



## 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)

<b>Additional Upgrades</b>	<b>\$20.00</b>
<b>Antipasti Display</b> <i>Prosciutto, Genoa Salami, Sweet &amp; 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>	
<b>Slicing Station: (One Hour)</b>	
<b>Pork Tenderloin</b>	<b>\$MP</b>
<b>Turkey Breast</b>	<b>\$MP</b>
<b>Deluxe Glazed Ham</b>	<b>\$MP</b>
<b>St. Louis Roast</b>	<b>\$MP</b>
<b>Beef Tenderloin</b>	<b>\$MP</b>
<b>Seafood Bars</b>	
<b>Seafood Bar:</b> <i>Mediterranean Mussels, Firecracker Shrimp, Mixed Seafood Ceviche, Crab Cakes, Sushi</i>	<b>\$30.00</b>
<b>Iced Raw Bar:</b> <i>Jumbo Shrimp Cocktail, Clams and Oysters on the Half Shell</i>	<b>\$25.00</b>
<b>Sushi Bar:</b> <i>An Assortment of Handmade Rolls Including Spicy Salmon, Spicy Tuna, California, Vegetable &amp; Avocado Shrimp &amp; Salmon Nigiri</i>	<b>\$20.00</b>
<b>Additional Hors D'oeuvre Selections</b>	<b>\$8.00 each</b>
<b>Cold Options</b> Cajun Shrimp Canape Goat Cheese & Tomato Comfiture Ceviche Cucumber Cups Melon and Prosciutto Skewers Filled Salami Coronets Maryland Crab Salad Canape Salmon Tartar Toasts	
<b>Hot Options</b> Scallops Wrapped in Bacon Clams Casino Oysters Rockefeller Stuffed Mushrooms Baby Quiche Lorraine Mini Cheeseburger Sliders Spanakopita Baby Lamb Chops	<b>\$MP</b>





## Additional Menu Customizations

<b>Appetizer or Soup Course</b>	<b>\$13.00</b>	<b>Dessert</b>	
(Choice of one)		<b>Venetian Table</b>	<b>\$25.00</b>
<i>Lump Crab Cake with Red Pepper Sauce</i>		<i>Layered Cakes, Fresh Baked Cookies, Italian Pastries, Bars, Brownies, Sliced Fruit, Chocolate Fountain Station &amp; Espresso Bar</i>	
<i>Jumbo Shrimp Cocktail</i>		<b>Espresso &amp; Cappuccino Station</b>	<b>\$15.00</b>
<i>Mussels Fra Diavolo</i>		<b>Ice Cream Sundae Station</b>	<b>\$10.00</b>
<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>		<b>Gelato Station</b>	<b>\$6.00</b>
<i>Asian Noodles with Fresh Vegetables</i>		<b>Dessert Crepe Station (Choice of Two)</b>	<b>\$15.00</b>
<i>Chopped Antipasto</i>		<i>Fruit Salsa, Cannoli Cream, Fresh Blueberry, Chocolate, Nutella / Whipped Cream</i>	
<i>New England Clam Chowder</i>		<b>Passed Mini Dessert Assortments</b>	<b>\$15.00</b>
<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>		<b>Chocolate Fountain with Fruit &amp; Pretzels</b>	<b>\$15.00</b>
<i>Garden Vegetable Soup</i>			
<i>Thai Curry Red Lentil Soup</i>		<b>Late Night Snack</b>	
<b>Pasta or Risotto Course</b>	<b>\$13.00</b>	<b>Popcorn</b>	<b>\$10.00</b>
(Choice of one)		<i>Freshly popped popcorn</i>	
<i>Penne Alla Vodka</i>		<b>Pretzel</b>	<b>\$10.00</b>
<i>Lasagna Roll Filled with Spinach and Sausage</i>		<i>New York Style Soft Pretzels Served with Assorted Toppings: Beer &amp; Cheese Sauce, Yellow Mustard, Honey Butter, &amp; Chipotle Sauce</i>	
<i>Wild Mushroom and Mascarpone Ravioli</i>		<b>S'mores</b>	<b>\$10.00</b>
<i>Fettuccine Alfredo</i>		<i>Marshmallows, Chocolate, and Graham Cracker Display with an Open Flame for Roasting</i>	
<i>Pappardelle Bolognese</i>		<b>Empanadas</b>	<b>\$10.00</b>
<i>Wild Mushroom Risotto</i>		<i>Chicken, Beef, &amp; Vegetable Empanadas with Dipping Sauces</i>	
<i>Parmesan and Asparagus Risotto</i>		<b>Hot Dog</b>	<b>\$10.00</b>
<b>Salad Course Upgrade</b>	<b>\$11.00</b>	<i>Fix Your Own, Served with a Variety of Toppings</i>	
<i>Baby Arugula with Beets &amp; Goat Cheese</i>		<b>Flatbread Pizza</b>	<b>\$10.00</b>
<i>Cucumber Wrapped Baby Greens with Tomato &amp; Frisée</i>		<i>Cherry Tomato, Mushroom &amp; Arugula</i>	
<b>Intermezzo Course</b>	<b>\$7.00</b>	<i>Fresh Tomato, Mozzarella &amp; Basil</i>	
(Choice of one)		<i>Caramelized Onion, Mozzarella &amp; Prosciutto</i>	
<i>Lemon Sorbet</i>		<b>Bacon Egg &amp; Cheese</b>	<b>\$10.00</b>
<i>Mango Sorbet</i>		<i>Served on a Warm Croissant</i>	
<i>Raspberry Sorbet</i>		<b>Sliders</b>	<b>\$10.00</b>
<b>Main Entrée Upgrades</b>		<i>Chicken Parmesan, Steak &amp; Cheese, or Sloppy Joe</i>	
<i>Adding an additional entrée selection</i>	<b>\$12.00</b>		
<i>Upgraded Entrée Selections:</i>			
<i>Baked Stuffed Lobster Tail</i>	<b>\$MP</b>		
<i>Parmesan Encrusted Sea Bass</i>			





## Premium Open Bar Options

### Vodka

Absolut Vodka  
Tito's Handmade Vodka  
Smirnoff Vodka  
(Raspberry, Lemon, & Vanilla)

### Tequila

Lunazul Blanco Tequila

### Gin

Tanqueray London Dry Gin

### Scotch

Johnnie Walker Red Label

### Whiskey

Jack Daniel's Tennessee Whiskey  
Jameson Irish Whiskey  
Seagram's 7 Crown Blended Whiskey  
Canadian Club Whiskey

### Bourbon

Maker's Mark  
Jim Beam Kentucky Bourbon

### Rum

Bacardi Superior White Rum  
Captain Morgan Spiced Rum  
Malibu Caribbean Coconut Rum

### Wines

Reds: Pinot Noir & Cabernet  
Whites: Chardonnay, Pinot Grigio, Rosé,  
Sauvignon Blanc, & Zonin Prosecco

### Draft Beer

Two Roads:  
Lil Heaven Session IPA  
Cruise Control Light

### Liqueurs & Others

Aperol  
Campari  
Kahlúa Coffee Liqueur  
Irish Cream Liqueur

