



The Tribute

Bronze

Two Elaborate Displays Created by our Chef

Sparkling Fruit Punch Served throughout the Reception

Champagne & Sparkling Cider Toast

Chef Attended Carving Station with One Entrée

A Selection of Five Hors d'oeuvres from our Chef's Special Recommendations

Coffee and Tea Service



The Tribute

Silver

Two Elaborate Displays Created by our Chef

Sparkling Fruit Punch Served throughout the Reception

Champagne & Sparkling Cider Toast

Two Hour Hosted Bar to Include Domestic Draft Beer & House Wine

Coffee and Tea Service

Dinner Options

A Choice of an Elegant Plated Meal

~

Full Bridal Buffet

*With Plated Salad, One Entrée, A Chef Attended Carving Station,
Choice of One Vegetable and Two Starches, Rolls and Butter*

~

Heavy Hors d'oeuvres Buffet

*Including Chef Attended Carving Station, A Pasta Station
& 5 Choices from our Hors d'oeuvres Options*



The Tribute

Gold

Two Elaborate Displays Created by Our Chef

Sparkling Fruit Punch Served throughout the Reception

Champagne & Sparkling Cider Toast

Overhead Drapery

Chair Covers and Sashes

Four Hour Hosted Bar Service to Include Draft Beer and House Wine

Coffee and Tea Service

Dinner Options

A Choice of an Elegant Plated Meal

~

Full Bridal Buffet

*With Plated Salad, One Entrees, A Chef Attended Carving Station,
a Choice of two Starches and One Vegetable, Rolls and Butter*

~

Heavy Hors d'oeuvres Buffet

*Including Chef Attended Carving Station, a Pasta Station
& 5 Choices from our Hors d'oeuvres Options*



The Tribute

Platinum

Chef's Spectacular Ice Creation

Valet Parking

Sparkling Fruit Punch Served throughout the Reception

Butler Passed Canapes

Two Elaborate Displays Created by Our Chef

Champagne & Sparkling Cider Toast

Overhead Drapery

Chair Covers and Sashes

Four Hour Hosted Bar Service to Include Draft Beer, House Wine & Well Drinks

Coffee and Tea Service

Dinner Options

A Choice of an Elegant Plated Meal

~

Full Bridal Buffet

*With Plated Salad, Two Entrees, A Chef Attended Carving Station,
a Choice of two Starches and two Vegetables, Rolls and Butter*

~

Heavy Hors d'oeuvres Buffet

*Including Chef Attended Carving Station, a Pasta Station
& 6 Choices from our Hors d'oeuvres Options*



The Tribute

Diamond

Chef's Spectacular Ice Creation

Valet Parking

Sparkling Fruit Punch Served throughout the Reception

Two Butler Passed Hors D'oeuvres

Two Elaborate Displays Created by Our Chef

Champagne & Sparkling Cider Toast

Overhead Drapery

Damask Floor Length Table Linens

Chair Covers and Sashes

Four Hour Hosted Bar Service to Include Draft Beer, House Wine & Call Drinks

Coffee and Tea Service

Dinner Options

A Choice of an Elegant Plated Meal

~

Full Bridal Buffet

*With Plated Salad, Two Entrees, A Chef Attended Carving Station,
a Choice of two Starches and Vegetables, Rolls and Butter*

~

Heavy Hors d'oeuvres Buffet

*Including Chef Attended Carving Station, a Pasta Station
& 6 Choices from our Hors d'oeuvres Options*



The Tribute

Displays

Spinach & Artichoke Dip with Crostini
An Array of Crisp Vegetable Crudite
Antipasto Salad of Italian Meats, Cheeses, Olives & Vegetables
Fresh Seasonal Fruit with Chocolate Fondue
Hummus with Sliced Pita Bread
Imported & Domestic Cheese with Assorted Flatbreads & Savory Biscuits
Cherry Tomatoes filled with Boursin Cheese

Chef Attended Carving Stations

Carved Smoked Turkey
Carved Roasted Pork Tenderloin
Carved Top Round of Beef
Smoked Jack Daniels Glazed Ham
(Above Served with Silver Dollar Rolls & Condiments)

Pasta Station

Choice of Two Pastas and Two Sauces with Condiments

Mashed Potato Martini Bar

Mashed Potatoes Served in a Martini Glass with Assorted Toppings

Hors D'oeuvres

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|---|---------------------------------|
| <i>Vegetable Spring Rolls</i> | <i>Spinach Spanakopita</i> |
| <i>Meatballs (BBQ or Swedish)</i> | <i>Crab Rangoon's</i> |
| <i>Mushroom Caps Florentine</i> | <i>Chicken Quesadillas</i> |
| <i>Assorted Mini Quiche</i> | <i>Teriyaki Chicken Skewers</i> |
| <i>Mesquite Chicken Tortilla Rolls</i> | <i>Mushroom En Croute</i> |
| <i>Chicken Diablo Bites with Jalapeno and Bacon</i> | |
| <i>Pork Won Tons with Sweet and Sour Sauce</i> | |
| <i>Golden Coconut Shrimp with Plum Sauce</i> | |
| <i>Smoked Chicken Tequila Burritos</i> | |
| <i>Fried Artichoke Heart Stuffed with Goat and Cream Cheese</i> | |
| <i>Flame Roasted Piquillo Pepper Spring Rolls</i> | |



