



CATERING BY CHEF MIKE MONGEON

BRONZE WEDDING PACKAGE

STATIONARY DISPLAY

International Fruit, Cheese, Vegetable Crudités Display w/ Homemade Dips & Pepperoni

PASSED HORS D'OEUVRES

(3)

Assorted Brushetta | Olive Tapenade, Tomato, Mango
Chicken Satay | Thai Peanut Dipping Sauce
Mini Beef Wellington | Béarnaise Sauce
Chicken Cordon Bleu Bites | Dijonaise Dipping Sauce
Vegetarian Stuffed Mushrooms | Mornay Sauce
Vegetable Spring Rolls | Sweet Chili Dipping Sauce
Black Pepper & Truffle Deviled Eggs
Beef & Pineapple Skewers | Cucumber Wasabi
Spanikopita
Assorted Mini Quiche

DINNER BUFFET

Garden Salad OR Caesar Salad
Fresh Dinner Rolls & Butter

VEGETABLE

(Vegetable Medley, Roasted Asparagus, Cauliflower Polonaise, Green Bean Almandine, Glazed Carrots)

STARCH

(Roasted Potatoes, Garlic Mashed Potatoes, Pasta Cruda, Penne Marinara, Rice Pilaf, Seasonal Risotto)

CHICKEN

(Picatta, Almondine, Marsala, Saltimbocca, Scarpariello, Florentine, Cordon Bleu, Baked Stuffed, Herb Roasted)

BEEF

(Bourbon Steak Tips, Steak Au Poivre Medallions, Steak Pizziola, Balsamic London Broil, Steak Gorgonzola)

Coffee, Tea, Decaf

\$65

Gluten Free ADD \$2.95pp

*All Prices Subject to 6.25% State Tax, 0.75% Local Tax, 14% Gratuity, 6% Administrative Fee
5% Credit Card Fee Assessment on all Credit Card Payments*



CATERING BY CHEF MIKE MONGEON

SILVER WEDDING PACKAGE

STATIONARY DISPLAY

Domestic & Imported Cheeses, Cured Italian Meats, Pickled Vegetables, Spiced Olives, Candied Nuts, Spreads, Fresh Seasonal Fruit, Vegetable Cruités, Homemade Dips, Gourmet Crackers

PASSED HORS D'OEUVRES

(3)

Assorted Brushetta | Olive Tapenade, Tomato, Mango
Chicken Satay | Thai Peanut Dipping Sauce
Mini Beef Wellington | Béarnaise Sauce
Bacon Wrapped Scallops | Spring Pea Puree
Chicken Cordon Bleu Bites | Dijonaise Dipping Sauce
Vegetarian Stuffed Mushrooms | Mornay Sauce
Mini Crab Cakes | Sweet Corn Aioli
Vegetable Spring Rolls | Sweet Chili Dipping Sauce
Tenderloin Crustini | Horseradish Cream

DINNER BUFFET

Garden Salad OR Caesar Salad
Fresh Dinner Rolls & Butter

VEGETABLE

(Vegetable Medley, Roasted Asparagus, Cauliflower Polonaise, Green Bean Almandine, Glazed Carrots)

STARCH

(Roasted Potatoes, Garlic Mashed Potatoes, Roasted Sweet Potatoes, Wild Rice, Rice Pilaf, Seasonal Risotto)

PASTA

(Pasta Cruda, Penne Marinara, Penne Alfredo, Pasta Olio, Penne Vodka, Pasta Carbonara)

CHICKEN

(Picatta, Almondine, Marsala, Saltimbocca, Scarpariello, Florentine, Cordon Bleu, Baked Stuffed, Herb Roasted)

BEEF

(Bourbon Steak Tips, Steak Au Poivre Medallions, Steak Pizziola, Balsamic London Broil, Steak Gorgonzola)

SEAFOOD

(Baked Stuffed Sole, New England Baked Haddock, Honey & Lavender Glazed Salmon, Cod Provencal)

