cheddar, Sweet Corn & Country Gravy

When Choosing Sweet Potato Mashed Cinnamon Butter & Mini Marshmallows as well as toppings listed above

International Cheese Display & Grilled Vegetables

Artisan Breads, Dipping Oils, Raspberry Compote, Honey, Balsamic Drizzle,

Various Cheeses, Seasonal Grilled Vegetables

***Add Cured Meats**

Pasta Station

Choice Of 2 Imported Pastas & A Choice Of 3 Sauces

Vodka Sauce, Marinara Sauce, Bolognese Sauce, Alfredo Sauce, Garlic & Oil

Nacho Bar

Cheese Whiz, Chipotle Cheese, Sour Cream, Lettuce, Pico De Gallo, Guacamole, Jalapenos, Salsa Verde

***Add Chipotle Chicken, Pulled Pork, Braised Beef Short Ribs**

Stationed Hor D'oeuvres Continued

Macaroni Bar

Grilled Shrimp, Diced Ham, Grilled Chicken, Ground Beef, Sliced Hot Dogs, Pulled Pork,
Bacon, Jalapenos, Scallions

Lobster, Crab, Braised Beef Short Ribs

Raw Bar

Gulf Shrimp, Oysters, Clams

Chipotle Cilantro Cocktail Sauce, Traditional Cocktail Sauce, Sherry Mignonette, Tabasco Sauce, Horseradish &
Lemons

Add On A Selection Of Lobster &/or Tuna Preparations

Taco Bar

Pulled Pork, Grilled **OR** Jamaican Jerk Chicken, Skirt Steak, Mahi Mahi
Asian Slaw, Pico De Gallo, Chipotle Sour Cream, Sour Cream, Red Cabbage, Pineapple Coleslaw

Tuna

Wing Bar

Bone In **OR** Boneless

Buffalo, Sweet Thai Chili, Old Bay, Teriyaki

Celery, Carrots, Blue Cheese & Ranch

You Can Add On Another Stations For An Additional Fee

Passed For D'oeuvres

(Choice Of 10-12)

Mini Crab Cakes

Remoulade

Homemade Gnocchi

Tomato Basil cream Sauce

Black Pepper Truffle Parmesan Fries

Buttermilk Ranch Dipping Sauce

Short Rib Wellingtons

Shiitake Mushroom Duxelle, Gorgonzola Creme

Fresh Day Boat Scallops

Wrapped In AppleWood Smoked Bacon

Truffle Grissini

Prosciutto Wrapped Breadsticks With White truffle Butter

Shrimp Cocktail Shooters

U-15 Shrimp, Traditional Cocktail Sauce & Seaweed In A Shot Glass

Caprese Skewers

Cherry Tomatoes, Fresh Mozzarella, Extra Virgin Olive Oil, Fresh Basil, Balsamic Drizzle

Pups

Creole Mustard

Mediterranean Cups

Tomato Concasse, Baby Bells, Feta Cheese

Hor D'oeuvres Continued

Soup Shooters

Heirloom Tomato Bisque With Havarti Grilled Cheese, Shrimp Bisque, New England Clam Chowder, Potato Leek,
Butternut Squash (In Season)

****Lobster Bisque- Available At An Upcharge****

Fried Brie

Balsamic Apple Wedges & Caramelized onions, Port Wine Syrup

Turkey Sliders

Cranberry Chutney

Lamb Meatballs

Rosemary Olive Toastpoints

Grilled Vegetable Skewers

Seasonal Vegetables Grilled to Perfection

Balsamic Drizzle

Strip Loin Teriyaki Skewers

Marinated For Tenderness In A teriyaki Glaze

Sweet Thai Chili, Scallions

Ahi Tuna

Plum Sesame Seed Crust, Wasabi Aioli, Sweet Thai Chili, Crispy Wonton Shell

Stuffed Angus Sliders

Fontina Cheese & Arugula

****Mini Lobster **OR** Shrimp Macaroni & Cheese ****

Ahi Tuna Taco

Homemade Wonton Shell On A Bed Of Arugula , Ahi Tuna
With Pineapple Habanero Salsa & Honey Chipotle Sauce

