



the  
**FLYING BRIDGE**

220 Scranton Avenue  
Falmouth, Massachusetts 02540

## Special Event Services, Procedures, Policies

*At The Flying Bridge, your event is more than planned, it is designed. Every detail is the result of a decision made by you which assures that your event is precisely what you had expected from us. We hope that the following information regarding our services, procedures and policies will assist you in your decision making process. We will make ourselves readily available to you to answer any questions or concerns you may have.*

### Rehearsal Dinners

Private room facilities are available for formal dinners or for casual clambakes, barbeques, or buffets. Rooms for rehearsal dinners are available for any four hours. Additional hours may be purchased at the rate of \$200.00 per hour up to a total of six hours or midnight, whichever comes first.

### Ceremony

Depending on the number of guests and time of season, we offer on-premises locations for your wedding ceremony. Should your wedding ceremony be held on premises, we will assist you in the rehearsal. For all ceremonies a \$500.00 fee will be charged. The ceremony is included in the five hours.

### Wedding Reception

There are numerous options for holding wedding receptions at The Flying Bridge.

<i>The hours for your event can be:</i>	• Friday	~ Any five hours
	• Saturday	~ 12 pm - 5 pm <u>or</u> 6 pm - 11:00 pm
	• Sunday	~ Any five hours

Additional hours may be purchased at the rate of \$1000.00 per hour. All weddings end at midnight.

***Included in your wedding reception at The Flying Bridge is the following:***

### Linens

White rose linen along with a selection of colored overlays and napkins are available. We can assist you should you desire to rent specialty linen.

## Additional Details Regarding Your Special Event

### Flowers

We will assist you in contacting local florists for your floral needs. We will also advise you regarding any decoration requirements and limitations.

### Cakes

We have a baker who will design a wedding cake to your wishes. After the ceremonial cake cutting, we will finish cutting and serve the cake at no additional charge.

*All wedding cakes will be done by our baker; no outside cakes will be allowed.*

### Entertainment

From our suggested list of services available to you are bands, piano players, disc jockeys, etc. Your entertainment must be at the Flying Bridge 1 hour prior to the event. Entertainment must end by 5:00 pm or 11:00 pm. The Flying Bridge management reserves the right to determine the appropriate sound level in consideration of not only your guests, but area residents.

# Additional Details Regarding Your Special Event

## Photographers/Videographers

In assuming the overall responsibility of your wedding day i.e.: ambiance, service of food and beverages, and comfort of your guests, we ask that the photographers/videographer consult with us regarding any particular request or setups you may have of them, so as not to disrupt the continuity of service or atmosphere we are providing you.

*\*\*\*Arrangements for the delivery and/or setup of flowers, bands, DJ's, etc. should be made with The Flying Bridge prior to the wedding.*

## Miscellaneous Information

- Open bars are based strictly on consumption. A monetary limit may be used to end the open bar.
- Our tables are 60" rounds that seat 8 guests.
- Prices reflect food consumed on our premises, food not eaten from either buffets, stations or hors d'oeuvre displays cannot be taken from the premises, as it becomes a liability issue.
- Vegetarian or other dietary restrictions will be handled by our staff. Please let us know about any allergies.

## Policy

### Ceremony Fee

A fee of \$500.00 will be charged for a ceremony on site. The ceremony is included in your five hour block.

### Room Rentals

A room rental may be assessed pending facilities required. All room rentals are subject to a 7% MA tax.

### Deposit

A non-refundable deposit of \$2000.00 must be made to secure the date you select for your wedding.

A non-refundable deposit of \$500.00 must be made to secure the date you select for your rehearsal dinner or other event.

### Guarantee

A guaranteed number of guests attending is due 72 hours prior to your event.

### Pricing

Menu prices are subject to change without notice. All prices are subject to Massachusetts Meal Tax and 20% Administration Fee. The Administration Fee covers expenses for functions. All function waitstaff and bartenders are paid an hourly wage. The Administration Fee is not a gratuity.

### Liquor Regulation

The Flying Bridge holds a license granted by the state of Massachusetts and is held responsible for complying with its regulations. No alcoholic beverages are permitted on the premises unless purchased from the license holder. We reserve the right to stop serving alcoholic beverages to any patron at anytime it seems necessary to comply with Massachusetts state laws.

### Payment

100% of the estimated total function cost must be paid THREE weeks prior to the function and payment in full any balance made the day of the function. PAYMENT MADE USING EITHER MC/VISA OR AMEX CREDIT CARDS will be subject to an additional 2% surcharge.

