



Wedding Menu

Features

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

Social Hour

Cold Appetizer Display
Artisan Cheeses, Crackers, & Flatbreads,
Vegetable Crudit , Fresh Seasonal Fruit, Bruschetta

Seafood Appetizer Display

Mediterranean Mussels, Crab Cakes, Shrimp Cocktail Shooters

Chef Attended Three Sauce Pasta Station

Vodka, Alfredo & Marinara Sauces with Penne Pasta

Chef-selected Passed Hors D'oeuvres

(Choice of eight hors d'oeuvres from menu)

Salad

(Choice of One)
Caesar Salad
Sea Cliff Garden Salad

Main Course

Choice of Three Entr es plus a Vegetarian Selection
Served with Chef-selected Accompaniments

Dessert

A Custom Tiered Wedding Cake of Your Choice Served with Freshly
Brewed Coffees, Espresso & Teas
Pastry Towers: Italian Pastry, Bars, Cookies, Strawberries & Grapes





Entrée Selections

Beef, Pork, & Lamb

Filet Mignon with Classic Bordelaise Sauce
Prime Rib of Beef with Au Jus
Rack of Lamb Provencal
Stuffed Loin of Pork with Mushroom Gravy
Marinated Grilled Steak Kabob with Peppers and Onions

Chicken

Florentine
Piccata
Mediterranean
Marsala
Parmesan
Stuffed Chicken Breast

Fish

Baked Stuffed Shrimp
Filet of Sole Florentine
Salmon en Crute with Dill Sauce
Baked Salmon with Mango Chutney
Marinated Grilled Shrimp
Surf & Turf Tenderloin & Shrimp
Baked Stuffed Lobster Tail*
Parmesan Encrusted Sea Bass*

Vegetarian

Spaghetti Squash Marinara
Grilled Vegetables over Rice
Vegetarian Lasagna Roulade
Vegetable Stuffed Portobello Mushroom
Eggplant Napoléon with Spinach and Marinara Sauce
Baked Acorn Squash with Quinoa

**Offered as an additional upgrade.*





Passed Hors D'oeuvres

Asian Dumplings

Served with dipping sauce

Flatbread Gourmet Pizzas

Cherry tomato, mushroom, & arugula
Fresh tomato, mozzarella, & basil
Caramelized onion, mozzarella, & prosciutto

Firecracker Shrimp

Served with a sweet chili sauce

Pork Tenderloin

Served with caramelized onions on a toasted blinis

Thai Chicken Satays

Finished with peanut sauce

Handmade Empanadas

Served with chimichurri dipping sauce

Fried Ravioli

Served with zesty dipping sauce

Herb Cheese Blinis and Smoked Salmon

Golden blinis topped with creamy herb cheese and smoked salmon

Pancetta and White Bean Bruschetta

Toasted seasoned bread topped with pancetta and a hearty white bean spread

Gourmet Mini Hot Dogs in Pretzel Pastry

Savory mini hot dogs encased in a buttery pretzel dough, baked until golden, and accompanied by a tangy honey mustard dipping sauce.





Social Hour Assortments

(Priced Per Person)

Additional Upgrades	\$10.00
Antipasti Display <i>Prosciutto, Genoa Salami, Sweet & Hot Capicola, Fresh Marinated Mozzarella, Provolone, Roasted Red and Yellow Peppers, Marinated Artichokes and Mushrooms, Assorted Olives and Roasted Plum Tomatoes, with Focaccia Bread</i>	
Slicing Station: (One Hour)	
Pork Tenderloin	\$10.00
Turkey Breast	\$10.00
Deluxe Glazed Ham	\$10.00
St. Louis Roast	\$10.00
Beef Tenderloin	\$MP
Seafood Bars	
Seafood Bar: <i>Mediterranean Mussels, Firecracker Shrimp, Mixed Seafood Ceviche, Crab Cakes, Sushi</i>	\$25.00
Iced Raw Bar: <i>Jumbo Shrimp Cocktail, Clams and Oysters on the Half Shell</i>	\$18.00
Sushi Bar: <i>An Assortment of Handmade Rolls Including Spicy Salmon, Spicy Tuna, California, Vegetable & Avocado Shrimp & Salmon Nigiri</i>	\$15.00
Additional Hors D'oeuvre Selections	\$3.00 each
Cold Options Cajun Shrimp Canape Goat Cheese & Tomato Comfiture Ceviche Cucumber Cups Melon and Prosciutto Skewers Filled Salami Coronets Maryland Crab Salad Canape Salmon Tartar Toasts	
Hot Options Scallops Wrapped in Bacon Clams Casino Oysters Rockefeller Stuffed Mushrooms Baby Quiche Lorraine Mini Cheeseburger Sliders Spanakopita Baby Lamb Chops	\$MP





