

The  
Event Center  
at



**2017 Wedding Menu  
Packages**

# Buffet Comparison

|  | White Glove        | Platinum           | Traditional   |
|--|--------------------|--------------------|---------------|
| White or Ivory linen napkins & table covers for guest tables   | X                  | X                  | X             |
| White or Ivory linen table covers and skirting for the bridal, gift, cake, cookie, guest book/registry and buffet tables | X                  | X                  | X             |
| Cut and serve your wedding cake at no additional charge  | X                  | X                  | X             |
| Elegantly display your cookies at no additional charge   | X                  | X                  | X             |
| Sit-down service for head/bridal table   | X                  | X                  | X             |
| Bridal Table decorated with tulle and lights   | X                  |                    |               |
| Full Salad Bar   | X                  | X                  |               |
| Side Dish Selections   | Choice of Three    | Choice of Two      | Choice of Two |
| Hot Hor D'Oeuvres  | Choice of Three    | Choice of Two      | Choice of One |
| Elegant Cheese and Vegetable Board   | X<br>Includes Meat | X<br>Includes Meat | X             |

# White Glove Buffet

## Hot Hors D'oeuvres (Choice of Three)

Crab Stuffed Mushrooms  
Swedish Meatballs  
Sausage Stuffed Mushrooms  
Hot Sausage Stuffed Banana Peppers  
Mini Quiche  
Bacon-wrapped Scallops (add \$0.75 per guest)  
Sweet and Sour Meatballs

## Elegant Meat, Cheese & Vegetable Board

Pepperoni, Ham, and 3 domestic cheeses accompanied by an assortment of fresh vegetables

## Full Salad Bar

Refreshing mixed greens with an array of fresh toppings

## Specialty Salads (Choice of Two)

Broccoli Salad  
Waldorf Salad  
Potato Salad  
Macaroni Salad  
Pasta Salad  
Coleslaw  
Fruit Salad (add \$1.00 per guest)

## Signature Entrees (Choice of Two)

Carving Station with Roast Tenderloin of Beef Bordelaise and Black Oak Pit Ham  
Signature Stuffed Chicken Breast  
Chicken Romano with Lemon Caper Sauce  
Chicken Marsala  
Chicken Cordon Bleu (most popular)  
Crab Stuffed Cod  
English-Style Baked Cod  
Chicken Saltimbocca  
Buttermilk Fried Turkey Breast

## Side Dishes (Choice of Three)

Parsley Red Skin Potatoes  
Baked Penne in Alfredo Sauce  
Baked Penne in Marinara Sauce  
Penne Primavera (Alfredo Sauce w/Vegetables)  
Wild Rice Pilaf  
Scalloped Potatoes  
Oven Roasted Herbed Potatoes  
Roasted Red Skin Garlic Mashed Potatoes (most popular)  
Glazed Carrots  
Green Beans Almondine  
Vegetable Medley  
Roasted Brussel Sprouts with Balsamic Glaze

## Beverage Station

Iced Tea, Lemonade, and Coffee

## Breads & Rolls

Assorted Sliced Breads and Dinner Rolls with Butter

Please add 6% Sales Tax and 20% Service Charge to all menu packages

# Platinum Buffet

## Hot Hors D'oeuvres (Choice of Two)

Crab Stuffed Mushrooms  
Swedish Meatballs  
Sausage Stuffed Mushrooms  
Hot Sausage Stuffed Banana Peppers  
Mini Quiche  
Bacon-wrapped Scallops (add \$0.75 per guest)  
Sweet and Sour Meatballs

## Elegant Meat, Cheese & Vegetable Board

Pepperoni, Ham, and 3 domestic cheeses accompanied by an assortment of fresh vegetables

## Full Salad Bar

Refreshing mixed greens with an array of fresh toppings

## Specialty Salads (Choice of Two)

Broccoli Salad  
Waldorf Salad  
Potato Salad  
Macaroni Salad  
Pasta Salad  
Coleslaw  
Fruit Salad (add \$1.00 per guest)

## Signature Entrees (Choice of Two)

Carving Station with Roast Tenderloin of Beef Bordelaise and Black Oak Pit Ham  
Signature Stuffed Chicken Breast  
Chicken Romano with Lemon Caper Sauce  
Chicken Marsala  
Chicken Cordon Bleu (most popular)  
Crab Stuffed Cod  
English-Style Baked Cod  
Chicken Saltimbocca  
Buttermilk Fried Turkey Breast

