

WEDDING CELEBRATIONS – THE ELMWOOD

Includes two hours of house brand bar, champagne toast, cake cutting, choice of linen and napkin color selection

STARTER

Mediterranean Display toasted olive oil baguette with an assortment of toppings, including our basil pesto, bruschetta, olive tapenade and hummus

SALAD SELECTIONS

Choose one

Seasonal Greens tomato, cucumber and balsamic vinaigrette

Caesar crisp romaine, creamy Caesar dressing and house made toasted croutons

ENTRÉE SELECTIONS

Choose two entrées

Chicken Sauté served with choice of homemade champagne sauce, picatta or marsala sauce

Duet of Sirloin and Chicken Sauté

Grilled Pork Loin apple cranberry sauce

Fresh Atlantic Salmon grilled with dill beurre blanc

Cheese Ravioli vegetarian Marinara sauce

INCLUDED

Chef's Choice of Fresh Seasonal Vegetables

Choice of Rice Pilaf, Roasted Red or Mashed Potatoes

Assorted Rolls and Butter

Coffee and Tea Service

Chef's Choice of Dessert

38 per person

Make it a FOUR hour bar for 48 per person

Available October 1st through April 30th

WEDDING CELEBRATIONS – THE LINWOOD

Includes three hours of house brand bar, traditional champagne toast, cake cutting, choice of linen and napkin color

STARTER

Mediterranean Display toasted olive oil baguette with an assortment of toppings, including our basil pesto, bruschetta, olive tapenade and hummus

HORS D'OEUVRES

Hand passed

Assorted Stuffed Mushrooms
Smoked Chicken Quesadillas

SALAD SELECTIONS

Choose one

Caesar crisp romaine leaves, creamy caesar dressing, parmesan and toasted croutons

Seasonal Greens tomato, cucumber and balsamic vinaigrette

ENTRÉE SELECTIONS

Choose two entrées

Chicken Sauté served with homemade champagne sauce, picatta, marsala or artichoke florentine

Fresh Atlantic Salmon choice of grilled, blackened or baked, with dill beurre blanc

Filet of Sirloin grilled with an herb seasoning

Duet of Sirloin and Chicken Sauté

Grilled Pork Loin apple cranberry sauce

Vegan Napoleon layers of summer squash, tomato, portabella mushroom and eggplant; finished with basil oil and smoked tomato coulis

INCLUDED

Chef's Choice of Fresh Seasonal Vegetables

Choice of Rice Pilaf, Roasted Red or Mashed Potatoes

Assorted Rolls and Butter

Coffee and Tea Service

48 per person

Available October 1st through April 30th

WEDDING CELEBRATIONS – THE NIAGARA

Includes two hours of house brand bar, cake cutting, choice of linen and napkin color selection.

SALAD

Seasonal Greens tomato, cucumber and balsamic vinaigrette

ENTRÉES

Duet of Sirloin and Chicken Sauté homemade champagne sauce

Vegetarian Option Available

INCLUDED

Chef's Choice of Fresh Seasonal Vegetables and Starch

Assorted Rolls and Butter

Coffee and Tea Service

28 per person

Make it a FOUR hour bar for 38 per person

Available October 1st through April 30th