

Autumn Wedding

September, October & November 65 Guest Minimum

<u>Included Vendor Upgrades</u> **Uplighting Standard Centerpieces**

- Seating Chart or Aisle Decor \$199
- Classic & Custom Collection \$799
- DJ, Cake & Flower Wall \$1599

Included Services

5-Hour Reception Champange Toast Private Bridal Suite Wedding Coordinator Table Linens & Napkins Sweetheart Table Skirting & Flowers

Bar & Beverages

4.5 Hours of Open Bar Top-Shelf Premium Liquor Beer, Soda and Wine Coffee & Tea Service

* Upgrade to Ultra Premium Open Bar (3.5 hrs) \$6pp (Cognacs, Makers Mark, Patron, Hennessy, etc)

Cocktail Hour

Crudité Display Table **Assorted Crackers** Hand-Sliced Pepperoni Crisp Vegetable Platters with Dip Assorted Domestic & Imported Cheese Boards \$82.95 pp

Weekdays & Sundays before 3pm

\$89.95 pp

Saturdays, Sunday Evenings & Holidays

First Course: (select 1 - served individually)

Tossed Garden Salad topped with Olives, Tomato, Onion, Cucumber, Croutons

Autumn Salad (Apples, Dried Cranberries, & Feta Cheese with an Autumn inspired Vinaigrette)

Butter Nut Squash Bisque Topped with Fried Onions

Pasta Course: (select 1)

Penné with Testa's Pasta Sauce and Meatballs (Served Family Style)

Penne Ala Vodka (Served Individually)

Main Course: (select up to 3)

Filet Mignon

Domenico Cut Prime Rib

Baked Stuffed Shrimp (3)

Baked Stuffed Filet of Sole

Twin Stuffed Lobster Tails

Chicken Française

Chicken Cordon Bleu

Chicken Melina (stuffed Chicken with traditional home style stuffing)

***Surf & Turf \$15 pp

All Entrees are served with Vegetables, Oven Roasted Potatoes, Sliced Italian Bread & Butter

^{*}Add Prosciutto Station \$8 pp

^{*}Add Bruschetta & Franks-n-Blanket \$6 pp