

Silver Package

Three Course Dinner (Without Open Bar)

\$110/Person (Friday-Saturday)

\$95/Person (Sunday-Thursday)

\$85/Person - Winter Wedding (Jan 15th to April 15th)

Six Hours of Standard Open Bar: +\$20/Person

Two Bottles of wine on the Table with Open Bar: +\$25/Person

Bottle of Wine on the Table without Open Bar: \$33/bottle

Bride & Groom to decide the menu they would like to be served on their special day and offer a choice of not more than two(2) items to their guest from the Appetizer, Entrée and Dessert

Appetizer (Choice of One)

House Salad - mixed greens, cherry tomato and red onion topped with a house vinaigrette

Caesar Salad - romaine lettuce topped with shaved parmesan cheese, bacon bits and garlic croutons

Cream of Mushroom - infused with basil oil and garnished

Minestrone Soup - diced Vegetable, macaroni, red and white beans in tomato soup base (vegetarian)

Entree (Choice of One)

Slow Roast Beef - seasoned w/peppercorn sauce & served w/steamed seasonal vegetables & red skinned mash potatoes

Chicken Marsala - topped w/mushroom sauce & served w/steamed seasonal vegetables & herb roasted potatoes

Pan seared Salmon- served w/steamed seasonal vegetables & seasoned rice pilaf

Carbonara Fettuccine - fettuccine noodles w/a garlic cream sauce topped w/smoked bacon & shaved parmesan cheese

Penne Primavera- Seasonal Vegetable cooked in herbs w/marinara sauce (vegetarian)

Dessert (Choice of One)

NY Cheesecake - creamy cheesecake garnished with berry compote

Chocolate Mousse Cake – Rich & Creamy chocolate cake garnished with Berry Compote

Country Style Apple Pie – Topped with Vanilla Ice Cream

Lemon Meringue – shortened pastry base filled with lemon curd and topped with meringue

Mixed Bowl Fruit – assorted fruit bowl (vegetarian/vegan/gluten free)

Mixed Bread Basket & Butter Provided for Each Table

Coffee & Tea Station, Soft Drinks