

Sit Down Dinner

*Hot Hors D'Oeuvres
Butlered for One Hour Prior to Dinner*

Your choice of four, and we will select four:

Szechwan Duck with Won-Ton Crisp, Maryland Crabcakes, Sweet & Sour Meatballs, Herbed Sausage Encroute, Seared Filet Mignon, Assorted Quiche, Vegetable Spring Roll, Cocktail Franks, Southwest Pinwheels, Plum Tomato Bruschetta, Asparagus in Phyllo, Swedish Meatballs, Beef Satay, Clams Casino

Cold Hors D'Oeuvres

A Deluxe Selection of Assorted Seasonal Vegetables with Creamy Spring Garden Dip, Imported and Domestic Cheeses with Honey Mustard Dip, Fresh Seasonal Fruits and Berries

Salads

Please Choose One

*Spring Garden Mix with Balsamic Vinaigrette and Crumbled Bleu Cheese
Fresh Caesar Salad with Crisp Romaine Lettuce Topped with Fork Grated Romano Cheese*

Entrée Selections

<i>Chicken Florentine – Mushrooms, Spinach and Tomatoes in a Supreme Sauce</i>	<i>\$57.00</i>
<i>Chicken Marsala – Sautéed Boneless Breast of Chicken Served with Mushrooms and Marsala Wine</i>	<i>\$57.00</i>
<i>Chicken Cordon Bleu – Breast of Chicken Stuffed with Thinly Sliced Ham and Swiss Cheese</i>	<i>\$60.00</i>
<i>Mediterranean Chicken – Sautéed with Tri-Colored Bell Peppers, Artichoke Hearts, Red Onion</i>	<i>\$57.00</i>
<i>Roast Top Sirloin of Beef – Crusted with Black Pepper and a Hint of Wine Sauce</i>	<i>\$57.00</i>
<i>Pork Medallions – Finished with Applejack Brandy Demi-Glaze</i>	<i>\$57.00</i>
<i>Fillet of Flounder with Lemon and Thyme – Broiled to Perfection in a Lemon-Thyme Buerre Blanc</i>	<i>\$60.00</i>
<i>Baked Fillet of Salmon – A Tender Fillet with Roasted Red Pepper Sauce</i>	<i>\$61.00</i>
<i>Roast Prime Rib of Beef – This Traditional Favorite is our House Specialty</i>	<i>\$63.00</i>
<i>Filet Mignon – Laced with a Mushroom Bordelaise Sauce</i>	<i>\$67.00</i>

(Please add 6% Sales Tax and 18% Service)

*All Entrees Served with Chefs Choice of
Seasonal Fresh Vegetable Medley
Potato or Rice Selection
Dinner Rolls and Butter*

Dessert

*Your Wedding Cake Served with Fresh Berries
Freshly Brewed Coffee, Tea and Decaffeinated Coffee*

Wedding Buffet

Hot Hors D'Oeuvres

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Cold Hors d'Oeuvres

A Deluxe Selection of Assorted Seasonal Vegetables with Creamy Spring Garden Dip, Imported and Domestic Cheeses with Honey Mustard Dip, Fresh Seasonal Fruits and Berries

Salads

Tossed Garden Greens with Dressings, Tomato Basil Salad, Homemade Pasta Salad

Entrée Selections

Please Select Three

*Norwegian Salmon Fillet, Chicken Florentine, Seafood Newburg, Farfalle with Roasted Red Pepper and Asaigo Cheese, Carved Roasted Turkey Breast, Chicken Marsala, Tenderloins of Pork, Carved Top Round of Beef, Penne Pasta with Vodka Cream Sauce, Whole Roasted Tenderloin of Beef***

Accompaniments

*Fresh Seasonal Vegetable Du Jour and Choice of Potato or Rice
Hearth Baked Dinner Rolls and Butter*

Dessert

*Your Wedding Cake Served with Fresh Berries
Freshly Brewed Coffee, Tea and Decaffeinated Coffee*

\$57.00 Per Person Plus 6% Sales Tax and 18% Service

***Please Add \$4.00 Per Person*

Signature Reception

*Our Elegant and Unique Reception Alternative. Each Course is Presented Station Style.
All of the Stations are Offered to your Guests Immediately After the Cocktail Hour.*

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Cold Hors D'Oeuvres

*A Deluxe Selection of Assorted Seasonal Vegetables with Creamy Spring Garden Dip
Imported and Domestic Cheeses with Honey Mustard Dip, Fresh Seasonal Fruits and Berries*

Salad Station

Please Choose Three

*Tossed Garden Greens with Dressings, Tortellini Salad, Tomato Basil Salad, Caesar Salad,
Spinach Salad, California Salad*

Entrée Selections

Please Select One Entrée from Each Station

*Carving Station – Prime Rib of Beef, Roast Turkey Breast, Loins of Pork, Whole Roast Tenderloin of Beef**
Served with Dinner Roll*

Stirfry Station – Sesame Chicken, Beef Tenderloin or Seafood Stirfry Tossed with Fresh Vegetables

*Pasta Station – (one pasta and 2 sauces) Penne, Farfalle, Ravioli, Cavatappi Pasta with
Tomato Basil, Vodka Cream Sauce or Pesto Sauce, Served with Assorted Dinner Rolls*

Stirfry and Pasta Dishes are Completed at the Station

Finale

*Your Wedding Cakes Served with Fresh Berries
Freshly Brewed Coffee, Tea and Decaffeinated Coffee*

\$63.00 Per Person Plus 6% Sales Tax and 18% Service

***Please Add \$4.00 Per Person*

Amenities

*Included in all of our wedding packages
Wedding Coordinator to assure that every detail is being taken care of
Head Table decorated with a fresh floral arrangement and silver candelabras
White table linens and your choice of color coordinated napkins, china, flatware and water glass*

Custom Appointed Wedding Cake

*Beautifully adorned all butter pound cake, including anniversary tier.
Your choice of cake style and accent colors.*

Guarantee

*Our professional and friendly staff at Village Caterers guarantees you the ultimate in service
And food quality that you would expect from our many years of experience.*