Hor D'oeuvres Continued

Coconut Chicken Bites

Pineapple Habanero Sauce

Filet Bites

Wrapped In Bacon With Gorgonzola Cheese

Taco Cups

Phyllo Cups With Taco Meat, Sour Cream & Cheddar Cheese

Crostini

Fig & Prosciutto  Brie & Caramelized Onions

Mini Cuban Sandwiches

Ham, Pork, Pickles, Swiss Cheese, Mustard

Bite Size Dumpling

Oriental Sauce

Chicken Satay

Chinese Five Spice, Hoisin Sauce, Scallions, Sweet Thai Chili

Cajun Shrimp Skewers

Cajun Shrimp Atop Andouille Round Sausage

Antipasto Skewers

Assorted Cheese, Cured Meats, Tortellini, Fresh Herbs

Blue Crab Corn Fritters

Pineapple Habanero Sauce

Chicken Wellingtons

Shiitake Mushroom Duxelle, Gorgonzola Creme

Hor D'oeuvres Continued

Chicken Satay

Chinese Five Spice, Hoisin Sauce, Scallions & Sweet Thai Chili Sauce

Smoked Salmon

Atop Crisp Cucumber With Dill Creme Fraiche

Hand Battered Coconut Shrimp

Rum Raspberry Sauce

**** Mini Lobster Rolls ****

Flat Bread

Smoked Salmon With Dill Cream Cheese, Heirloom Tomatoes & Capers

Margarita Style

Whipped Honey Ricotta Fresh Basil & Pine Nuts

Caramelized Onions, Mushrooms With Dollops Of Goat Cheese

Crostini

Caprese- Fresh Mozzarella Cheese, Tomatoes, Basil With A Balsamic Drizzle

Goat Cheese & Grilled Peaches

Brie With Prosciutto, Candied Walnuts, Melba Spread

Havarti Cheese, Poached Pears, Speck (Smoked Prosciutto) Topped With A Pesto Sauce

Fresh Mixed Berries & Goat Cheese

Grilled Shrimp Atop Crisp Cucumber Avocado

Charcuterie Cups

Hand Passed For D'oeuvres Continued

Salad Shooters

Berry Salad Shooters

Arugula, Blueberries, Feta, Blackberries, Candied Pecans, With A Strawberry Vinaigrette Dropper

Watermelon Shooters

Green Apples, Cilantro & Feta With Seasonal Dressing

Caesar Salad Shooters

Crisp Romaine, Parmesan Cheese Croutons & Caesar Dressing Dropper

Assorted Deviled Eggs

Wasabi Deviled Eggs

Shrimp Salad

Carpaccio With Creamy Horseradish

Pan Seared Scallop Topped With Applewood Smoked Bacon

Bloody Mary

Cucumber With Whipped Borsini Cheese & Cherry Tomato

Hand Passed Hor D'oeuvres Continued

Spinach Stuffed Mushrooms

Filet On Toast Points

Creamy Horseradish & Shaved Parmesan Cheese

Tomato Bruschetta

Balsamic Drizzle, On Toast Points

Swedish Meatballs

Mini LoMain Boxes

*ChopSticks, Chinese Boxes
Choice Of Vegetable, Chicken, Or Beef*

Clams Casino

Sausage Stuffed Mushrooms

Breaded Stuffed Mushrooms

Crab Stuffed Mushrooms

Salad Course

(Choice Of 1)

Caprese Salad

Fresh Mozzarella Cheese, Tomatoes, Fresh Basil

Classic Caesar Salad

Romaine Lettuce, Focaccia Croutons, Homemade Caesar Salad

Spring Mix Salad

Mixed Field Greens, Fresh Strawberries, Gorgonzola Cheese, Focaccia Croutons, Balsamic Vinaigrette Dressing

Garden Salad

*Field Greens, Romaine Lettuce, Cherry Tomatoes, Cucumbers, Focaccia Croutons,
Balsamic Vinaigrette Dressing*

Iceberg Wedge

Heirloom Tomatoes, Crispy Pancetta & Housemade Maytag Blue Cheese Dressing

Main Course

(Please Select 3 Choices)

Chicken Options

Chicken Francaise

Battered Boneless Breast, White Wine Lemon Butter

Chicken Marsala

Boneless Chicken Breasts, Wild Mushrooms & Marsala Wine Sauce

Chicken Florentine

Boneless Chicken Breasts, Sautéed Spinach & Fontina Cheese

Tuscan Chicken Breasts

Fresh Mozzarella, Roasted Peppers, Balsamic Drizzle

Bruschetta Chicken

Grilled Chicken Breasts, Topped With Fresh Bruschetta & Mozzarella Cheese
Finished With a Balsamic Drizzle