### Security

The Flying Bridge shall not assume the responsibility for damage or loss of any merchandise or articles brought onto the property of, or inside the restaurant.

### Hold Harmless

The Flying Bridge shall be excused and held harmless for the failure to perform any obligation hereunder when prevented from doing so by cause or causes beyond its control which shall include, but not be limited to, labor disputes, civil commotion, war, fire or other casualty, inability to obtain any material or services, an Act of God, or any serious maintenance problem which, in its sole discretion and judgment, will impair efforts to properly host such a function. In such cases, money on deposit will be refunded.



# Hors d'Oeuvres

*Hors d'Oeuvres will be passed by our waitstaff. The following selections are quoted as 50 pieces per tray unless otherwise noted.*

## Cold Hors d'Oeuvres

- Jumbo Gulf Shrimp ..... \$200.00
- Clams on Half Shell ..... \$175.00\*
- Oysters on Half Shell ..... \$200.00\*
- Brie & Apple Crostini ..... \$150.00
- Chicken & Pear Crostini ..... \$150.00
- Lime & Cilantro Poached Shrimp ..... \$200.00
- Spicy Tomato Marmalade Wonton Crisp ..... \$175.00
- Tuna Tartar Crispy Wonton ..... \$200.00\*
- Smoked Salmon on Corn Cake ..... \$175.00  
with Horseradish Cream
- Vegetable Crudite with Dipping Sauce ..... \$4.00 pp
- Nacho Supreme Tortilla Chips ..... \$5.00 pp  
with Guacamole, Sour Cream, Salsa & Cheese
- Imported & Domestic Cheese Board ..... \$6.00 pp
- Tenderloin of Beef Crostini ..... \$175.00\*  
with Roasted Red Pepper Mustard
- Artichoke, Tomato, Olive & Mozzarella Skewer ..... \$150.00
- Blackened Scallop with Pineapple Salsa ..... \$200.00\*

*\*We are required by the Commonwealth of Massachusetts to inform our guests that ingestion of undercooked or raw foods may be harmful to your health.*

*Some examples are raw clams, oysters and rare meat.*

*If you have questions regarding the content of your meal, please ask your server.*

# Hot Hors d'Oeuvres

*Hors d'Oeuvres will be passed by our waitstaff. The following selections are quoted as 50 pieces per tray unless otherwise noted.*

- Boneless Teriyaki Chicken Tenders & Pineapple Skewers ..... \$150.00
- Mushroom Caps Stuffed with Crab Meat ..... \$175.00
- Mushroom Caps Stuffed with Spinach & Gorgonzola ..... \$150.00
- Scallops Wrapped in Bacon ..... \$200.00
- Vegetable Spring Rolls ..... \$125.00
- Homemade Chicken Fingers ..... \$175.00
- Baby Broiled Lamb Chops ..... \$250.00
- Coconut Battered Shrimp..... \$225.00
- Filo Hot Puffs ..... \$150.00
- Chicken & Artichoke Skewer..... \$150.00
- Meatball Stuffed with Provolone, Mozzarella & ..... \$150.00  
with Parmesan Cheese
- Beef Polpette wrapped around a creamy Gorgonzola, ..... \$175.00  
Caramelized onions & hickory smoked bacon
- Lobster Mac & Cheese Fritters ..... \$175.00
- Sausage Mac & Cheese Fritters ..... \$150.00
- Roast Portabella Arancini..... \$150.00
- Mini Stuffed Quahog..... \$250.00
- Brie & Pear Purse..... \$175.00
- Coconut Chicken Tenderloin ..... \$175.00
- Artichoke & Spinach Dip ..... \$5.00 pp
- Tricolor Tortilla Chips Platter ..... \$5.00 pp
- Wonton with Broccoli, Chorizo, ..... \$175.00  
and Monterey Jack cheese
- Monte Cristo with Maple Syrup ..... \$150.00
- Mushrooms Stuffed with Sausage & Spinach ..... \$150.00  
with Hollandaise Sauce
- Fried Oysters with Garlic Aioli ..... \$175.00
- Chicken & Waffle with Maple Syrup ..... \$150.00
- Brie Wheel with Apples & Fresh Baguettes ..... \$6.00 pp

# Hors d'Oeuvres Packages

*Hors d'Oeuvres will be passed by our waitstaff.*

## Hors d'Oeuvres Package 1

**\$18.00** per person

Cheese & Fruit  
Vegetable Crudite with Dipping Sauce  
Filo hot Puffs  
Homemade Chicken Fingers  
Scallops Wrapped in Bacon  
Stuffed Mushrooms with Crab Meat

