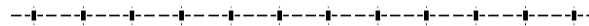




Homestead Wedding Package



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

\$89.00

Plus Tax and Service Charge



Traditions Wedding Package

Includes:

Cocktail Hour and Dinner Reception

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

\$103.00 per person

Plus Tax and Service Charge



The Watson Package

Cocktail Hour and Dinner Reception

Four Hour Open Call Bar

Two Stationary Hors d'oeuvres

Four Passed Hors d'ouerves

Two Upgraded Passed Hors d'ouerves

Charcuterie Table Display

Free Craft Beer Upgrade

One Complimentary Selection from our After Party Menu

Three Entrees; One Vegan Entrée

Wine Service During Dinner Hour

Champagne Toast for each Guest

Complimentary Suite for the Bride and Groom

\$125.00 per person

Plus Tax and 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

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, Ciliegine 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

Traditional Shrimp Cocktail

Individual Jumbo Shrimp with Traditional Cocktail Sauce

Bacon Wrapped Scallops

Broiled Sea Scallops wrapped in Bacon and Glazed with Honey

Stationary Hors d'oeuvres -

Mediterranean Antipasti Bar

*Fresh Tomato Basil Bruschetta, Roasted Red Pepper Hummus, Kalamata Tapenade, Boursin Cheese, Marinated Feta, Arugula
Toasted Kavash Bread, Toasted Crustinis,
and Homemade Focaccia Bread.*

Assorted Imported Cheeses and Fruit

Shaved imported Provolone, Asiago, and Dubliner Irish Cheddar with Fresh Grapes, Strawberries and Assorted Crackers

Artisan Bread Board

Fresh Assorted Artisan Breads, Bread Bowls with Dips, Infused Olive Oil, Cheese Spreads Imported Olives and Bruschetta.

Fresh Fruit and Crudités with Dip

Fresh Vegetables with Dips and Fresh Melons, Strawberries and Pineapple with Grand Marnier Chantilly Sauce

Hors d'oeuvres Enhancements

Seafood Empanadas

Southwestern Seasoned Shrimp, Scallops and Crabmeat Mix stuffed and baked in Pastry and served with Chimichurri Sauce.

Lamb Lollipops

Grilled Marinated Lamb Loin Chops

Steak Oscar

Grilled Tenderloin, Asparagus, Crabmeat, Hollandaise Sauce

\$2.50 each per person

Station Enhancements

Pasta Station

Pastas and Ingredients

Penne Pasta, Tortellini Pasta, Rotelle Pasta, Gluten Free Penne Pasta, Olive Oil, Fresh Garlic, Diced Tomatoes, Shrimp, Bacon, Peas, Roasted Vegetables, Onions, Mushrooms, Sausage, Spinach, Fresh Peppers, Shredded Parmesan

\$9.95

Cheese and Charcuterie

Hard Salami, Prosciutto, Capocollo Ham, Dried Apricots and Toasted Walnuts, Smoked Gouda, Asiago, Blue Cheese Wheel, Imported Olives, Focaccia Bread, Asiago Bread, Italian Crustini, Hot Pepper Jelly and Spicy Mustard

\$10.95

Fajita Bar

Grilled Chicken and Beef, Guacamole, Flour Tortillas, Shredded Greens, Cilantro Slaw, Pico de Gallo, Fresh Lime Juice, Sour Cream, Shredded Cheddar Jack Cheese, Peppers and Onions, Jalapenos

\$8.95

Ramen and Dumplings

Soba Noodles, Chicken and Vegetable Potstickers, Shoyu Broth, Scallions, Corn, Cabbage, Sliced Boiled Eggs, Chicken, Soy Sauce

\$8.95

Gourmet Pizzas

Spinach, Artichoke and Mozzarella

Vegetable Pesto

Margherita

Chicken Pancetta Ranch

\$5.95

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

After Party Menu

Sheet Pizza

(serves 40)

Plain - \$25.00

Pepperoni – \$28.00

Chicken Bacon Speidie Ranch – \$29.00

Pepper, Onion and Mushrooms – 28.00

Chicken and Burger Sliders

Burgers and Grilled Chicken Sliders with Cheese and Assorted Toppings.

Toppings: Lettuce, Tomatoes, Pickles, Onions, Ketchup, Mustard, Bacon

\$6.75 per person

“Tater” Bar

Tater Tots, Waffle Fries, and Crispy Fries with Assorted Accompaniments.

Accompaniments: Ketchup, Spicy Ketchup, Ranch Dressing, Cheese Sauce

\$5.75 per person

Quesadillas

Chicken Quesadillas and Vegetable Quesadillas.

