

Grand Package

PACKAGE FEATURING

Three-Tiered Floating Candle Centerpieces on each Table Ivory Stripe Floor-Length Linens and Coordinating Linen Napkins
Fresh Rolls, Butter, Water, Iced Tea, Coffee & Hot Tea Service

COCKTAIL DISPLAYED HORS D' OEUVRES

Snip Top Carrots, Celery, Red Pepper, Broccoli, Buttermilk Ranch
Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves
Garlic Hummus, Grilled Asparagus, Roasted Roma Tomatoes with Flatbreads & Crackers

-OR-

Choose Three Passed Hors d'oeuvres

CHAMPAGNE TOAST

SERVED SALAD SELECTIONS

CHOICE OF ONE

GORGONZOLA PEAR

Field Greens, Crumbled Gorgonzola, Sugared Pecans, Poached Pears,
House Merlot Vinaigrette

FARMER'S CAESAR

Romaine Lettuce, Radicchio, Shaved Parmesan, Frizzled Onion,
Pretzel Croutons, Creamy Caesar Dressing

FARMER'S GARDEN

Baby Lettuce, Rainbow Carrot, Scallion, Garden Tomato, English Cucumber,
Balsamic Vinaigrette, Pesto Buttermilk, or Green Goddess

SERVED ENTRÉE SELECTIONS

CHOICE OF TWO

TUSCAN CHICKEN

Mozzarella, Roasted Tomatoes, Spinach, Artichokes

APPLE JACK PORK LOIN

Sauteed Apples, Brandy Cream Sauce

CHICKEN CORDON BLEU

Jarlsberg Swiss, Applewood Smoked Ham, Herbed Panko, Mornay Sauce

HERB CRUSTED TOP ROUND OF BEEF

Traditional Filling, Natural Demi

SMOKEHOUSE CHICKEN

Applewood Smoked Bacon, Sharp Cheddar, BBQ Glaze

BISTRO STEAK MEDALLIONS

Grilled Portobello, Red Wine Demi Glaze

STUFFED CHICKEN BREAST

Sausage Apple Stuffing, Cider Glaze OR Bread Filling, Pan Gravy

FILLET OF HADDOCK

Panko and Parmesan Encrusted, Lemon Beurre Blanc

VEGETABLE & STARCH SELECTIONS- CHOICE OF TWO

Broccoli Florets – Garlic Buttered Green Beans - Snip Top Baby Carrots – Baked Corn
Scalloped Potatoes - Rosemary Roasted Red Potatoes - Rustic Red Skin Potato Mash – Wild Rice Pilaf

THREE TIER WEDDING CAKE

\$60.00 PER PERSON

PLUS 6% SALES TAX & 20% SERVICE CHARGE