## Hors d'Oeuvres Package 2

**\$18.00** per person

Nacho Station  
Homemade Chicken Fingers  
Scallops Wrapped in Bacon  
Mushrooms stuffed with Spinach & Gorgonzola  
Meatballs stuffed with Provolone,  
Mozzarella & Parmesan

## Hors d'Oeuvres Package 3

**\$18.00** per person

Artichoke & Spinach Dip Station  
Chicken & Pineapple Skewers  
Monte Cristo with Maple Syrup  
Scallops Wrapped in Bacon  
Beef Satay with Horseradish Aioli

## Hors d'Oeuvres Package 4

**\$20.00** per person

Cheese & Fruit Display  
Coconut Shrimp  
Beef Polpette  
Chicken & Artichoke Skewer  
Mushrooms stuffed with Crab  
Scallops wrapped in Bacon

## Hors d'Oeuvres Package 5

**\$22.00** per person

Antipasto Station  
Fried Oysters with Garlic Aioli  
Coconut Shrimp  
Scallops Wrapped in Bacon  
Chicken & Waffles with Maple Syrup  
Sausage Mac & Cheese Fritters

## Hors d'Oeuvres Package 6

**\$25.00** per person

Cheese & Fruit Display  
Antipasto Station  
Scallops wrapped in Bacon  
Coconut Shrimp  
Chicken Fingers  
Mushroom Caps with Sausage & Spinach  
Beef Satay with Garlic Aioli

## Hors d'Oeuvres Package 7

**\$30.00** per person

Raw Bar  
Cheese & Fruit Display  
Tuna Tartar with Crispy Wonton  
Lamb Chops  
Tenderloin of Beef Crostini  
Lobster Mac & Cheese Fritters  
Mini Stuffed Quahogs

# Wedding and Function Dinner Menu

## Appetizers (Choice of one)

### Fresh Fruit Cup

*Cantaloupe, honeydew, pineapple, watermelon and seasonal melon topped with strawberry*

### French Onion Soup

*Caramelized Spanish onions, slow simmered until golden brown in dark beer and beef stock with Swiss and Vermont cheddar cheeses*

### New England Clam Chowder

*Our own blend of clams, potato and light cream*

**Lobster Bisque** ..... ADD \$4.00  
*A blend of Lobster Stock, Lobster Meat, Light Cream and Sherry*

**Wild Mushroom Crostini** ..... ADD \$4.00  
*Portabella, shiitake and oyster mushrooms sautéed with shallots, garlic and herbs in a white wine cream sauce*

**Lobster Ravioli** ..... ADD \$5.00  
*Roasted tomato and shallot cream sauce*

**Wild Mushroom Ravioli** ..... ADD \$4.00  
*Roasted garlic and herb cream*

**Shrimp** ..... ADD \$5.00  
*With tomato, shallots, garlic and feta cheese over linguine*

**Five Onion Risotto** ..... ADD \$4.00  
*With Basil Oil*

**Pan Seared Jumbo Sea Scallops with Herbed Risotto** ..... ADD \$8.00  
*Fried leeks and lobster butter*

## Salads (Choice of one)

### House Salad

*A combination of mixed field greens garnished with pear tomato, cucumber, mushrooms and grated carrots, chef's vinaigrette*

### Caesar Salad

*Crisp Romaine, parmesan cheese, croutons and creamy Caesar dressing, finished with fresh shredded parmesan*

**Mozzarella Salad** ..... ADD \$3.00  
*Vine ripened tomato and Buffalo mozzarella with olive oil and aged balsamic vinegar*

**Spinach Salad** ..... ADD \$2.00  
*Fresh strawberries, candied pecans and lemon vinaigrette*

**Wedge Salad** ..... ADD \$5.00  
*Wedge of iceberg, bacon, sliced tomatoes and blue cheese dressing*

## Poultry Entrees

**Chicken Raspberry** ..... \$39.00  
*Statler breast of chicken, raspberry demi glace with fresh berry garnish*

**Chicken Cordon Bleu** ..... \$39.00  
*A boneless breast of chicken stuffed with thinly sliced smoked ham and Swiss cheese encrusted in fresh herb bread crumbs and Pommery mustard sauce*

**Chicken Saltimbocca** ..... \$40.00  
*Statler breast of chicken, prosciutto, French green beans, sage, and roasted tomatoes with a Madeira sauce*

