

Your Emerald Package Consists of the following:

Maitre D' to Coordinate Your Affair
1 Hour of Hot & Cold Hors d'oeuvres
3 Hour Hot Buffet
Salad Relish Buffet
6 Hot Entrees
Dessert Extravaganza
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,
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)

Salad & Relish Buffet

Tossed Garden Salad with Italian, French and Russian Dressings
Black & Green Stuffed Olives, Hot Cherry Peppers, Sweet Red Onion Slices
Kosher & Sweet Pickle Slices, Carrots, Celery, Tomatoes, Cucumbers, Broccoli Florets,
Cauliflower Florets, Gardiniera, Pepperoni, Corn Relish, Ceci Beans, Radishes,
Bacon Bits, Seasoned Croutons

Choice of Two:

Broccoli Salad, Carrot & Raisin Salad, Tortellini Salad
Marinated Tomato, Onion & Green Pepper Salad, Pasta Salad,
Potato Salad, Cole Slaw, Macaroni Salad

Main Entrees
Choice of 5

Carving Board Choices
(Maximum of 2 of the 5 Entrees Chosen)

Whole Roast Top Round of Beef
Baked Country Ham
Baked Breast of Turkey
Tenderloin of Pork "Italian Style"

Beef Entrees
Beef Burgundy, Spicy Ginger Beef, Beef Pizzaiola, Pepper Steak

Poultry Entrees
Chicken Cacciatore, Chicken Scampi, Chicken Breast Baked Italian Style or Parmigiana,
Sweet & Sour Chicken over Rice, Chicken Breast or Assorted Parts in a Spicy Barbeque
Sauce,
Turkey Breast Sliced in Natural Gravy

Veal Entrees
Veal Scallopini in Red or White Sauce, Veal Marsala, Veal Piccante

Pork or Ham Entrees
Italian Style Roast Pork, Spicy Pork Pizzaiola, Tenderloin of Pork Marsala,
Baked Ham Sliced in Pineapple Sauce

Seafood Entrees
Seafood Newburg over Rice, Shrimp Scampi over Rice,
Sweet & Sour Shrimp over Rice, Bay Scallops in Garlic Butter Sauce,
Crabmeat & Shrimp over Spirilli Pasta or Rice,
Flounder in Choice of :Butter Sauce, Florentine Sauce or Provencial Sauce (red)

Pasta Entrees
Choice of one:
Cavatelli and Broccoli, Lasagna with or without meat, Vegetable Lasagna,
Tortellini Primavera or Marinara, Fettuccini Alfredo, Stuffed Jumbo Shells,
Fettuccini with Peas and Ham , Linguini with White or Red Clam Sauce

Potato Selections
Choice of one:
Oven Browned Potatoes, Miniature Buttered Potatoes, Scalloped Potatoes,

Potatoes AuGratin, Candied Sweet Potatoes, Parslied Potatoes

Vegetable Selections

Choice of two:

Zucchini & Onions in Marinara Sauce, Broccoli with Cheese or Butter Sauce,
Cauliflower with Cheese or Butter Sauce, Italian Vegetable Medley with Garlic Butter Sauce,
Peas & Pearl Onions, Buttered Corn, Green Beans Almondine, Baby Carrots in Orange
Sauce,
Wild Rice Pilaf, Rice Florentine

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

Cannollis, 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.

Top Shelf Bar

Absolute Vodka*, Stolichnaya Vodka*, Gordons Vodka*, Amaretto di Sarrono, Anisette,
Seagram's V.O., Seagrams Seven, Beefeeders Gin*, Gordon's Gin, Bacardi Rum, Captain
Morgan Rum, Dewars Scotch*, J&B Scotch, Johnnie Walker Red*, Cutty Sark*, Jack
Daniels, Southern Comfort, Jim Beam, Old Granddad Bourbon, Melon Liquor, Kahlua,
Triple Sec, Blackberry Brandy, Apricot Brandy, Wild Cherry Brandy, Ginger Brandy,
Coconut Rum, Creme de Almond, Bailey's Irish Creme, Drambuie, Tia Maria, Galliano,
Grand Marnier, White Cream de Cocoa, Green Creme de Menthe, White Creme de Menthe,
M&R Sweet Vermouth, M&R Dry Vermouth, Peach Schnapps, Apple Schnapps, Sloe Gin.

Wines

Chablis, Merlot, Zinfandel, Burgundy

Choice of: Champagne or White Wine for Toasting (Sparkling Cider Available)

Draft Beer

Choice of two:

Michelob, Budweiser, Bud Light, Coors Original, Coors Light, Yuengling

O'Douls Non Alcoholic Beer

* Not All Brands are used at the same time (Any selection available upon request)

General Buffet Information

Buffets will remain open for approximately (3) hours. At the close of a wedding reception, a sampling of food will be packaged for home if available. Please note that we are not obligated for this service. We caution you to provide immediate refrigeration for these food items that may be affected by lack of it.