Additional Menu Customizations

Appetizer or Soup Course	\$8.00	Dessert	
(Choice of one)		Venetian Table	\$15.00
<i>Lump Crab Cake with Red Pepper Sauce</i>		<i>Layered Cakes, Fresh Baked Cookies, Italian Pastries, Bars, Brownies, Sliced Fruit, Chocolate Fountain Station & Espresso Bar</i>	
<i>Jumbo Shrimp Cocktail</i>		Espresso & Cappuccino Station	\$10.00
<i>Mussels Fra Diavolo</i>		Ice Cream Sundae Station	\$6.00
<i>Fresh Mozzarella with Tomato and Fresh Basil</i>		<i>Toppings Including Whipped Cream, Strawberry, Chocolate Syrup, Rainbow Sprinkles, Oreo Crumbs, and English Toffee</i>	
<i>Melon and Prosciutto di Parma</i>		Gelato Station	\$6.00
<i>Asian Noodles with Fresh Vegetables</i>		Dessert Crepe Station (Choice of Two)	\$10.00
<i>Chopped Antipasto</i>		<i>Fruit Salsa, Cannoli Cream, Fresh Blueberry, Chocolate, Nutella / Whipped Cream</i>	
<i>New England Clam Chowder</i>		Passed Mini Dessert Assortments	\$10.00
<i>Pasta Fagioli</i>		<i>Chocolate Mousse, Strawberry Brownie Shortcake, Strawberry Banana Milkshake, Pineapple Bliss, Lemon Cake Parfait, Cannoli Cups</i>	
<i>Butternut Squash Soup</i>		Chocolate Fountain with Fruit & Pretzels	\$10.00
<i>Garden Vegetable Soup</i>			
<i>Thai Curry Red Lentil Soup</i>		Late Night Snack	
Pasta or Risotto Course	\$7.00	Popcorn	\$5.00
(Choice of one)		<i>Freshly popped popcorn</i>	
<i>Penne Alla Vodka</i>		Pretzel	\$5.00
<i>Lasagna Roll Filled with Spinach and Sausage</i>		<i>New York Style Soft Pretzels Served with Assorted Toppings: Beer & Cheese Sauce, Yellow Mustard, Honey Butter, & Chipotle Sauce</i>	
<i>Wild Mushroom and Mascarpone Ravioli</i>		S'mores	\$6.00
<i>Fettuccine Alfredo</i>		<i>Marshmallows, Chocolate, and Graham Cracker Display with an Open Flame for Roasting</i>	
<i>Pappardelle Bolognese</i>		Empanadas	\$6.00
<i>Wild Mushroom Risotto</i>		<i>Chicken, Beef, & Vegetable Empanadas with Dipping Sauces</i>	
<i>Parmesan and Asparagus Risotto</i>		Hot Dog	\$6.00
Salad Course Upgrade	\$5.00	<i>Fix Your Own, Served with a Variety of Toppings</i>	
<i>Baby Arugula with Beets & Goat Cheese</i>		Flatbread Pizza	\$6.00
<i>Cucumber Wrapped Baby Greens with Tomato & Frisée</i>		<i>Cherry Tomato, Mushroom & Arugula</i>	
Intermezzo Course	\$5.00	<i>Fresh Tomato, Mozzarella & Basil</i>	
(Choice of one)		<i>Caramelized Onion, Mozzarella & Prosciutto</i>	
<i>Lemon Sorbet</i>		Bacon Egg & Cheese	\$6.00
<i>Mango Sorbet</i>		<i>Served on a Warm Croissant</i>	
<i>Raspberry Sorbet</i>		Sliders	\$6.00
Main Entrée Upgrades		<i>Chicken Parmesan, Steak & Cheese, or Sloppy Joe</i>	
<i>Adding an additional entrée selection</i>	\$8.00		
<i>Upgraded Entrée Selections:</i>			
<i>Baked Stuffed Lobster Tail</i>	\$MP		
<i>Parmesan Encrusted Sea Bass</i>			





Wedding Pricing

	January - March	May - October	November - December, April
Wedding Package	\$110	\$140	\$120
Guest Minimum	The Inn 50 Guests	The Inn 75 Guests	The Inn 75 Guests
	Grand Ballroom 100 Guests	Grand Ballroom 125 Guests	Grand Ballroom 100 Guests

Package Pricing is Per Person

Pricing is subject to an additional 20% Service Charge and 7.35% CST
A non-refundable deposit of \$1,500.00 and a signed contract is required to secure a date.

Eight months before your wedding date a \$3,000.00 payment is due.
The final headcount and payment are due two weeks before your wedding date.

Onsite Ceremony Services:

½ Hour Time Frame- \$950.00

Includes Scheduled Rehearsal, Use of Lawn and Gazebo Area,
Seating for Your Guests & Refreshment Station

