

# WINTER WEDDING DINNER PACKAGE

VALID NOVEMBER 1 - MARCH 31

## BUTLER PASSED BITES - CHOOSE (6)

Arancini with Cherry Spread and Parmesan

Chicken Fried Oyster, Remoulade & Gherkin

Serrano Wrapped Goat Cheese Stuffed Dates

Sesame Chicken Tenders with Kimchi Aioli

Tuna Tartare, Sesame Cone, Wasabi Foam

Pulled Pork served atop a Tostada w/ Spicy Crema

Spanakopita - Spinach & Feta Cheese Baked in Flaky Phyllo Dough

Bruschetta with Fresh Basil, Mozzarella, Tomatoes, Balsamic

Miniature Maryland Crab Cakes with Cilantro Jalapeno Slaw

Wild Mushroom Cigars w/ Truffle Mayo

## STATIONARY DISPLAYED ITEMS - CHOOSE (1) COLD & (1) HOT

### Cheese & Antipasto Display

Assorted Domestic & Imported Cheeses & Cured Meats, Fresh & Dried fruit Garnish, Quince Paste, Truffle Honey & Assortment of Crackers & Breads

### Seasonal Crudité Display

Fresh Seasonal Grilled Veggies w/ Assorted Dips

### Slider Station

BBQ Pulled Pork Sliders, Mini Crab Cake Sliders w/Old Bay Aioli, Served w/ Beer Battered Onion Rings

### Fajita Station

Marinated Beef & Chicken Strips with Grilled Onions and Peppers, served on Flour Tortillas with Guacamole, Cheddar Cheese, Salsa and Sour Cream

### Asian Station

Traditional Singapore Noodles, Chinese Lo Mein Noodles with Assorted Vegetables, Hand-Rolled Sushi with Wasabi, Soy Sauce and Pickled Ginger, Edamame

### Pasta Bar

Orrechiette w/ Bolognese, Strozzapretti, Sage Cream, Garlic Bread

### Carving Station

Turkey Breast served on Mini Kaiser Rolls with Cranberry Sauce, Chimichurri

## FIRST COURSE - CHOOSE (1)

Traditional Caesar Salad

Arugula, Pickled Beets, Toasted Walnuts, Goat Cheese, Honey Sherry Vinaigrette

Atlantic Seafood Chowder

Spinach Salad, Egg, Bleu Cheese, Pancetta, Tomato, Dijon Vinaigrette



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## ENTRÉE SELECTIONS - CHOOSE UP TO (3)

*All Entrees served with Chef's Selection of Seasonal Vegetable, Starch & Freshly Baked Rolls & Butter*

Seared Salmon Filet with Celeriac Puree & Lemon Cream

Short Ribs, Creamy Grits, Braising Gravy

Chicken Piccata with Lemon, Butter & Caperberries

Wild Mushroom Risotto with Shaved Reggiano

French Breast of Chicken with Chicken Demi and Mushrooms

Crab-Stuffed Tilapia with New England Reduction, Herb Salad

Grilled Flat Iron Steak with Local Mushrooms and Chimichurri

Mezze Rigatoni with Tomato Vodka Cream, Home-Garden Basil

## DESSERT

Customized 3-Tiered Wedding Cake

Assortment of Mini Pastries, Sweets & Petit Fours  
(served Family Style) for the Table

Freshly Brewed Coffee, Tea & Decaf Coffee

## COMPLIMENTS OF RESORTS

Complimentary Customized Ice Carving

Complimentary Champagne Toast

Complimentary Choice of either White &/or Black Linens  
& Matching Chair Covers

Complimentary Votive Candles for all Tables

Complimentary Up-Lighting Package

## PACKAGE INCLUDES 4-HOUR NAME BRAND OPEN BAR PACKAGE

## GUEST ROOM ACCOMMODATIONS FOR ATTENDEES

Please let us know if your wedding guests would like to 'Take the Elevator Home' & we will be more than happy to quote you an extremely competitive room rate for our lovely guest rooms. Thank you!

**\$89.00**  
PER PERSON

TO ALL PRICES ADD 20% GRATUITY AND 7% TAX

