

Clibver \$79 per person

PRIVATE BRIDAL SUITE WITH BOTTLE OF SPARKLING WINE & HORS D'OEUVRES

SERVICE FOR THE BRIDAL PARTY

One Hour House Wine and Beer Open Bar for Cocktail Hour Choice of Two Stationary Hors d'oeuvres

CHOICE OF TWOBUTLER PASSED HORS D'OEUVRES

CHAMPAGNE TOAST

THREE ENTREES

Wedding Cake or Cupcakes from Frederick's Pastry Tables Enhanced with White or Ivory Linens, Votive Candles & Mirrors Chiavari Chairs

Experienced Event Coordinator Annual Menu Tasting Event (Must be scheduled October 15 - April 15)

Cloup/Clalad (select one)

Lobster Bisque Crab and Corn Chowder Clam Chowder
Italian Wedding Soup Butternut Squash and Apple Bisque
Baby Field Greens with Gorgonzola, Cranberries and Pecans
Artisan Greens with Heirloom Tomatoes and Shaved Fennel
Caesar Salad with Buttery Garlic Croutons and Shaved Parmesan
Arugula Salad with Goat Cheese, Strawberries and Toasted Almonds

Entrees

 $Roasted\ Skirt\ Steak$ au poive, topped with a red wine demi glace over mashed potatoes and sided with green beans

GRILLED SALMON lemon thyme beurre blanc, mashed potatoes and green beans

Chicken Picatta

roasted chicken in a white wine lemon and caper sauce over mashed with green beans