**Chicken Boursin** ..... \$39.00  
*A boneless breast of chicken stuffed with bacon, sundried tomato and Boursin cheese*

**Chicken Normand** ..... \$39.00  
*Statler breast of chicken, cider demi glace with caramelized apples*

## Poultry Entrees

- Chicken Nantucket** ..... \$44.00  
*Statler breast of chicken pan seared, wild mushroom demi glace, garnished with jumbo shrimp and pea pods*
- Chicken Homnard** ..... \$48.00  
*A statler breast of chicken, sautéed lobster in a vermouth chive cream sauce*

## Seafood Entrees

- Seafood Sampler** ..... \$48.00  
*Scrod, swordfish, sea scallops and Contessa shrimp baked slowly in white wine and lemon juice with a chardonnay butter sauce*
- Baked Stuffed Jumbo Shrimp** ..... \$48.00  
*Four jumbo shrimp stuffed with crab meat served with beurre blanc*
- Baked Chatham Scrod** ..... \$42.00  
*Encrusted with fresh herb crumbs, chives and tomato beurre blanc*
- Baked Stuffed 1½ lb Lobster** ..... \$65.00  
*A 1 ½ lb. lobster stuffed with crabmeat, jumbo shrimp, and scallops baked and topped with fresh herb bread crumbs*
- Pistachio Crusted Salmon** ..... \$46.00  
*With a cheese and herb risotto, baby carrots and green beans, lemon herb butter*
- Grilled Swordfish** ..... \$50.00  
*Lobster risotto cake, tomato herb butter*
- Filet of Sole** ..... \$44.00  
*Crabmeat stuffing, lobster sherry cream sauce*

## Meat & Combo Entrees

- New York Sirloin** ..... \$52.00\*  
*A 12 oz NY sirloin, grilled and topped with a roasted mushroom ragout*
- Filet Mignon** ..... \$52.00\*  
*Grilled 8 oz Filet Mignon, roasted mushroom ragout*
- Prime Rib** ..... \$52.00\*  
*A slow roasted prime rib of beef, au jus, popover*
- Herb Roasted Rack of Lamb** ..... \$59.00  
*Balsamic onion jam, potato au gratin, mustard brandy jus*
- Roast Loin of Pork** ..... \$40.00\*  
*Orange balsamic glaze, mashed sweet potato*
- Filet and Shrimp** ..... \$62.00\*  
*Two jumbo shrimp stuffed with crab meat and a 6oz. Filet Mignon with wild mushroom ragout*
- Filet and Lobster** ..... \$75.00\*  
*A half lobster stuffed with crab meat, shrimp and scallops and a 6oz. Filet Mignon*
- Filet and Swordfish** ..... \$62.00\*  
*Domestic swordfish grilled with a chive lime butter sauce and a grilled 6oz Filet Mignon*

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*If you have questions regarding the content of your meal, please ask your server.*

## Desserts

- Fresh Berries and Cream
- Cape Cod Mud Pie
- Selection of Ice Cream
- Sorbet
- Cheesecake with Berries
- Warm Apple Crisp with Whipped Cream
- Old Fashioned Strawberry Shortcake
- Hot Fudge Sundae ..... ADD \$ 4.00
- Ice Cream Puff ..... ADD \$ 5.00
- Crème Brulee with Fresh Berries ..... ADD \$ 5.00
- Flourless Chocolate Cake with Berries ..... ADD \$ 5.00
- Ice Cream Sundae Bar ..... ADD \$10.00
- Dessert Table ..... ADD \$ 8.00
- Viennese Table ..... ADD \$14.00
- Chocolate Fountain ..... ADD \$11.00

## Late Night Snacks

- Chocolate Covered Strawberries ..... ADD \$ 3.00
- Grilled Cheese Sandwiches ..... ADD \$10.00
- Pretzels, Chips, Peanuts ..... ADD \$ 5.00
- Mini Burger Sliders with Condiments (BY THE DOZEN) ..... ADD \$12.00
- Pastry Wrapped Hot Dogs ..... ADD \$11.00
- Nachos and Chips ..... ADD \$5.00



# Gold Reception

The Gold Reception is our most popular style reception. Its elegant and elaborate food stations continue to prove to be everyone's choice as the most pleasurable way for guests to mingle, select their favorite foods and thoroughly enjoy the affair.

The reception begins as the guests arrive with all the stations open and our servers passing hors d'oeuvres. The numerous selections of delicious food stations are set with small plates and the appropriate silverware while attended by our chefs. This is not a buffet, but rather separate convenient stations allowing a variety of choices for you and your guests.

