



BUFFET WEDDING PACKAGE

\$59.95*/per person (based on 100+ guests) with **5 hour use of reception space**

Wedding Coordinator

Assists you with customizing the details and schedule of your reception.

Décor

You are welcome to select fresh floral centerpieces from our preferred designer, Jacob Moss
Chivari Chairs and Table Linen Color Selection included

Cocktails and Beverages Included

One Hour Open Bar Cocktail Reception featuring premium liquors, bottled beer and wine selection.

Grand Entrance with Champagne Toast

Dinner is Served

Entrée (select 4)

Baked Ziti

Baked Stuffed Shells with Marinara Sauce

Baked Ravioli with Marinara Sauce

Penne Pasta with Chicken and Broccoli

Chicken Parmigiana

Chicken Marsala

Chicken Français

Roast Pork Tenderloin

Maple Glazed Baked Ham

Italian Sausage and Peppers

Kielbasa and Sauerkraut

Oven Roasted Turkey Breast with Gravy

Sliced Roast Sirloin of Beef with Gravy

Sirloin Tips with Gravy

Sole Florentine

Baked Stuffed Clams

Baked Stuffed Shrimp (market price)

Starch on Side (select one)

Scalloped Potatoes, Classic Baked Potato, Garlic Mashed, Rice Pilaf, Roasted Red Potatoes,
Stuffed Potatoes (bacon bits, green pepper, cheddar cheese, butter/milk and paprika)

Includes Seasonal Vegetables on the plate

Dessert

Your custom made **Wedding Cake** is included in your package

Coffee, Decaf Coffee and Hot Tea

**A 6% Sales Tax will be added to your final bill*