The Tribute

Buffet Entrée Options

Breast of Chicken with Choice of Lemon-Herb, Marsala or Picatta Sauce
Spinach and Feta Cheese Stuffed Chicken Breast with Cabernet Demi-Glaze
London Broil with Demi-Glaze
Filet of Salmon with Mustard-Dill Sauce
Pecan Crusted Chicken Breast with Supreme Sauce
Sliced Pork Tenderloin with Roasted Garlic Sauce

Salad Options

*Ice-burg and Frisee with Pear Segments, Grape Tomatoes, Pine Nuts, and
Lemon Poppy Vinaigrette*

*Baby Spinach with Strawberries, Candied Walnuts, Red Onions, Blue Cheese Crumbles and
Raspberry Vinaigrette*

*Baby Spinach with Mushrooms, Roasted Peppers,
White Cheese Crumbles, Cherry Tomatoes and Sun Dried Tomato Basil Dressing*

*Traditional Caesar Salad with Garlic Croutons,
Shaved Parmesan & Cracked Black Pepper*

*Field Greens with Toasted Pecans, Dried Cherries,
Feta Cheese Crumbles and Pomegranate Vinaigrette*

Vegetable Options

Steamed Broccolini
Green Beans Almandine
Green Beans with Bacon and Onions
Zucchini and Squash
Roasted Grape Tomatoes and Carrots
Vegetable Medley with Basil Butter

Starch Options

Rosemary New Potatoes
Garlic Roast New Potatoes
Garlic Mashed Potatoes
Rice Pilaf
Mushroom Rice
Creamy Risotto



The Tribute

Plated Selections

*Breast of Chicken with Choice of:
Lemon-Herb, Marsala, Picatta Sauce*

Spinach and Feta Cheese Stuffed Chicken Breast with Cabernet Demi-Glace

Grilled Salmon with a Buerre Blanc Sauce

Roasted Prime Rib Au Jus or Smoked Prime Rib

*Stuffed Pork Tenderloin with Pears and Apple-Wood Smoked Bacon
and Espagnole Sauce*

Braised Halibut in a Butter Lemon Cream Sauce

Beef Tenderloin with Cabernet Demi-Glace

Two-Entrée Duet

Choice of Beef Tenderloin, Grilled Chicken Breast or Filet of Salmon

*All Entrees are Served with Choice of Salad, Starch, Vegetable &
Warm Rolls with Butter.*



The Tribute

Diamond Options

Displays

Jumbo Shrimp and Crab Claws with Cocktail Sauce and Lemon
Chilled Grilled Asparagus, Bell Peppers, Zucchini, Squash, Eggplant and Carrots
Caviar with Sides of Sour Cream, Lemon, Onions, Flatbreads and Crackers
Brie en Croute with Dried Fruits and Honey
Grilled Asparagus with Prosciutto and Fresh Mozzarella

Butler Passed Hors D'oeuvres

California, Cucumber and Spicy Tuna Rolls
Bacon Wrapped Scallops
Assorted Tarlets – Fillings Seasonal
Seafood Stuffed Mushroom Caps
Crispy Cones filled with Chicken
Bushetta

Chef Attended Carving Stations

Herb Crusted New York Strip Loin
Apricot Cumin Marinated Pork Tenderloin
Roasted Prime Rib
Lamb Shoulder Stuffed with Dried Fruit and Walnuts
Smoked Mahi Mahi
(Above Served with Silver Dollar Rolls & Condiments)

Pasta Station

Penne Pasta with Spicy Sausage in Creamy Tomato Sauce
Smoked Chicken Raviolis with Alfredo Sauce
Lobster Raviolis with Shiitake Mushrooms in a Chardonnay Sauce
Grilled Blackened Shrimp Linguine in a Tomato Basil Marinara
(Above Served with Fresh Grated Parmesan Cheese and Garlic Sticks)

Hors D'oeuvres

Mini Crab Cakes with Cajun Remoulade
Baby Lamb Chops with Rosemary Sauce
Beef Wellington Bites
Seafood Crepes
Chicken Pecan Fritters
Skewered Beef Sate with Pineapple
Chicken with Mushrooms Duxelle En Croute
Chicken Satay with Peanut Sauce

Buffet and Plated Entrée Options

Airline Chicken Stuffed with Walnuts, Gorgonzola and Cream Cheese with Wild Mushroom Ragout
Chicken Cordon Bleu with Ham and Swiss Cheese with Supreme Sauce
Pepper Crusted Roasted Beef Tenderloin with Cabernet Demi-Glaze
Veal Scaloppini al la Marsala
Three Jumbo Blackened Shrimp with Thai Chili Sauce
Herbed Lamb Medallions with Roasted Garlic Red Wine Reduction
Smoked Mahi-Mahi with Lemon-Butter Sauce
Braised Halibut in a Butter Cream Sauce
Oolong Seabass Served with Soy Sauce Reduction