



Gala Wedding

Features

Maître D' Service
6 Hour Full Service Premium Open Bar
Red & White Wine on Each Table ~ Opening Champagne Toast
Color Coordinated Linens ~ Hand Decorated Silk Floral Centerpieces
Water View Deck & Grounds

Social Hour

Cold Appetizer Display
Hot Appetizer Display with Mediterranean Mussels, Fried Calamari, Crab Cakes with Remoulade
Hand-Made Empanadas & Fried Shrimp with Dipping Sauce
Iced Raw Bar with Jumbo Shrimp Cocktail, Clams and Oysters on the Half Shell
Choice of 6 Hot and 6 Cold Passed Hors D'oeuvres

First Course

(Choose One)
Lump Crab Cake with Red Pepper Sauce
Jumbo Shrimp Cocktail ~ Mussels Fra Diabolo ~ Fresh Mozzarella with Tomato and Fresh Basil
Melon and Prosciutto di Parma ~ Asian Noodles with Fresh Vegetables
Chopped Antipasto ~ New England Clam Chowder ~ Pasta Faggioli ~ Butternut Squash Soup
Garden Vegetable Soup ~ Thai Curry Red Lentil Soup

Second Course

(Choose One)
Penne Ala Vodka ~ Lasagna Roll with Spinach & Sausage
Wild Mushroom and Mascarpone Ravioli ~ Fettuccini Alfredo
Pappardelle Bolognese ~ Wild Mushroom Risotto ~ Parmesan and Asparagus Risotto

Third Course

(Choice of One)
Caesar Salad ~ Sea Cliff Garden Salad ~ Baby Arugula with Beets & Goat Cheese
Cucumber Wrapped Baby Greens with Tomato & Frisee

Intermezzo

(Choice of One)
Lemon & Mint Sorbet ~ Mango Sorbet ~ Raspberry Sorbet

Main Course

Choice of Three Entrees plus a Vegetarian Selection

Dessert

A Custom Tiered Wedding Cake of Your Choice Served with Freshly Brewed Coffees & Teas.
Venetian Table and Espresso & Cappuccino Bar