Cheese, Salsa, Guacamole, Sour Cream, and Jalapenos

\$5.75 per person

Mac and Cheese

Three Cheese Mac and Broccoli Mac

\$6.50 per person

Chicken and Fries

Breaded Chicken Tenders and Waffle Fries with

Ranch Dressing, Honey Mustard Sauce, Ketchup, BBQ Sauce

\$7.50 per person

Hot Cocoa Bar

Hot Chocolate, Whipped Cream, Mini Marshmallows, Chopped Nuts, Caramel and Chocolate Syrup

Crushed Candy Cane and Heath Bar, Cinnamon, Piroulines

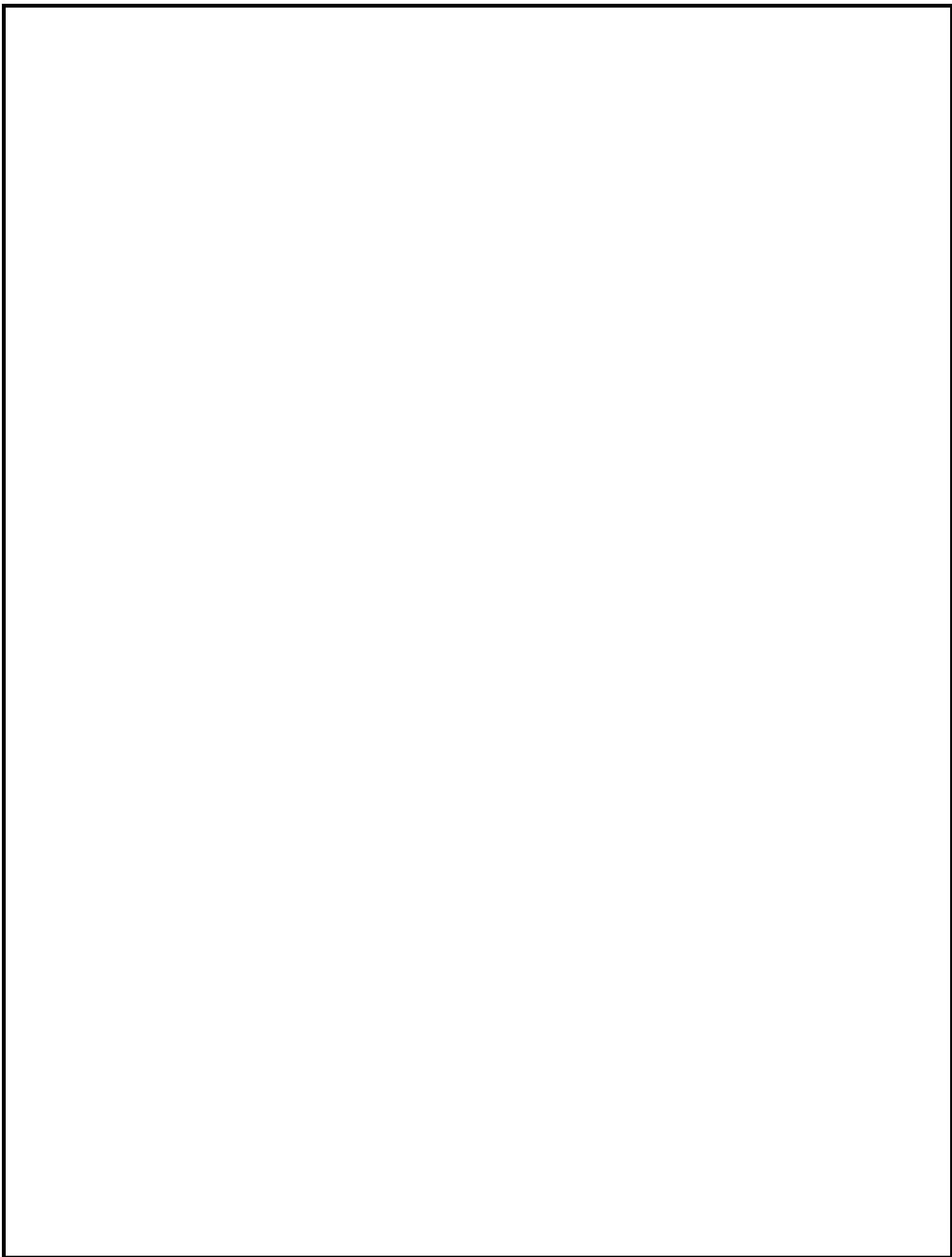
\$5.95 per person

S’mores Bar

Graham Crackers, Chocolate Bars, Marshmallows, Nutella, Peanut Butter Cups,

Caramel Sauce, Peanut Butter Sauce

\$5.95 per person



***Wedding Fee Schedule
For All Packages***

***Grand Traditions Ballroom
\$1250.00***

***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***