



Grand Table Buffet Reception

Included Services

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

Bar & Beverages

3.5 Hours of Open Bar
Top-Shelf Premium Liquor
Beer, Soda and Wine
Coffee & Tea Service
Extra Hour Open Bar (4.5 hrs) \$9pp

Cocktail Hour

Crudit  Display Table
Assorted Crackers
Hand-Sliced Pepperoni
Crisp Vegetable Platters with Dip
Assorted Domestic & Imported Cheese Boards

****Add Prosciutto Station \$8pp**

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

Enhancements

Classic & Custom Decor Collection \$799
Create Your Own Bundle \$1999 - \$3499
Seating Chart or Uplighting or Flower Wall \$199
Personal Flowers, Signage, Plate Chargers & Candles \$599
DJ, Cake & Standard Centerpieces \$1599 / Custom \$2099

\$85.95 pp
Weekdays &
Sundays before 3pm

92.95 pp
Saturdays, Sunday Evenings
& Holidays

Salad Course (served individually)

Tossed Garden Salad topped with Olives, Tomato, Onion, Cucumber, Croutons and House Dressing

Buffet Menu : (choose up to 6 entrees)

All entrees are served with seasoned Vegetables, Potato and Italian Bread with Butter

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| • Manicotti | • Pasta Primavera | • Chicken Cordon Bleu | • Lobster Ravioli with a Champagne Sauce |
| • Cavatelli | • Sausage & Peppers | • Cranberry Crusted Cod | • Hand Sliced Prime Rib of Beef with Au Jus |
| • Meatballs | • Fresh Fruit Salad | • Baked or Broiled Tilapia | • Hand Sliced Oven Roasted Turkey Breast |
| • Italian Sausage | • Chicken Melina | • Fresh Tomato & Basil Salad | • Stuffed Sausage & Apple Roasted Pork Loin |
| • Baked Stuffed Shrimp | • Chicken Marsala | • Spinach Bowtie Carbonara Sauce | |
| • Eggplant Parmesan | • Chicken Francaise | • Sliced Sirloin Roast Beef w/ Mushroom Gravy | |