***The Gold Reception is \$65.00 per person and includes:***

## **Raw Bar & Chowder Station**

A display of Fresh Oysters on the Half Shell, Clams on the Half Shell, and Jumbo Shrimp. Our traditional cocktail sauce, horseradish and lemon wedges. New England Clam Chowder and crackers.

## **Pasta Station**

A chef will create pasta dishes for your guests from these ingredients: Five Cheese Tortellini with Sea Scallops and Shrimp tossed with Alfredo Sauce. Tomato and Marscapone Ravioli, Baby Spinach, Fresh Herbs and Tomato Basil Sauce.

## **Carving Station**

A carver will slice Roast Sirloin of Beef and Fresh Turkey Breast. Accompanying the carved items will be Fresh Baked Rolls and condiments.

## **Passed Hors d'Oeuvres**

- Scallops Wrapped in Bacon
- Chicken Fingers
- Mini Stuffed Quahogs
- Lobster Salad Corn Cake
- Meatballs filled with Provolone, Mozzarella and Parmesan
- Mushroom Caps with Crab
- Coconut Shrimp
- Bruschetta
- Sausage Mac and Cheese Fritters

## **The Garde Manger Station**

Our talented chefs will display stations to include an array of imported and domestic cheeses with fresh fruit. A crudite of Seasonal Vegetables with Dipping Sauces. Our Antipasto display will consist of an Array of Salads, Artichoke Hearts, Tomato and Cucumber, Mushrooms and Herb, Spinach Salad with Seasonal ingredients. Tomato and Mozzarella display and Caesar Salad.

## **Gold Reception ~ Fun Station**

*Pick one of the following Fun Stations to add to your Gold Reception.*

### **Quesadilla & Fajita Station**

Beef and chicken, onions, peppers and mushrooms. Garnished with guacamole, sour cream and salsa. Our chef will help you build your fajita.

### **Potato Station**

Mashed potatoes, roasted garlic mashed potatoes with cheddar and mashed sweet potatoes. Garnished with green onions, bacon bits, diced tomato and cheddar cheese.

### **Stir Fry Station**

Sesame marinated tenderloin of chicken , shrimp, bok choy, snow peas, red bell pepper in an thai green curry sauce. All to be accompanied with lo mein and steamed basmati rice.

### **Risotto Station**

Wild mushroom risotto with portabella, crimini, shitaki and oyster mushrooms. Seafood risotto with lobster and mussels, tomato, scallions and fresh herbs.

### **Cape Cod Station**

Fresh, local Steamers with all the fixings.

- Add Mini Lobster Rolls - \$5.00 per person

### **Smoked Fish Station**

Smoked salmon, shrimp, mussels and scallops displayed with all the garnishings and toast points.

### **Mixed Grill Station**

Chicken, beef and vegetable kabobs served with rice pilaf and assorted chutneys.



## Gold Reception

◆ Extras ◆

### Our Signature Viennese Table

A grand display of petit fours, cream puffs, mini éclairs, cakes, pies and tortes, fresh berries and cream, chocolate and white chocolate mousse, apple crisp

ADDITIONAL **\$14.00** per person

### Dessert Table

A delicious display of cookies, brownies and dessert bars

ADDITIONAL **\$8.00** per person

### Chocolate Fountain

Flowing Dark Belgium Chocolate with almond biscotti, cookies, brownies, marshmallows, pretzels, strawberries, pineapples, pears etc.

ADDITIONAL **\$12.00** per person

### Ice Cream Sundae Bar

With vanilla and chocolate ice cream, hot fudge, assorted toppings, and fresh whipped cream

ADDITIONAL **\$10.00** per person



# Specialty & Theme Menus

## Sample Menus

*The following are sample complete menu selections; group size to be discussed with function coordinator.*

### **New England Clambake**

~ \$65.00 ~

New England Clam Chowder  
Grilled Barbequed Chicken Breast  
Steamed Native Clams  
Steamed 1½ lb. Hardshell Lobster  
Boiled Red Bliss Potatoes  
Fresh Corn on the Cob  
Cornbread  
Apple Crisp with Fresh Whipped Cream

### **Gourmet Cookout**

~ \$42.00 ~

New England Clam Chowder  
Grilled Lemon Pepper Chicken Breast  
Braised Pork Spareribs  
Chardonnay Marinated Seafood Kabobs  
Fresh Corn on the Cob  
Caesar Salad  
Boiled Red Bliss Potatoes  
Rolls and Butter  
Apple Crisp with Fresh Whipped Cream

