

Your Emerald Package Consists of the following:

Maitre D' to Coordinate Your Affair
1 Hour of Hot & Cold Hors d'oeuvres
5 Course Dinner
5 Hour Open Bar (Top Shelf Included)
Champagne or Wine Toast for Everyone
Wedding Cake
Silk Centerpieces
Fully Dressed Bridal Table
China, Silver & Choice of Linens
Use of Outdoor Courtyard & Wooded Park for Photographer
7% Sales Tax Not Included

Menu Selections

Cold Hors d'oeuvres

Crudite (Fresh Vegetables & Dip)
Domestic & International Cheese Display
Pepperoni & Crackers, Roasted Pepper Salad, Olive Salad, Marinated Mushroom Salad,
Marinated Chicken or Beef Bites, Genoa Salami Horns, Marinated Antipasto
Garlic Bread

Hot Hors d'oeuvres

Choice of 8

Mini Crab Balls, Scallops wrapped in Bacon, Deep Fried Shrimp,
Cajun Chicken Bites, Stuffed Mushrooms with Sausage, Chicken & Pineapple Brochettes,
Beef & Mushroom Brochettes, Spinach and Potato Puffs, Pepper Wild Chili with Cheddar
Cheese,
Miniature Frankfurters in Puff Pastry, Breaded Broccoli & Cheese Bites, Mini Pizza Sticks.
Barbeque Beef Bites, Chicken Wings (Hot or Mild)

Appetizers and Soups

Choice of one:

Cocktail of Seasonal Fruit
Slice of Melon Wrapped in Proscuitto
Half Melon with Fresh Fruit in Season (when available)
Pineapple, Mandarin Orange Cocktail
Wedding Soup (Escarole with Petite Meatballs or Chicken)
Garden Vegetable Soup
Cream of Broccoli Soup

Tortellini Soup
New England Clam Chowder
Manhattan Clam Chowder

Appetizers (additional cost)

Spinach Salad
Fresh Fruit in Pineapple Boat
Cold Seafood Selection
Jumbo Shrimp Cocktail

Salads

Choice of one:
Tossed Garden Salad
Caesar Salad
Antipasto Salad
Chef's Salad

Intermezzo

Orange or Lemon Sherbert

Main Entrees

Group A

Chicken Cordon Bleu, Topped with Ham & Swiss Cheese
Boneless Breast of Chicken "Italian Style" Baked in Our Own Blend of Spices
Boneless Breast of Chicken Parmigiana
Boneless Breast of Capon with Wild Rice or Herbed Mushrooms
Boneless Breast of Chicken Normandy (Brandy, Cream, Apples & Mushrooms)
Roast Vermont Turkey with Dressing, Giblet Gravy and Cranberry Sauce
Baked Virginia Ham
Seafood Newburg
Deviled Crab Cakes
Baked Flounder in Lemon Butter Sauce
Chopped Sirloin Steak
Roast Loin of Pork with Baked Apple and Stuffing
Roast Top Round of Beef with AuJus or Burgundy Sauce

Group B

Sliced Tenderloin of Beef with Wine & Mushroom Sauce
Veal Marsala with Fresh Mushrooms
Veal Parmigiana in Tomato Sauce
Baked Salmon Steak with Dill Butter Sauce
Baked Stuffed Flounder with Crabmeat

Baked Orange Roughy with Almond Lemon Butter

Group C

Roast Prime Rib of Beef Au Jus
Roast Sirloin of Beef with Mushroom Sauce
Filet Mignon
Shrimp Scampi
Baked Crab Imperial Stuffed Shrimp
Baked Seafood Imperial
Stuffed Boneless Breast of Chicken Neptune
New York Surf & Turf (Twin Crab Imperial Stuffed Shrimp & Filet Mignon)
South African Lobster Tail with Drawn Butter (Market Price)
Surf & Turf (Market Price)

Vegetables

Choice of two

Baked Idaho Potato, Scalloped Potato, Potatoes Au Gratin, Oven Browned Potatoes
Miniature Buttered Potatoes, Rice Pilaf, Rice Florentine, Buttered Corn, Candied Carrots,
Green Beans Almondine, Peas and Pearl Onions, Cauliflower with Cheese or Butter Sauce,
Broccoli with Cheese or Butter Sauce, Zucchini Provencale, Italian Mixed Vegetables,
Baked Stuffed Potato (extra cost)

Dessert Extravaganza

Fresh Cut Fruit Bowl with House Dipping Sauce
Fresh Sliced Melon, Cantaloupe, Watermelon and a Selection of Other Fine Fruits
Surrounding an Ice Carving

Cannolis, Cream Puffs, Eclairs, Napoleons, Fruit Tarts, Pecan Pie, Key Lime Pie,
Cheesecake,
Amaretto Cheesecake, Black Forest Cheesecake, German Chocolate Cake, Italian Creme
Cake,
Carrot Cake, Strawberry Amaretto Cake, Irish Creme Cake, Caramel Apple Cake, Creme
Horns,
Mini Cheese Cakes, Mini Baba Rums, Rice Pudding.

Choice of Individual Dessert

Kahlua Coupe: French Vanilla Ice Cream topped with Kahlua Liquor and a Cookie Wafer
Cheese Cake Plain or with Strawberry, Pineapple or Cherry topping
Warm Apple Pie with a scoop of Vanilla Ice Cream
Cherries Jubilee
Bananas Foster

Individual Miniature Pastry Tray Per Table