LATE NIGHT

Italian Party Hero & BYO Nacho Bar

Coffee, Tea, Decaf

\$85

Gluten Free ADD \$2.95pp

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CATERING BY CHEF MIKE MONGEON

GOLD WEDDING PACKAGE

STATIONARY DISPLAY

**Domestic & Imported Cheeses, Cured Italian Meats, Pickled Vegetables, Spiced Olives, Candied Nuts, Spreads,
Fresh Seasonal Fruit, Vegetable Cruités, Homemade Dips, Gourmet Crackers
Stationary Cocktail Meatballs & Spinach & Artichoke Dip**

PASSED HORS D'OEUVRES

(4)

**Assorted Brushetta | Olive Tapenade, Tomato, Mango
Chorizo Crustini | Spicy Dijonaise
Southern Chicken & Waffles
Mini Beef Wellington | Béarnaise Sauce
Bacon Wrapped Scallops | Spring Pea Puree
Chicken Cordon Bleu Bites | Dijonaise Dipping Sauce
Vegetarian Stuffed Mushrooms | Mornay Sauce
Mini Crab Cakes | Sweet Corn Aioli
Beef & Pineapple Kebobs | Cucumber Wasabi**

DINNER BUFFET

**Garden Salad OR Caesar Salad
Fresh Dinner Rolls & Butter
Family Style Pasta Cruda**

VEGETABLE

(Vegetable Medley, Roasted Asparagus, Cauliflower Polonaise, Green Bean Almandine, Glazed Carrots)

STARCH

(Roasted Potatoes, Garlic Mashed Potatoes, Roasted Sweet Potatoes, Wild Rice, Rice Pilaf, Seasonal Risotto)

CHICKEN

(Picatta, Almondine, Marsala, Saltimbocca, Scarpariello, Florentine, Cordon Bleu, Baked Stuffed, Herb Roasted)

SEAFOOD

(Baked Stuffed Sole, New England Baked Haddock, Honey & Lavender Glazed Salmon, Cod Provencal)

BEEF CARVING STATION

Roasted Tenderloin | Peppercorn Demi & Horseradish Sauce

LATE NIGHT

Chinese Take Out Boxes & Burger Slider Boats

Coffee, Tea, Decaf

\$95

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CATERING BY CHEF MIKE MONGEON

PLATINUM WEDDING PACKAGE

STATIONARY DISPLAY

Domestic & Imported Cheeses, Cured Italian Meats, Pickled Vegetables, Spiced Olives, Candied Nuts, Spreads,
Fresh Seasonal Fruit, Vegetable Cruautés, Homemade Dips, Gourmet Crackers
Assorted Hummus, Tabbouleh Salad, Spiced Chic Peas, Orzo Salad, Cous Cous Salad, Mushroom Salad
Baked Brie Wheels, Dried Fruit, Crispy Baguettes, Rosemary Garlic Pita Chips

PASSED HORS D'OEUVRES

(4)

Mini Beef Wellington | Béarnaise Sauce
Bacon Wrapped Scallops | Spring Pea Puree
Crab Stuffed Mushrooms | Mornay Sauce
Mini Crab Cakes | Sweet Corn Aioli
Tenderloin Crustini | Horseradish Cream
Lamb Lolli Pops | Mint Chimichurri
Spicy Ahi Tuna Canapes | Cusabi
Chicken & Lemongrass Dumplings | Sweet Chili
Brie & Mushroom Duxelle Crustini | Basil Pesto
Truffle & Black Pepper Deviled Eggs

PLATED DINNER

Farmers Field Salad OR Iceberg Wedge Salad
Rosemary Focaccia & Whipped Feta Butter
Shrimp Cocktail OR Italian Caprese
Family Style Pasta Cruda

ENTREE CHOICES

Filet Mignon OR Prime Rib Au Jus
Chicken Oscar OR Chicken Francese
Baked Stuffed Shrimp OR Baked Stuffed Haddock

Served with Chef's Choice Seasonal Starch & Vegetable

LATE NIGHT

KJ NOSH FOOD TRUCK

Coffee, Tea, Decaf

\$125

Gluten Free ADD \$2.95pp

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