

Willow Package

\$78.00 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 Thai Peanut Sauce
Island Shrimp Canapés	Braised Short Rib Pierogies
Pork Tenderloin Crostini	Lobster Pot Pie
Summer Vegetable Skewers	BBQ Pulled Pork with Cornbread
Vegetable Quesadilla	Crab Cakes
Greek Flatbread & Hummus	Garbanzo Fritter with Red Pepper Sauce
Lamb Pops with Pistachios	Steakhouse Meatballs

YOUR CHOICE OF SALAD

Garden Salad • Mediterranean Salad • Classic Caesar • Cranberry Cheddar 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

Roast Chicken Breast topped with Leeks, Pancetta, and a Citrus Sauce • Wild Rice Stuffed Chicken Breast with Blood Orange Marsala Gravy
Italian Stuffed Chicken Breast with Lemon Basil Sauce • Salmon with Apricot Almond Butter • Thai Roasted Duck Breast
Cod over Cornbread Sausage Stuffing with Shrimp Creole Sauce • Swordfish with Grapefruit Ginger Sauce
Double Pork Chop with Cherry Mustard Sauce • Prime Rib of Beef au jus

A CLASSIC TIERED WEDDING CAKE

MADE ON PREMISE AND SERVED WITH A CHOCOLATE DIPPED STRAWBERRY

COFFEE & TEA STATION

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.