### **Down East Barbeque**

~ \$32.00 ~

New England Clam Chowder  
\*Hamburgers, Hot Dogs  
Grilled Barbequed Chicken Breast  
Pasta Salad  
Potato Salad  
Caesar Salad  
Fresh Corn on the Cob  
Watermelon Slices  
Strawberry Shortcake

### **Cape Cod Buffet**

~ \$44.00 ~

Caesar Salad  
Fresh Fruit Mirror  
Seafood Scampi  
Grilled Chicken Breast with  
Sundried Tomato Vinaigrette  
Marinated Grilled Steak Tips  
with Roasted Garlic Butter  
Rice Fresh Vegetable  
Apple Crisp with Fresh Whipped Cream

### **America's Cup**

~ \$80.00 ~

New England Clam Chowder  
Grilled Barbequed Chicken Breast  
Steamed Native Clams  
Steamed 1½ lb. Hardshell Lobster  
\*Grilled 10 oz. New York Sirloin Steak  
Boiled Red Bliss Potatoes  
Fresh Corn on the Cob  
Cornbread  
Apple Crisp with Fresh Whipped Cream

### **Harbor Buffet**

~ \$35.00 ~

New England Clam Chowder  
Caesar Salad  
Baked Scrod with  
Tomato Chive Buerre Blanc  
Chicken Marsala with Mushroom Ragout  
Fresh Vegetable  
Rice  
Apple Crisp with Fresh Whipped Cream

### **Seashore Buffet**

~ \$37.00 ~

Caesar Salad  
Fresh Fruit Mirror  
Baked Scrod Tomato Chive Buerre Blanc  
\*Grilled Steak Tips with Roast Garlic Butter  
Fresh Vegetable ~ Mashed Potato  
Apple Crisp with Fresh Whipped Cream

*These sample menus not available for weddings.*

# Wedding Buffets

## Sample Menus

*The following are sample complete menu selections; group size to be discussed with function coordinator.*

### **New England Clambake**

~ \$65.00 ~

New England Clam Chowder  
Grilled Barbequed Chicken Breast  
Steamed Native Clams  
Steamed 1½ lb. Hardshell Lobster  
Boiled Red Bliss Potatoes  
Fresh Corn on the Cob  
Cornbread  
Apple Crisp with Fresh Whipped Cream

### **America's Cup**

~ \$80.00 ~

New England Clam Chowder  
Grilled Barbequed Chicken Breast  
Steamed Native Clams  
Steamed 1½ lb. Hardshell Lobster  
Grilled 10 oz. New York Sirloin Steak  
Boiled Red Bliss Potatoes  
Fresh Corn on the Cob  
Cornbread  
Apple Crisp with Fresh Whipped Cream

### **Groom's Buffet**

~ \$60.00 ~

Fresh Fruit Display  
Caesar Salad  
Spinach Salad  
Grilled Marinated Vegetable Display  
Breast of Chicken Roulade  
stuffed with Wild Rice, Spinach and  
Goat Cheese, breaded in Panko Crumbs  
Grilled Salmon with Papaya and Shrimp  
Carved Roast Sirloin of Beef  
with Mushroom Sauce  
Mashed Potato  
Broccoli, Cauliflower and Carrots  
Ice Cream Sundae Bar

### **Bride's Buffet**

~ \$67.00 ~

Fresh Fruit Display  
Caesar Salad  
Spinach Salad  
Tomato and Mozzarella Display  
Grilled Swordfish Medallions, Mango  
and Black Bean Salsa  
Chicken Saltimbocca with  
Prosciutto, Sage and Marsala Demi Glace  
Carved Tenderloin of Beef  
with Bordeaux Sauce  
Mashed Potato  
Broccoli, Cauliflower and Carrots  
Ice Cream Sundae Bar

### **Couple's Buffet**

~ \$90.00 ~

Shrimp Cocktail  
Caesar Salad  
Spinach Salad  
Antipasto  
Lobster Ravioli, Tomato Vodka Cream Sauce  
Grilled Halibut, Leeks, Carrots and Peppers in a Citron Butter Sauce  
Pan-Seared Chicken Breast with Asparagus, Tomato and a Port Demi-Glace  
Roast Sirloin of Beef with Bordelaise Sauce  
Roasted Red Potatoes ~ Broccoli, Cauliflower and Carrots  
Vienesse Table