



Gala Wedding Menu

A special wedding offering with a creative menu of chef made items and all the rich amenities, and enhancements that will make your wedding truly a Gala event.

FEATURES

*Maitre d' service
5 hour full service premium open bar
Opening champagne toast
Wine on the tables
Colored up-lighting
Color coordinated linens
Hand decorated floral towers
Champagne colored chair covers
Lawn games (in season)
Water view deck and grounds*

SOCIAL HOUR

APPETIZER TABLE

A center piece table with tempting cocktail treats that your guests can enjoy while socializing with friends and family

SEAFOOD STATION

Mediterranean mussels in a broth of white wine & herb spices

Ceviche, with shrimp, scallops, and calamari

Crab cakes with remoulade sauce

Firecracker shrimp: lightly battered shrimp served with a creamy sweet & hot chili sauce

Sushi – California rolls

PASTA STATION

Pasta station with three chef made sauces and featuring imported pasta

PASSED HORS D'OEUVRES

A wonderful assortment of hot and cold hors d'oeuvres and canapés continually passed butler style

ARTISAN CHEESE STATION

A variety of handmade cheeses, produced from local New England farms and other cheese producing countries. The assortment is served with water crackers and garnished with grapes and berries.

DINNER

STARTER

Sea Cliff signature salad served with balsamic vinaigrette dressing

CHOICE OF TWO ENTREES

Fillet Mignon & Jumbo Shrimp

Chicken Piccata & Jumbo Shrimp

Lime Marinated Grilled Salmon & Jumbo Shrimp

Vegetarian Entrée is Included

****Lobster tails poached in butter & Fillet Mignon ~ additional \$22.00 p.p.*

Served with chef selected accompaniments

ENDING

A tiered wedding cake of your choice served with freshly brewed coffees & teas

Pastry towers on each table

Espresso & cappuccino bar



Classic Wedding Menu

Our most popular wedding package, with a lavish social hour and time tested dinner selections, created by our international team of chefs.

FEATURES

*Maitre d' service
5 hour full service premium open bar
Color coordinated linens
Opening champagne toast
Hand decorated silk floral towers for each table
Champagne colored chair covers
Water view deck and grounds*

SOCIAL HOUR

Appetizer Table – A center piece table with tempting cocktail treats that your guests can enjoy while socializing with friends and family

*Pasta bar station featuring imported pasta and three chef made sauces
Passed hors d'oeuvres*

A wonderful assortment of hot and cold hors d'oeuvres and canapes continually passed butler style.

DINNER

FIRST COURSE

Sea Cliff Signature Salad

INTERMEZZO

Tart lemon sorbet garnished

ENTREE COURSE

Choose two selections from a large assortment of entrees and accompaniments, created and prepared by our chefs. We offer many new cuisines and time proven selections, including flavorful health conscious meals. A vegetarian offering is also included and available to your guests (See the following Classic Wedding entree list)

THE CLASSIC WEDDING ENTREE LIST

*Salmon En Croute ~ Center cut fillets of cold water salmon wrapped in flaky layers of phyllo and finished with a bechamel sauce
Sea Cliff Combination ~ Grilled sliced tenderloin with demi-glace and jumbo shrimp baked with a butter herb dressing
Chicken Marsala ~ Sauteed white breast served in a reduction of marsala wine, butter and sliced mushrooms
Almond Pork Tenderloin ~ Extra lean encrusted with slivered almonds, served with a light natural sauce flavored with honey lemon zest
Grilled Tenderloin Fillet ~ All natural sliced beef tenderloin served with our own demi-glace
Stuffed Fillet of Sole ~ Dover sole fillets stuffed with a crab and scallop dressing and finished with a Champagne sauce
Stuffed Jumbo Shrimp ~ Gulf shrimp stuffed with our own seafood herb dressing served with lemon and butter
Chicken Florentine ~ Boneless chicken breast served over a bed of baby spinach and topped with a lemon butter sauce
Stuffed Loin of Cod ~ Cold water Captain's cut loin of cod stuffed with a crab meat dressing*

ENDING

Your personally selected tiered wedding cake

Pastry & fruit towers on each table

Fresh Brewed select coffees and teas



Sterling Wedding Menu

FEATURES

Maitre d'service
5 Hour full service premium open bar
Choices of color coordinated linens
Opening champagne toast
Hand decorated floral towers for each table
Waterview deck and grounds

COCKTAIL HOUR

Chef's Deluxe Appetizer Table
Sterling Assortment of Passed Hors d'oeuvres
Three Sauce Pasta Station

DINNER

Signature Sea Cliff Salad or Deluxe Caesar Salad

ENTREES

Beef Tenderloin

Thick slices of our finest beef tenderloin, served with reduction of merlot and balsamic vinegar sauce and garnished with blueberries

Chicken Picatta

Served with capers in a lemon butter sauce (Vegetarian entrée included)

Two chef selected accompaniments to enhance your entrees

ENDING

Your personally selected tiered wedding cake

Fresh Brewed select coffees and teas



Lobster Bake Wedding Menu

A wedding feast that is a perfect match for the beautiful seascape setting of Sea Cliff.

FEATURES

*Maitre d'service
5 hour full service premium open bar
Opening champagne toast
Color coordinated linens
Hand decorated floral towers for each table
Water view deck and dining room*

SOCIAL HOUR

An Appetizer table with cocktail treats

A center piece table with tempting cocktail treats that your guests can enjoy while socializing with friends and family

CLAMBAKE STATIONS

*Pasta Bar, with three chef made sauces and serving imported pasta
The finest New England, creamy clam chowder served piping hot*

PASSED HORS D'OEUVRES

A wonderful assortment of hot hors d'oeuvres and cold canapes continually passed butler style.

