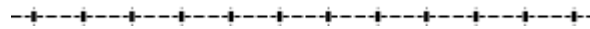




Homestead Wedding Package



Includes:

Cocktail Hour and Dinner Reception

Four Hour Open Call Bar

Four Passed Hors d'oeuvres

Two Entrees; One Vegan Entree

Champagne Toast for each Guest

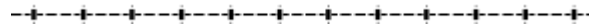
Complimentary Suite for the Bride and Groom

\$82.00

Plus Tax and Service Charge



Traditions Wedding Package



Includes:

Cocktail Hour and Dinner Reception

Private Bridal Cocktail Hour

Six Passed hors d'oeuvres

Bounty Table Display

Three Entrees; One Vegan Entree

Wine Service

(Served with dinner)

Four Hour Open Call Bar

Champagne Toast for each Guest

Complimentary Suite for the Bride and Groom

Coat Check Service

\$95.00 per person

Plus Tax and Service Charge



The Watson Package

Includes:

Cocktail Hour and Dinner Reception

Private Bridal Cocktail Hour

Wine Service (Served with dinner)

Four Hour Open Call Bar

Champagne Toast for each Guest

Three Complimentary Suites

Coat Check Service

Venetian Hour

Snack Station (50 people)

Menu:

2 Stationary Hors d'ouerves

4 passed Hors d'oeuvres,

2 Upgraded Hors d'oeuvres,

1 Station

3 Entrees and 1 Vegan Option

\$115 per person

(plus 8% sales tax and 22% service charge)

Menu

Cocktail Reception

Passed Hors d'oeuvres -

Baked Brie with Apple Pear Chutney

Baked Brie on Crustini with Fresh Made Apple Pear Chutney

Mini Maryland Crab Cakes

Served with Dijon Remoulade

Spinach and Feta Filo

Creamy Spinach and Feta Cheese baked in Filo Cups

Shrimp Boursin

Shrimp and Boursin Cheese on Baked Flat Bread

Bacon Wrapped Scallops

Broiled Sea Scallops wrapped in Bacon and Glazed with Honey

Assorted Mini Quiche A

variety of four Quiches

Risotto Croquette

*Parmesan Risotto Balls Rolled in Bread Crumbs with
Marinara Dipping Sauce*

Asian BBQ Shrimp

*Jumbo Shrimp wrapped in Bacon and tossed in
Asian BBQ Sauce*

Baked Bruschetta

Fresh Tomato, Pesto, Ciliegene on Crustini

Chicken Fajitas

Tomato Tortillas with Chicken, Peppers and Onions

Chicken-Lemongrass Pot Stickers

With Asian Dipping Sauce

Chicken Sausage Stuffed Mushrooms

Italian Chicken Sausage and Irish Cheddar Cheese

Steak Gorgonzola

*Steak Emincier on Garlic Crustini baked with
Gorgonzola Blue Cheese*

Asparagus and Asiago

Asparagus and Asiago Cheese Wrapped in Filo

Shrimp Caprese Flatbread

Shrimp, Pesto, Tomato and Mozzarella on Garlic Flatbread

Hors d'oeuvres Enhancements- \$2.50 each per person

Traditional Shrimp Cocktail

Jumbo Shrimp with Traditional Cocktail Sauce

Lobster Empanadas

Southwestern Seasoned Lobster Mix stuffed in Baked Pastry

Clams Casino

Fresh Clams Broiled with Bacon, Onions, Peppers and Lemon

Lamb Lollipops

Grilled Marinated Lamb Loin Chops

Ahi and Ginger Slaw Wontons

*Thinly Sliced Ahi Tuna on Baked Wontons with Ginger Slaw
and Wasabi Mayo*

Steak Empanadas

Southwestern Seasoned Grilled Steak stuffed in Baked Pastry

Wedding Entrees

Wedding entrees served with Mixed Greens Salad
Fresh Baked Rolls and Butter

Grilled Filet of Sirloin

Charbroiled Black Angus Gold Sirloin Filet finished with Port Wine Demi Glace.

Parmesan Crusted Chicken

*Boneless Chicken Breast dredged in Panko and Parmesan Breadcrumbs.
Fried golden and served with roasted Shallot and White Wine Sauce Supreme*

Fillet of Haddock Francaise

*Haddock fillet dipped in Parsley Egg Batter, sautéed golden
and finished with Lemon-Parsley Beurre Blanc.*

Lemon Rosemary Roast Chicken

Roasted Semi Boneless Chicken Breast finished with Herbed Butter and Velouté.

Charbroiled Filet Mignon

(\$6.00 additional)

Silver Dollar Mushroom Crown and Garlic Herb Maitre d' Hotel Butter.

Roast Prime Rib of Beef

Slow roasted Western Rib Eye served with Au jus Lie.

Fillet of Sole Fruits de Mer

*Fresh Fillet of Sole with a Shrimp, Crab and Scallop Stuffing.
Finished with Crème Reduite Sauce with a splash of Cream Sherry*

Chicken Roulade

*Boneless Chicken Breast stuffed with Boursin Cheese and Spinach
and nestled on Light Asiago Cream Sauce.*

Fresh Grilled Salmon

*Char seared Fresh Bay of Fundi Salmon Fillet
finished with a Tarragon Lemon-Butter Sauce*

French Cut Pork Chop Normandy

Char Grilled Bone-in Center Cut Chop finished with Brandy Cider Cream Sauce and fresh grilled Apple.

Chicken Caprese

*Lightly breaded and pan fried Chicken Breast with Tomato, Ciliegene Mozzarella,
Basil Pesto and drizzled with Balsamic Glaze.*

Vegan Options

Risotto Stuffed Peppers

*Red Bell Pepper filled with Risotto Provencal
Served with Vegetable Du Jour*

Roasted Vegetable Pesto Penne

*Whole Wheat Penne tossed in Pesto with Roasted Squash,
Red Peppers, Eggplant and Red Onion*

Eggplant Cacciatore

*Eggplant braised with Onions, Peppers,
and Mushrooms in Fresh Tomato Marinara.
Served with Starch and Vegetable Du Jour*

Rice and Potato – Choose One
Garlic Herb Whipped Red Potatoes
Rice Pilaf with Vegetable Brunoise
Creamy Wild Rice Pilaf
Tomato Basil Risotto
Roasted Red Potatoes with Rosemary
Potatoes Duchess

Vegetables – Choose One
Sautéed Whole Green Beans with Garlic
Honey-Ginger Glazed Baby Carrots
Steamed Broccoli dusted with Romano Cheese
Sautéed Vegetable Medley
Roasted Fresh Vegetables

***Wedding Fee Schedule
For Both Packages***

***Grand Traditions Ballroom
\$1200.00***

***Glen View Tent
\$2000.00***

***Ceremony Fee
\$500.00***

***22% Service Charge
8% New York Sales Tax***

\$2000.00 Non-Refundable Deposit required

***Further information and availability inquiries
may be directed to the Sales Department
Ph. 607-797-2381***