## Side Dishes (Choice of Two)

Parsley Red Skin Potatoes  
Baked Penne in Alfredo Sauce  
Baked Penne in Marinara Sauce  
Penne Primavera (Alfredo Sauce w/Vegetables)  
Wild Rice Pilaf  
Scalloped Potatoes  
Oven Roasted Herbed Potatoes  
Roasted Red Skin Garlic Mashed Potatoes (most popular)  
Glazed Carrots  
Green Beans Almondine  
Vegetable Medley  
Roasted Brussel Sprouts with Balsamic Glaze

## Beverage Station

Iced Tea, Lemonade, and Coffee

## Breads & Rolls

Assorted Sliced Breads and Dinner Rolls with Butter

Please add 6% Sales Tax and 20% Service Charge to all menu packages

# Traditional Buffet

Additional Entrées \$3.00 per guest

Additional Side \$2.00 per guest

## Hot Hors D'oeuvres (Choice of One)

Crab Stuffed Mushrooms  
Swedish Meatballs  
Sausage Stuffed Mushrooms  
Hot Sausage Stuffed Banana Peppers  
Mini Quiche  
Bacon-wrapped Scallops (add \$0.75 per guest)  
Sweet and Sour Meatballs

## Elegant Cheese & Vegetable Board

3 domestic cheeses accompanied by an assortment of fresh vegetables

## Specialty Salads (Choice of Two)

Tossed Salad with Ranch or Italian Dressing  
Broccoli Salad  
Waldorf Salad  
Potato Salad  
Macaroni Salad  
Pasta Salad  
Coleslaw  
Fruit Salad (add \$1.00 per guest)

## Signature Entrees (Choice of Two)

Signature Stuffed Chicken Breast  
Baked Ham with Apricot and Brown Sugar Glaze  
Homemade Stuffed Cabbage Rolls in Tomato Sauce  
Sliced Roast Turkey with stuffing cupcake  
Hot Italian Sausage in Tomato Sauce  
Baked Chicken  
English-Style Cod  
Roast Beef Au Jus  
Baked Penne in Marinara Sauce  
Buttermilk Fried Turkey Breast

## Side Dishes (Choice of Two)

Parsley Red Skin Potatoes  
Scalloped Potatoes  
Au Gratin Potatoes  
Haluski (Cabbage and Noodles)  
Mashed Potatoes with Gravy  
Feta and Sundried Tomato Mac and Cheese  
Buttered Corn  
Green Beans Almondine  
Glazed Carrots  
Vegetable Medley  
Roasted Brussel Sprouts with Balsamic Glaze

## Beverage Station

Iced Tea, Lemonade, and Coffee

## Breads & Rolls

Assorted Sliced Breads and Dinner Rolls with Butter

# Sit-Down

## Signature Entrees (Choice of Two)

### **Tier 1 Selections**

Signature Stuffed Chicken Breast  
Sliced Roast Beef Au Jus  
Baked Ham with Apricots and Brown Sugar Glaze  
Stuffed Pork Chop  
Lasagna with Meat Sauce  
English-Style Cod or Cod Almondine

### **Tier 2 Selections**

Chicken Marsala  
Chicken Cordon Bleu  
Sliced Roast Pork Loin with Orange Marmalade Glaze  
Crab Stuffed Cod  
Sliced Roast Turkey with Stuffing Cupcake and Gravy

### **Tier 3 Selections**

Chicken Romano  
Tenderloin Beef Tips with Portobello Mushrooms in Bordelaise Sauce  
Seafood Newburg with Rice  
Veal Romano  
Veal Saltimbocca (tender veal stuffed with ham, Swiss cheese and Italian seasonings)  
Chicken Saltimbocca

### **Tier 4 Selections**

Roast Sliced Tenderloin of Beef Bordelaise  
Jumbo Shrimp Scampi served Over Wild Rice  
Grilled Chicken Breast with One Crab Cake with Remoulade Sauce or Shrimp Scampi  
Grilled Salmon Fillet with Creamy Dill Sauce

### **Vegetarian Selections**

Eggplant Parmesan  
Vegetarian White Lasagna  
Pasta Primavera  
Baked Penne Marinara

### **Potatoes (choice of one)**

Baked Potato with Sour Cream and Butter  
Parsley Red Potatoes  
Red Skin Garlic Mashed Potatoes  
Oven Roasted Herbed Potatoes

### **Vegetables (choice of one)**

Green Beans Almondine  
Glazed Carrots  
Fresh Asparagus  
Roasted Brussel Sprouts with Balsamic Glaze

### **Soup**

(Additional \$2.50 per Guest)  
Italian Wedding, Cream of Broccoli, Summer Vegetable

### **Also Includes:**

Spring Mix Salad  
Dinner Rolls with Butter  
Coffee, Hot Tea and Iced Tea

# Hors D'Oeuvres

Enhance your event with additional hors d'oeuvres to welcome your guests.