DINNER

FIRST COURSE

Sea Cliff Signature Salad

MAIN COURSE

*Fresh steamed lobster or Sliced beef tenderloin
Just picked corn on the cob
Roasted red skin potatoes
Steamed mussels
Barbecue chicken
European crusty rolls and creamery butter*

ENDING

*A tiered wedding cake of your choice served with freshly brewed coffees and teas
Pastry & fruit towers on each table*



“Gatsby” Brunch Wedding

Enjoy our finest brunch while enjoying the natural water view of Sea Cliff.

The Gatsby Brunch is a four hour wedding that features a blend of chef created, Hors d'oeuvres, breakfast items and signature entrees that will please your guests' palates at this one of a kind wedding celebration.

INCLUDED:

Red & White Sangria, Bloody Marys, and Mimosas

SOCIAL HOUR

Handmade hors d'oeuvres

Choice of one:

Classic eggs benedict served with hollandaise sauce

Croquet Madame egg tarts served with a Mornay sauce

Choice of pasta:

Roman style pasta primavera

Penne ala vodka

ENTREES

(Choose two entrees from our selections)

Honey dijon breast of chicken

Waffles & southern chicken tenders

Chicken picatta

St. Lewis Roast, rubbed with 7 herbs & spices

Bourbon glazed tenderloin of pork

Mediterranean mussel, cod & tomatoes

Baked scrod with crab stuffing

ENDINGS

Tiered wedding cake of your choice

Coffees, teas, soft drinks & juices



Buffet Wedding Menu

Our newest Wedding Buffet combines a wonderful assortment of International recipes using the finest ingredients and displayed in a distinctive presentation and served by our gracious staff.

FEATURES

*5 hour, full service premium open bar
Maitre d' service
Choice of color coordinated linens
Opening champagne toast
Water front deck*

SOCIAL HOUR

*Appetizer table - a centerpiece table with tempting cocktail treats that your guests can enjoy while socializing with friends and family.
Hors d'oeuvres - A wonderful assortment of hors d'oeuvres passed by an attendant, butler style*

DINNER BUFFET

*Penne ala Vodka
Seasoned Oven Roasted Potatoes
Sea Cliff Salad
Two Chef Buffet Salads*

ENTREES

*St. Lewis Roast Beef
Chicken Picatta
Fillet of Sole
European Crusty Bread Display*

ENDINGS

*Tiered wedding cake of your choice
Coffees, teas, soft drinks & juices*



Cocktail Wedding Menu

A wonderful relaxed wedding, where your guests can socialize, eat, drink and dance during all five hours.

The menu offers many chef made items including fusion creations popular in today's lifestyle.

FEATURES

*Maitre d'service
5 hour premium open bar
Opening champagne toast
Color coordinated linens
Hand decorated floral towers
Water view deck and grounds*

INVITING TABLE OF:

*Fresh vegetable crudites with dipping dressing
Cheese display garnished with fruit and served with soda crackers
Thai noodles with vegetables
Roasted red pepper hummus
Caesar Salad*

SLICING STATION

St. Lewis Roast & Honey Glazed Ham served with assorted condiments and select breads.

PASSED TAPAS SIZED APPETIZERS

*Asian dumplings with dipping sauce
Bistro flat bread pizza
Pork tenderloin with caramelized onions on a toasted pita
Thai chicken satay's
Fried ravioli with a zesty dipping sauce
Bini's with herb cheese and salmon
Empanada's with dipping sauce
Steak burger sliders with cheese
Addictive sweet potato and black bean burritos
Meatballs sliders
Fish tacos with chipotle sauce
Pups baked in a pretzel dough and served with horseradish mustard
Creamy parmesan canapes
Chicken parmesan sliders
Firecracker Shrimp
Bruschetta with pancetta and white beans*

ENDING

*A tiered wedding cake of your choice
Served with freshly brewed coffees and teas*



Additional Item Selection Menu

Additional Item Selections

Iced Tea & Lemonade Station

Mashed Potato Station

Manicotti Course

Ravioli Course

Lobster Ravioli Course

Bisque Course

Hot Wings

Chicago Loaded Hot Dogs

Smoked Salmon Platter

Clams on the Half Shell

Oysters

Steamed Lobster

Lobster Tail Add On

Ceviche Appetizer

Caviar Station

Passed Jumbo Shrimp Cocktail

Mediterranean Mussels

Fried Calamari

Passed Tapas Sized Appetizers

Sliders:

Cheeseburger

Chicken Parmesan

Meatball Marinara

St. Lewis Roast

Lobster Roll

Egg Rolls:

Eggplant Parmesan

Philly Steak & Cheese

Buffalo Chicken

BBQ, Pork, Rice & Beans

Fish Tacos

Empanadas

Sweet Potato, Cheddar Cheese, Black Bean Burritos

Thai Noodles with Vegetables

Tortellini Salad Bowls

Firecracker Shrimp Bowls

Fried Calamari drizzled with fra diablo sauce and shaved cheese

Giant Hot Salted Pretzels

Belgium Fries with Chipotle Dipping Sauce

Buttermilk Waffles with Southern Fried Chicken Tenders

Falafels Drizzled with Tahini Sauce

Seafood Crepes with Champagne Sauce