



Silver

PACKAGE INCLUDES

Table Display

Seasonal vegetable display with creamy herb dipper and your choice of warm spinach and artichoke dip, tomato mozzarella bruschetta or a gourmet cheese sphere with crackers

Full Course Seated and Served Dinner

All dinners include salad, entrée with starch and vegetable, freshly baked rolls and breads

Featured Appointments

Candle centerpieces to include hurricane globes, mirrors, tapered candles and votives on each table
Floor-length linens and linen napkins
Decorated bridal table or sweetheart table

Beverage Service

Self-serve coffee station for duration of reception
Soda bar

MENU SELECTIONS

Salad Selections

Medley of Fresh Greens, Topped with Tomatoes, Cucumbers, Croutons and Shredded Carrots, Tossed with our Homemade Vinaigrette

Caesar Salad with Traditional Dressing

Entrée Selections

Breast of Chicken Stuffed with Traditional Filling, Combined with Applewood Smoked Ham

Shoe Peg Corn - Red-Skinned Mashed Potatoes

Succulent, Tender Roast Beef, Sliced Thin, Topped with a Rich Brown Gravy and Filling

Baby Carrots - Lumpy Mashed Potatoes

Boneless Chicken Breast Folded in Herb Laced Crumbs, Baked and Drizzled with Mornay Sauce

Green Bean Medley - Oven Roasted Potatoes

Basil Pesto Crusted Haddock Topped with Garlic Cream Sauce

Vegetable Medley - Roasted Red-Skinned Potatoes

Breast of Chicken Rolled With Spinach Ricotta and Parmesan Cheese, Encased in Panko Bread Crumbs

Whipped Potatoes - Baby Carrots

Oven Roasted Pork Loin with Apples and Brandied Cream Sauce

Sweet Potatoes - Sugar Snap Peas

47.95 per guest

Menu items are subject to change



PACKAGE PRICING

Please note that package prices are subject to facility rental, 20% service charge and 6% sales tax. Food and beverage minimums are required.

*Weddings by
Wyndham*

