



## WEDDING RECEPTION PACKAGE

### WELCOME

Your package includes an elegant five hour reception featuring unlimited top shelf liquors, a full selection of cocktails, beers, wines and champagne throughout your affair

### YOUR COCKTAIL HOUR

Includes a Champagne Greeting, Unlimited Butlered Handmade Hot & Cold Hors D'oeuvres with Elaborate Displays

### COMPLETE SIT DOWN DINNER

A Personal Maitre'D and Captain will see to it that every detail of your Special day is Perfect!

Champagne Toast

First Course

Salad Course

Choice of Main Course

Homemade Wedding Cake

Viennese Pastry Platters for Each Table

Table Side Coffee & Tea Service

Private Bridal Room During Your Affair

Includes Fruit & Cheese Display & Bottle of Champagne

Beautiful Outdoor Garden Ceremony Available

Special Group Rates on our Bed & Breakfast Packages

Place Cards & Directional Cards

Votives Candles & Ivory Linens for your Tables

# COCKTAIL HOUR

## Main Reception Table

Exhibit of Artisan Cheeses, Raisin Walnut Bread  
Country Baskets of Fresh Vegetables  
Antipasto Platter-Cured Meat, Salami, Condiments

## Trattoria Station

– Choose Two –

Tortellini with Arugula & Roasted Tomatoes  
Tri Color Cheese Tortellini, Pesto Parmesan Cream  
Orecchiette Pasta with Broccoli Rabe & Sweet Italian Sausage  
Farfalle Pasta with Julienne Vegetables, Roasted Garlic  
Penne Pasta with Pancetta & Parmesan, Pink Vodka Sauce  
Vegetarian Lasagna, Tomato Basil Sauce  
Risotto ~ Wild Mushroom or Asparagus & Peas

## Carving Board

– Choose Two –

Loin of Pork, Smoked Apple Glaze  
\*Roast Beef with Sherry Mushroom Sauce  
Herb Roasted Turkey Breast, Cranberry Dressing  
Baked Virginia Ham, Whole Grain Mustard, Smithfield Biscuit  
\*Marinated London Broil, Horseradish Cream Sauce  
\*Spice Rubbed Leg of Lamb, Plum Marmalade

## From The Hearth

– Choose Two –

Shrimp Bouillabaisse, Aioli Croutons  
Poached Organic Salmon, Sauce Verte  
Paella, Saffron Rice with Seafood, Chicken & Sausage  
Sautéed Shrimp, Preserved Lemon Couscous, Sundried Tomatoes  
Chicken ~ Tandoori Style, Fricassee, Picatta or Marsala  
Seafood Fra Diabolo, Shrimp, Mussels, Clams, Scallops  
\*Grilled Hanger Steak, Vidalia Onions, Cremini Mushrooms  
Teriyaki Ginger Beef with Garden Vegetables  
Beef Bourguignon, Red Wine Reduction  
Ratatouille, Merguez Sausages

# BUTLER STYLE HOT & COLD HORS D'OEUVRES

YOUR SELECTION OF HOT & COLD HORS D' OEUVRES  
WILL BE PASSED BUTLER STYLE

– Choose Eight –

## Cold Passed Hors D'oeuvres

Olive Tapenade Crostini  
Country Pate on Rye Crisp  
Carrot Confit, Cumin Powder  
Smoked Trout Mousse Mirabelle  
Asparagus Tips Wrapped in Prosciutto  
Santa Fe Chicken Salsa in Black Bean Cup  
Tomato and Mozzarella Bruschetta, Phyllo Cup  
Smoked Salmon Blini, Sour Cream and Scallion  
Miniature Shrimp Cocktail, Cocktail Sauce  
\*Sesame Tuna, Vinaigrette, Sushi Style

## Hot Passed Hors D'oeuvres

Thai Money Bags  
Asparagus Quiche  
Leek and Ginger Tartlet  
Seafood Bisque Shooter  
Wild Mushroom Quiche  
Little Neck Clams Casino  
Asparagus & Fontina Phyllo  
Zucchini Fritters, Harissa Sauce  
\*Brochettes of Marinated Filet Mignon  
Boulette of Shrimp Skewer, Asian Flair  
Dry Sausage Florette, French Baguette  
Chickpea Fries, Espelette Scented Mayonnaise  
Crab Cakes, Cilantro Sauce or Wasabi Mayonnaise  
Scallops wrapped in Applewood Smoked Bacon  
\*Baby Lamb Chops, Red Wine Sauce (add \$3 pp)

## Cocktail Service

Throughout your affair, we will provide unlimited Top Shelf Liquors, House Wines, Champagne,  
Unlimited Soft Drinks and Juices.

Our professional Bartenders are trained to serve responsibly.

