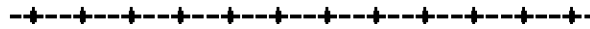




Grand Traditions Package



Includes:

Cocktail Hour and Dinner Reception

Private Bridal Party Cocktail Reception

Premium Wine Service with Dinner

Four Hour Open Ultra Premium Bar

Champagne Toast for each Guest

Complimentary Suite for the Bride and Groom

Two Additional Complimentary Suites

Coat Check Service

Valet Parking

\$135.00 per person

Plus Tax and Gratuity

Menu

Grand Traditions Package

Cocktail Reception

Butlered Hors d'oeuvres - Choose three

Baked Brie with Melba Sauce

Mini Maryland Crab Cakes

Spinach and Feta Filo Cups

Gourmet Pizza

with Prosciutto, Basil, Tomato and Mozzarella Cheese

Fresh Tomato Bruschetta

Roasted Sirloin of Beef Crustinis

with Horseradish Cream Sauce

Stuffed Mushroom with Apple and Sausage Duxcelle

Scallops wrapped in Bacon

Bacon Wrapped BBQ Shrimp

Shrimp Cocktail with Traditional Sauce

Fried Calamari with Marinara

Action Stations - Choose two

Scampi Station

Mussels, Littleneck Clams and Shrimp, sautéed to order with Garlic, White Wine, Lemon and served with grilled Garlic Baguette. Sautéed to Order in your event room.

Pasta Station

Three Pastas, Three Sauces, Grilled Vegetables, Fresh Greens, Diced Tomato, Cannellini Beans, Parmesan Cheese, and Traditional Spices and ingredients. Sautéed to Order in your event room.

Grazing Table

Centered by Ice Carving

International and Domestic Cheese

Fresh Fruit

Fresh Vegetable Crudités with Dips

Dinner Reception
Italian Wedding Soup

◆
Mixed Greens Salad

◆
Lemon Sorbet

◆
Entree

(Choose Two)

Tournedos Diane

*Twin Filet Mignon Medallions Pan Seared and crowned with sautéed
Mushroom Caps and sauced with Demi Glace Dijonnaise.*

Stuffed Chicken Valentino

Sautéed Boneless Breast of Chicken Crowned with, Prosciutto, Roasted Red Pepper, Mozzarella and Marsala Wine Sauce.

Charbroiled Filet Mignon

Served with sautéed Mushroom Cap and Port Wine Demi Glace.

Chicken Oscar

Sautéed Boneless Chicken Breast with Crabmeat and Fresh Asparagus. Topped with Sauce Béarnaise.

Broiled Red Snapper Oreganatta

Broiled Red Snapper fillet topped with Sundried Tomato and Oregano Breadcrumbs Crust.

Grilled Chicken Bruschetta

*Grilled Marinated Chicken Breast topped with Traditional Tomato Bruschetta
and Melted Mozzarella Cheese.*

Wild Mushroom Ravioli (vegetarian)

With Marinara Sauce and shredded Parmesan

Grilled Swordfish Maitre d Hotel

Char Grilled Swordfish Steak topped with a Lemon and Herb Compound Butter.

Sea Bass Braised in Sun-Dried Tomatoes and Fresh Rosemary Fumé

Starch - Choose one

**Garlic Herb Whipped Red Potatoes, Rice Pilaf aux Fines Herbes, Creamy Wild Rice Pilaf, or
Oven Roasted Red Potatoes with Rosemary, Parmesan Risotto**

Vegetable - Choose one

**Sautéed Haricot Vert with Mushrooms, Baby Carrots with Honey and Fresh Parsley,
Steamed Broccoli dusted with Romano Cheese, Sautéed Vegetable Blend.**

Venetian Table

Petite Chocolate Cups with Cordials

Chocolate Fountain

Fresh Fruit

Pound Cake

Assorted Cookies

Pretzel Rods

Wedding Fee Schedule

Grand Traditions Ballroom

\$1000.00

(Plus tax)

Spalding Dining Room and Tavern available complimentary with 150 or more guests

-----+

Ceremony Tent

\$500.00

(Plus tax)

-----+

Food and Beverage Items

21% Service Charge

8% New York Sales Tax

-----+

\$2000.00 Deposit required

-----+

*Further information and availability inquiries
may be directed to the Sales Department*

Ph. 607-797-2381