## Cold Hors D'Oeuvres

**Cheese & Vegetable Display . . . . . \$4.50 per Guest**

Display of Cheeses, and Fresh Vegetables served with crackers, mustard and dip

**Gourmet Display . . . . . \$4.95 per Guest**

Display of Cheeses, Cubed Meats and Fresh Vegetables served with crackers, mustard and dip

**Premier Display . . . . . \$5.95 per Guest**

Display of Cheeses, Cubed Meats, Fresh Vegetables and Fruit served with crackers, mustard and dip

## Customer Favorites

### **Bruschetta Display**

**\$3.25 per Guest**

Oven Roasted Tomato Bruschetta and Hot & Sweet Pepper Bruschetta served with our fresh oven toasted Crustini.

### **Spinach & Artichoke Dip**

**\$3.50 per Guest**

A creamy mixture of Spinach, Artichokes and Cheeses oven baked to a golden brown and served our homemade tortilla chips

## Gourmet Sliders

(Priced per 50 Pieces)

**Meatball Parmesan Sandwiches . . . . . \$90.00**

Traditional favorite of a meatball in homemade marinara sauce topped with mozzarella cheese on a mini bun

**Assorted Mini Burgers "TOP SELLER". . . . . \$100.00**

Pint sized versions of Gourmet Cheeseburgers: Smoked Bacon & American Cheese; Caramelized Onions & Gorgonzola Cheese and American Cheese & Pickle

**Assorted Mini Chicago Style Hot Dogs. . . . . \$100.00**

Pint sized versions of the Classic Comfort Food:

Mustard & Sauerkraut; Mustard Relish & Onion and Plain

**Philly Style Cheese Steak . . . . . \$100.00**

Shaved Beef Sirloin, American & Mozzarella Cheeses with Peppers & Spices in a Mini Brioche Roll

Please add 6% Sales Tax and 20% Service Charge to all menu packages

# Hors D'Oeuvres

(continued)

## Hot Hors D'Oeuvres

(Priced per 50 Pieces)

**Beef Kabob** ..... \$125.00

Three Tender Cubes of Sirloin, Red & Green Peppers and Onions on a 6" Skewer

**Thai Peanut Chicken Satay** ..... \$125.00

Chicken Tenderloin Marinated in a Delicious Blend of Fresh Peanuts and Thai Spices served on a 6" Skewer

**Crab Stuffed Mushroom** ..... \$95.00

A Whole Mushroom Cap filled with a Delicious Crabmeat

**Mushroom Florentine** ..... \$85.00

A Whole Mushroom Cap filled with a Blend of Spinach, Brie Cheese and Spices

**Mushroom Tart** ..... \$85.00

Shiitake, Oyster, Portabella, Cremini and Button Mushrooms, Fresh Herbs and Swiss Cheese in a Flakey Chive Tart Shell.

**Sausage Stuffed Mushroom** ..... \$85.00

A Whole Mushroom Cap filled with a Delicious Spicy Italian Sausage

**Spanakopita** ..... \$90.00

Flakey Triangle Phyllo Pastry filled with Spinach and Feta Cheese

**Assorted Mini Quiche** ..... \$90.00

Black Bean & Pepper Jack, Lorraine, Florentine, or Three Cheese and Mushroom.

**Crab Cakes** ..... \$100.00

A Rich Blend of Flakey Crabmeat and Spices, Lightly Breaded and Deep Fried

**Bacon Wrapped Scallops** ..... \$110.00

Tender Sea Scallops Wrapped in Lean Bacon.

**Stuffed Banana Peppers with Hot Sausage** ..... \$95.00

**Sweet and Sour Meatballs** ..... \$75.00

**Swedish Meatballs** ..... \$75.00

**Italian Meatballs** ..... \$75.00

Please add 6% Sales Tax and 20% Service Charge to all menu packages



# Enhancements

Additional Hors D'Oeuvres pricing as listed

Homestyle Service \$4.00 per guest

Extra Entrées \$3.00 per selection per guest

Extra Side Dish \$2.00 per selection per guest

Please add 6% Sales Tax and 20% Service Charge to all menu packages