(This includes a “No Shot” Policy)

# YOUR WEDDING DINNER

## Champagne Toast

### Appetizer

- Choose One -

Cod Cake, Turnip Slaw, Lemon Cream

Ragout of Asparagus, Puff Pastry

Grilled Vegetable Tartlet, Goat Cheese, Fresh Herbs

Stuffed Baked Clams, Fresh Herbs and Shallots

Crab and Mango Salad, Avocado, Thai Vinaigrette

Butternut Squash Ravioli, Parmesan Cream

Fresh Mozzarella and Tomato, Basil, Balsamic Glaze

\*Crusted Tuna, Couscous and Tomato Salad, Basil Scented Oil

Wild Mushroom Tart, Aged Balsamic Vinegar, Shaved Parmesan Cheese

Beggar's Purse of Chicken and Wild Mushrooms

Eggplant Papeton, Tomato Coulis

### Salad

- Choose One -

Mixed Field Greens Salad, Sherry Vinaigrette

Caesar Salad, Rosemary Focaccia Croutons

Mixed Field Greens, Warm Goat Cheese Crostini, Balsamic Vinaigrette (\$3 pp Add)

Romaine, Pear & Watercress Salad, Caramelized Pecans,  
Maytag Blue, Sherry Vinaigrette (\$3 pp Add)

### Appetizer Duet

Try these single courses in Lieu of both Salad and Appetizer

- Choose One -

Grilled Marinated Shrimp over Mesclun Greens

Grilled Vegetable and Goat Cheese Napoleon, Balsamic Glaze

Seafood Terrine, Wasabi Mayo, Mesclun Salad

Duck Confit Salad, Potato, Walnut, Radishes, Walnut Vinaigrette

Asian Style Chicken Salad, Sesame Vinaigrette

Quiche Lorraine and Small Salad, Simple Vinaigrette

## Dinner Entrées

- Choose Three -

Roasted Farm Raised Chicken Breast  
Tarragon Sauce

Stuffed Chicken Leg  
Roasted Mission Fig, Roasted Acorn Squash, Endive

Brochettes of Lamb & Chicken\*  
Israeli Couscous, Spicy Ragout Sauce

Roasted Loin of Pork  
Sweet Potato Purée, Apple Demi

Seared Long Island Duck Breast  
Herb Potato Purée, Baby Bok Choy, Orange Sauce

Herb Roasted Organic Salmon\*  
Vegetable-Mushroom Broth, Duxelle

Pesto Grilled Shrimp, Maine Lobster Risotto  
Roasted Pepper Coulis

Dill Covered Swordfish "A la Plancha"  
Spicy Black Bean Purée, Scallions

Cheddar Crusted Cod\*  
Root Vegetable Medley, Saffron Butter Sauce

Chateaubriand\*  
with a Five Peppercorn or Bordelaise Sauce

Roasted Angus Shell Steak\*  
Port Wine Sauce

Roast Prime Ribs of Beef\*  
Au Jus, Fresh Horseradish

Grilled Sirloin of Lamb\*  
Honey Roasted Shallot, Lamb Jus

Vegetarian Entrée Always Available

All Entrées Accompanied with Your Selection of Seasonal Vegetable & Potato

Potato: Yukon Gold Potato Purée, Saffron Roasted Potatoes or Potato & Turnip Gratin

Vegetable: Steamed Haricot Vert, Ratatouille or Root Vegetable Medley

Please Inquire about Our Chef's Seasonal Specials

\*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

## DESSERTS

### Wedding Cake

We will create a Wedding Cake with your choice of filling:  
Chocolate, Vanilla, Raspberry or Strawberry Mousse, Cannoli, or Fruit Filling  
with Whipped Cream or Buttercream

### Viennese Pastry Platters

Served at Each Table

Handmade Mini French Pastries, Cannolis, Napoleons, Eclairs,  
Cream Puffs, Mini Mousse and Fruit Tartlet's

### Table Side Coffee Service

Freshly Brewed House Blend Coffee, Decaffeinated Coffee and Tea

## ENHANCEMENTS

### Mirabelle Seafood Bar\*

Clams and Oysters, Calamari Salad, Bay Scallop Ceviche Cocktail, Mignonette and Remoulade Sauces  
(\$12 pp Add • With professional shuckers, \$16 pp Add)

### Sushi\*

Yellow Fin Tuna, Spicy Tuna, California Roll, Dragon Roll, Salmon Sushi, Tuna Sushi, Smoked Eel Sushi,  
Octopus Roll or create your own display. Cucumber & Crab Salad  
(Butler Style, \$12 pp Add • Display, \$15 pp Add • With Chef, \$18 pp Add)

### Jumbo Shrimp Bar

Served Butler Style, Cocktail and Parisian Sauces (\$8 pp Add)

### Custom Made Ice Sculpture

Choose from a wide variety of designs or design your own  
and award winning Sculptors will bring it to life and amaze your guests (Starting at \$295)

### Savory Crepe Station

Chicken & Tarragon, Wild Mushrooms, Mornay (\$8 pp Add)

### Chopped Salad Bar

Served in Parmesan Cups (\$7 pp Add)

### Martini Station

Our Bartender will mix up the best Martinis from classic to cutting edge  
including Traditional, Cosmopolitan, Watermelon, Apple and Chocolate.  
(Cocktail Hour, \$6 pp Add • All Evening, \$9 pp Add)

### Sommelier Selections

Have our on staff sommelier select wines for your menu (priced accordingly)