

Gold Wedding Plated Dinner Presentation

*International Cheese Tray and Crudités Basket
Our Chef's selection of Imported and Domestic Cheeses
Served with Seasonal Fruits, Berries and Dried Fruits
Seasonal Crudités
Served with assorted Dips, Breads and Crackers*

Champagne Toast

First Course: *Please select 1*

*New England Clam Chowder
Baked French Onion Soup
Butternut Apple Bisque
Italian Wedding Soup*

Salad Course: *Please select 1*

*Cape Codder House Salad with White French Dressing
Traditional Caesar Salad with Garlic Croutons
Baby Spinach Salad with Craisins, Pecans and Blue Cheese
Cru Chopped Salad, Apples, Walnuts, Blue Cheese and Maple Vinaigrette*

Entrees: *Please select 1 Entrée*

Oven Poached Sole

with Salmon Mousse, Fresh Dill Sauce, Rice Pilaf and Seasonal Vegetable Medley

Sole Oscar

Topped with Grilled Shrimp, Fresh Asparagus, Rice Pilaf and Béarnaise Sauce

Grilled Fresh Swordfish

Lime Herb Butter, Pecan Rice Pilaf and Tropical Fruit Salsa, Seasonal Vegetable

Jumbo Baked Stuffed Shrimp

Our own Seafood Stuffing, Rice Pilaf and Seasonal Vegetable

Sliced Roast Sirloin of Beef with Grilled Salmon

Served with Asian Vegetable Medley and Roasted Potatoes

English Cut Prime Rib and Jumbo Baked Stuffed Shrimp

Served with Roasted Potato and Vegetable Medley

Stuffed Breast of Natural Chicken Florentine

Spinach, Fontina Cheese, Mushroom Duxelle Stuffing, Parslied Potato and Vegetable Medley

*ALL WEDDING GUARANTEES ARE DUE 7 DAYS PRIOR TO THE EVENT
All Food and Beverage Items Listed Above are Subject to a 19% Administrative Fee and a 5% State Tax
Prices Subject to Change*

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2 Ways Duckling

*Grilled Breast and Confit of Leg, Dried Cherry Sauce
Wild Rice Pilaf and Vegetables*

Prime Rib of Beef, au Jus

Chef's selection of Potato and Seasonal Vegetable Medley

Roasted and Sliced Sirloin of Beef, Bordelaise

Potatoes Gratin, Chef's Vegetable Medley

Dinners are served with Assorted Rolls and Butter,

Wedding Cake Served with Chocolate Dipped Strawberry

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$75

Please add \$5 surcharge per person for Second entrée

Wedding Package requires a 100 Person Minimum

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