

EXTRAVAGANZA WEDDING SPECIAL

For All New Bookings in 2011 & 2012
(Bases on Minimum 100 adult guests)

COMPLETE ACCESSORY PACKAGE

Professionally decorated ultimate head table and presentation tables including fully lit deluxe sheer skirting with organza swaging complimentary to your color schemes

White custom fit chair covers with choice of organza sash complimentary to your color schemes

Personalized dinner menus customized for your special day

3 tier silver candelabras on mirrors with white rose pedals to adorn your head table

Center pieces arranged with flowers on mirrors with candle accents for guest tables elegantly framed table numbers

A selection of full length linen tablecloths and an array of linen napkin colors (choice from our swatches)

Deluxe set up of tableware complete with elegant bone white china, stemmed glassware, coordinating centers and deluxe complete cutlery settings Exclusive Maitre'D to ensure that your event is a complete success Professional uniformed wait staff to assure attentive and efficient service Complimentary food tasting for up to six guests.

SIMPLY SWEET

Upon Guests Arrival ~

A non-alcoholic punch will be passed to your guests along with a selection of deluxe hot & cold appetizers
Stuffed Mushroom Caps, Scallops Wrapped in Bacon, Chicken Bouchees
Crudities with Homemade Dip
Imported and Domestic Cheeses with Assorted Crackers

Dinner Menu ~

Assorted White and Whole Wheat Dinner Rolls

Your Choice of One Specialty House Pasta:

Cannelloni, Manicotti or lasagna served a la carte to your guests

Your Choice of One Main Entree:

Grilled Tender Boneless Breast of Chicken
Chicken Cordon Bleu or Chicken Florentine Topped with Sautéed Sweet Peppers & Onions
Chicken Parmesan
Roast Sirloin of Beef au Jus
Veal Parmesan
Oven Roasted Chicken

Served With Your Choice of:

Oven Roasted Potatoes OR Rice Pilaf
Accompanied by a Medley of Green Bean Yellow Bean Baby Carrots

Salad to Consist of:

Mixed Greens tossed in our Italian Dressing Topped with fresh sliced cucumbers and tomato wedges

Dessert Selection:

A Deluxe Assortment of Mini Pasties
Peach Melba (peach slices topped with vanilla ice cream accompanied by cream filled cookie wafer
Super Caramel Crunch
Tartufo (wide selection)

Coffee & Tea Service (Espresso available upon request)

Late Night Buffet:

Assorted Miniature Pastries Pizza Bianco & Pizza Rose, Coffee & Tea

PACKAGE PRICE PER PERSON..... \$45.99p.p.

(Applicable to HST)

APPLICABLE TO ALL AVAILABLE DATES

SIMPLY ELEGANT

Upon Guests Arrival ~

A non-alcoholic punch will be passed to you and your guests

Antipasto Bar Extravaganza –

Crudities with homemade Dip, Imported and Domestic

Cheeses with Assorted Crackers, Grilled Red Peppers & Eggplant, Pickled Mushrooms,

Artichoke Heart, Marinated Black & Green Olives, Marinated Seafood Mix, Sliced Salami and Prosciutto

Dinner Menu ~

Assorted White and Whole Wheat Dinner Rolls

Your Choice of One Specialty House Pasta:

Cannelloni, Manicotti or Lasagna served a la carte to your guests

Your Choice of One Main Entree:

Grilled Tender Boneless Breast of Chicken

Chicken Cordon Bleu or Chicken Florentine Topped with Sautéed Sweet Peppers & Onions

Chicken Parmesan

Roast Sirloin of Beef au Jus

Veal Parmesan

Oven Roasted Chicken

Served With Your Choice of:

Oven Roasted Potatoes OR Rice Pilaf

Accompanied by a Medley of Green Bean Yellow Bean Baby Carrots

Salad to Consist of:

Mixed Greens tossed in our Italian Dressing Topped with fresh sliced cucumbers and tomato wedges

Dessert Selection:

A Deluxe Assortment Mini Pastries

Peach Melba (peach slices topped with vanilla ice cream accompanied by cream filled cookie wafer

Super Caramel Crunch

Tartufo (wide selection)

Coffee & Tea Service (Espresso available upon request)

Late Night Buffet:

Assorted Pastries, Pizza Bianco & Pizza Rose, Coffee & Tea

PACKAGE PRICE PER PERSON..... \$55.99p.p.

(Applicable to HST)

APPLICABLE TO ALL AVAILABLE DATES

SIMPLY EXTRAVAGANT

Upon Guests Arrival ~

A non-alcoholic punch will be passed to you and your guests.

Antipasto Bar Extravaganza -

Crudities with homemade Dip, Imported and Domestic Cheeses with Assorted Crackers, Grilled Red Peppers & Eggplant, Pickled Mushrooms, Marinated Artichoke Heart, Black & Green Olives, Marinated Seafood Mix, Sliced Salami and Prosciutto

Dinner Menu ~

Assorted White and Whole Wheat Dinner Rolls

Your Choice of One Specialty House Pasta:

Cannelloni, Manicotti or lasagna served a la carte to your guests

Your Choice of One Main Entree:

Grilled Tender Boneless Breast of Chicken

Chicken Cordon Bleu or Chicken Florentine Topped with Sautéed Sweet Peppers & Onions

Chicken Parmesan

Roast Sirloin of Beef aux Jus

Veal Parmesan

Oven Roasted Chicken

Served With Your Choice of:

Oven Roasted Potatoes OR Rice Pilaf

Accompanied by a Medley of Green Bean Yellow Bean Baby Carrots

Seafood Platter ~

Shrimp, Scallops and ½ Shell Steamed Kiwi Mussels Served on a Bed of Rice Pilaf

Salad to Consist of:

Mixed Greens tossed in our Italian Dressing Topped with fresh sliced cucumbers and tomato wedges

Dessert Selection:

A Deluxe Assortment of Freshly Made Pastries

Peach Melba (peach slices topped with vanilla ice cream accompanied by cream filled cookie wafer

Super Caramel Crunch

Tartufo

Coffee & Tea Service (Espresso available upon request)

Late Night Buffet:

Pizza Bianco & Pizza Rose, Coffee & Tea

PACKAGE PRICE PER PERSON..... \$65.99p.p.

(Applicable to HST)

APPLICABLE TO ALL AVAILABLE DATES