



The Fairytale Wedding

Five-Hour Wedding Includes Butler Passed Champagne with Strawberries and Perrier Upon Arrival, White Glove Butler Passed Hors d'oeuvres, Display, Chef-Attended Station, Champagne Toast, Appetizer, Salad, Intermezzo, Entrée, Dessert, Wedding Cake, Open Bar with Premium Brand Liquors, Cordials, Wine Poured Tableside and Coffee and Tea Service.

HORS D'OEUVRES

Sliced Filet Mignon on Crostini with Horseradish Gorgonzola Aioli

Curried Chicken Skewers with Coconut Yogurt Cream

Rare Seared Tuna with Wasabi Spread

Florentine Stuffed Mushrooms

Crab Imperial with Saffron Aioli and Dill

Smoked Salmon with Dill Cream and Caviar on Cucumber

Greek Marinated Lamb Chops

Coconut Lobster Tails

DISPLAY

Imported and Domestic Cheeses Garnished with Fresh Fruit and Berries with Mango Cream

STATIONS

(Select One Chef Attended Station)

Wok

Attendant to Prepare Chicken and Shrimp or Beef Stir-Fry and Steamed Dumplings

Fajita Station

Grilled Blackened Chicken Strips and Marinated Grilled Flank Steak, Served with Flour Tortillas, Guacamole, Salsa, Jalapeños, Sour Cream, Cheddar Cheese, Lettuce and Spanish Rice

CARVING

Stuffed Tenderloin with Goat Cheese, Arugula and Roasted Red Peppers with Sauce Béarnaise

CHAMPAGNE TOAST

APPETIZERS

(Select One Appetizer)

Pan Seared Crab Cake Over Mixed Greens, Drizzled with Tarragon Aioli and Lemon

Lobster Ravioli with Macadamia Cream Drizzled with Truffle Oil

Rare Sliced Tuna with Ginger, Green Tea & Soy Dressing, over Napa Cabbage Slaw



Fairytale Wedding

(Continued)

SALADS

(Select One Salad)

Mediterranean

Mixed Greens, Balsamic Roasted Vegetables, Feta Cheese and Kalamata Olives with Herb Vinaigrette

Spinach

Spinach, Arugula and Endive with Honey Balsamic Vinaigrette and Fresh Strawberries

Mixed Green

Dried Cranberries, Walnuts, Gorgonzola Cheese, Shaved Red Onion and Raspberry Vinaigrette

INTERMEZZO

Lemon, Strawberry Chardonnay or Blackberry Cabernet Sorbet

ENTRÉES

(Select One Entrée. Selection of Two Entrées Permitted with Pre-Determined Counts.
Placecards to Note Entrée Selections.)

All Entrees Served with Freshly Baked Rolls

Searced Long Island Duck Breast with Fig and Port Wine Sauce, Truffled Risotto Cake and Seasonal Vegetables

*Shrimp and Crab Stuffed Lobster Tail with Saffron Rice Pilaf, Drawn Butter and Seasonal Vegetables**

Filet of Beef with Cabernet Sauce, Truffle Twice-Baked Potato, Roasted Asparagus

Horseradish Crusted Atlantic Salmon over Napa Cabbage Slaw with Sweet Teriyaki Redux

*Filet Mignon with Wild Mushroom Sauce and Lobster Tail with Drawn Butter,
Horseradish Whipped Potatoes, Sautéed Zucchini and Red Peppers**

**Market Price*

DESSERTS

Customized Wedding Cake from Chez Alice or Felix's Caketeria

Assorted Mini Cannolis Displayed on each Table

Select One Additional Dessert

Tiramisu Parfait

Or

Fresh Fruit Tart with Chocolate Dipped Strawberry

Tableside Offering of Freshly Ground Regular & Decaffeinated Coffee and Assorted Herbal Teas

\$150.00 Per Person

