

A Q U A T U R F

Club

The Pearl Wedding Package

A Buffet-Style Dinner

Cocktail Hour

Cheese Display

Italian Sharp, Vermont Cheddar, Muenster, & Smoked Gouda Cheeses, Crushed Garlic Herbed Flatbreads, Sesame, Golden Butter & Wheat Crackers

Dinner Buffet

House Garden Salad (served individually)

Roasted New York Strip Sirloin carved to order by one of our chefs

Choice of One *(carved to order)*

Baked Ham or Roasted Turkey

Choice of One *(both options are vegetarian)*

Stuffed Shells or Penne ala Vodka

Choice of Two Entrees

Chicken Francaise *egged & sautéed; served with a sherry wine & lemon cream sauce*

Chicken Kathryn *breaded & baked; served with a white wine sauce*

Chicken Marsala *lightly breaded & sautéed; topped with marsala demiglace*

Baked Cod *flaky white fish topped with cracker crumbs; finished with white wine & lemon*

Roast Pork Loin *sliced & served in a red wine rosemary reduction*

Fresh Roasted Turkey & Stuffing *served with house-made gravy*

Pan Seared Salmon *served with whole grain mustard, honey, & ginger glaze*

Choice of One Potato

Baked

Roasted Potato

Rosemary Roasted

Garlic Rosemary Roasted

Rice Pilaf

Choice of One Vegetable

Green Bean EVOO & Garlic, Butter Glazed Baby Carrots, Seasonal Mixed *or* Broccoli Polonaise

Plus: Tomato & Cucumber Salad, Continental Salad, Chickpea Salad & Fresh Fruit

Dessert

Platters of Italian Pastries; Coffee Table

Complimentary serving of your wedding cake