

# Willow Package

\$76.00 per person

CHAMPAGNE TOAST FOR EACH GUEST AND A SPARKLING TOAST FOR UNDER AGED GUESTS  
DISPLAY OF LOCAL AND IMPORTED CHEESES, CRACKERS, GRAPES AND OLIVES  
YOUR CHOICE OF THREE HORS D'OEUVRES

(Select from below)

Caprese Kebab	Maple Glazed Scallops Wrapped in Bacon
Tabbouleh	Sesame Chicken with Plum Sauce
Island Shrimp Canapés	Braised Short Rib Pierogies
Mini Cuban Panini	Lobster Pot Pie
Summer Vegetable Skewers	BBQ Pulled Pork with Cornbread
Vietnamese Spring Rolls	Crab Cakes
Greek Flatbread & Hummus	Garbanzo Fritter with Red Pepper Sauce
Lamb Pops with Pistachios	Sweet & Sour Pork Meatballs

## YOUR CHOICE OF SALAD

Garden Salad • Mediterranean Salad • Classic Caesar • Beet Salad

## INTERMEZZO COURSE

Penne served with Marinara & Parmesan Cheese, Seasonal Risotto or  
Lemon Sorbet

## YOUR CHOICE OF TWO ENTREES

*Entrees include chef's choice of starch and vegetable*

Spinach & Red Pepper Stuffed Chicken Breast • Roasted Chicken Filet with Shallots, Fig & Goat Cheese • Chicken with Cranberry Rice Stuffing  
Roasted Salmon with Tomato & Lemon Compote • Roast Turkey with Stuffing • Marinated Duck over Roasted Pear Salad  
Falafel Crusted Cod with Cucumber Mint Slaw • Grilled Swordfish with Roasted Corn • Stuffed Pork Loin with Apple Sausage Stuffing  
Prime Rib of Beef au jus

## A CLASSIC TIERED WEDDING CAKE

MADE ON PREMISE AND SERVED WITH A CHOCOLATE DIPPED STRAWBERRY

## COFFEE & TEA STATION

## THREE VOTIVE CANDLES PER TABLE

CHOICE OF COLORED NAPKINS WITH A BLACK, IVORY, OR COPPER FLOOR LENGTH TABLE LINEN

PLEASE NOTE: Price includes 20% house charge and 7% state & local tax. House charge is allocated to wait staff and service employees and includes gratuities and administrative fees. Please note dishes may contain nuts or nut by-products.  
The consumption of raw or under cooked meats and seafood may increase your risk of food borne illness. Prices do not include rental fees.