Seafood Options

Chilean Sea Bass

Citrus Glazed Mango Salsa & Cilantro Oil

Mahi Mahi Puttanesca

San Marzano Tomatoes, Kalamata Olives

Organic Salmon

Vermont Maple Glaze, Cucumber & Coriander Relish

Seafood Options Continued

Stuffed Flounder

Jumbo Lump Crabmeat Stuffing

Citrus Glazed Salmon

Orange Honey Glaze

Crab Cakes

Jumbo Lump Crab Cake, Sweet Corn Relish, Mango Aioli & Topped With Grilled Shrimp

Crab Imperial Stuffed Shrimp

Shrimp With A Lump Crab Stuffing & A Brandy Cream Sauce

Shrimp & Scallop Scampi

White Wine, Garlic & Fresh Herbs

Served Over Linguini Or Yellow Rice

Pan Seared Scallops

Tomato Bacon Jam

BBQ Sriracha Shrimp

Mandarin Orange, Sriracha BBQ Shrimp

Halibut

Sweet Corn, Pancetta & Shallots

Red Snapper

Creamy Crab Spinach

Beef Options

Black Angus Choice Filet Mignon

Panko Fried Tomato, Gorgonzola Fondue & Baby Arugula

Boneless Ribeye Steak

Red Wine Demi With Roasted Wild Mushrooms

Slow Roasted Prime Rib

Creamy Horseradish, Au Jus

Black Angus Choice 6-7 oz Filet Mignon

Port Wine Demi Glaze

Black Angus Choice 6-7 oz Filet Mignon

Au Poivre Sauce

Veal Shank Osso Bucco

Roasted Root Vegetables, Yukon Gold Mashed Potatoes

Pork Shank Osso Bucco

Roasted Root Vegetables, Yukon Gold Mashed Potatoes

Lamb Shank Osso Bucco

Roasted Root Vegetables, Yukon Gold Mashed Potatoes

Lamb Chops

Rosemary Demi Glaze

Braised Beef Short Ribs

Port Wine Demi Glaze With Parmesan Fondue & Mashed Potatoes

Land & Sea

Allen Brothers 8 oz Filet Mignon & 6 oz Lobster Tail

Port Wine Demi Reduction & Drawn Butter

Market Price

Vegetarian Meals

Upon Requests

All Entrees Accompanied By

Dinner Rolls & Butter Chips

KATE & ALLY'S
Seasonal Vegetable & Potato
Chef's Choice

Children's Meals

Chicken Tenders With Macaroni & Cheese

More Options Available Upon Request

Wedding Cake

Standard Wedding Cake Included

(Speciality Design Or Upgrades Available At An Additional Charge)

If You Choose To Not Have A Cake, You Can Add An Additional Dessert Station

Coffee Service

Regular & Decaf Coffee, Hot Water For Tea

Milk, Half & Half, Assorted Flavors of Teas, Sugars

****Espresso & Cappuccino Available at An Additional Charge****

Desserts

(Choice Of 2)

S'mores Station

Hershey Chocolate Bars, Graham Crackers, Marshmallows, Long Roasting Sticks, Fuel For Roasting

Cheesecake Station

Vanilla Cheesecake With Assorted Toppings

Cookie & Milk Station

Assorted Cookies, Strawberry Milk, Chocolate Milk, Whole Milk

The Original Rich's Ice Cream Bar

Vanilla & Chocolate Ice Cream

Rainbow Sprinkles, Chocolate Sprinkles, Mini M&Ms, Reese's Pieces, Peanut Butter Sauce, Gummy Bears,

Cherries, Whipped Cream, Hershey's Chocolate Syrup, Wet Walnuts

Donut Wall

Assorted Donuts

Viennese Pastries

Mini Cheesecakes, Brownie Bites, Eclairs, Cream Puffs, Cannolis

Bar Set Up

Included is Sodas, Fruit Garnishes, Mixers & Juices, Cocktail Napkins

Glassware For The Bar

Red & White Wine Glasses, Champagne Glasses, Rocks, Pilsner

Also Included Within your package pricing

*White Elegant China, Stemware, Flatware, Coffee Cups
Damask Linen Cloths For Guests Tables & Linen Napkins*

Maitre De Service Is Also Included

\$148.95 per person

5 Hour Cocktail Reception & Sit Down Dinner

There is a \$10 per person upcharge under 100 guests

Professional Bartenders

Flat Fee \$250 With A Tip Cup On Display

If You Choose To Not Have A Tip Cup The Bartender(s) Will Have An additional Fee

**Ask About Our Additional Add ons For Tableware*

