



Wedding Packages

The Lorraine

34.95 per person

INCLUDES

Room Rental for 4-Hour Event
 Full-Service Dinner Buffet Catering
 China & Silverware, Water Glasses, Bar Glasses
 Linen Tablecloths & Linen Napkins
 Tables & Chairs, Set-Up & Clean-Up of Venue
 Complimentary Centerpieces
 Dance Floor

Bottled Bud Light, Miller Lite and Yuengling
 House Wine: Mirassou Moscato, Proverb Chardonnay
 & Proverb Cabernet Sauvignon
 Coke, Diet Coke, Sprite, Coffee, Decaf & Hot Tea
 Champagne Toast for Bridal Party
 On-Site Event Captain & Experienced Service Staff

YOUR CHOICE OF TWO ENTREES FROM BELOW

POULTRY ENTREES

Fresh Roasted Turkey Breast
with Gravy
 Herbed Lemon Chicken Breast
 Chicken Alouette
 Chicken Parmesan
 Grilled Chicken *with Mediterranean
 Tomato Compote*
 Grilled Chicken Montreal
with Tomato Chutney Cream Sauce
 Chicken Hunter *with Demi Glace,
 Onions, Mushrooms & Tomatoes*

SEAFOOD ENTREES

Tilapia *with Lemon Beurre Blanc*
 Blackened White Fish
 VEGETARIAN ENTREES
 Penne Pasta *with Butternut Squash,
 Edamame & Pesto*
 Stuffed Eggplant Parmesan
 Black Bean & Sweet Potato Enchiladas
 Vegetable Lasagna
 Cheese Ravioli *with Marinara*

PORK & BEEF ENTREES

Roast Loin of Pork
with Apple Cream Sauce
 Cumin & Chili Rubbed Pork Loin
with Raspberry Chipotle Sauce
 Beef Tenderloin Tips Diane
 Beef Lasagna
 Sliced Top Round *with Demi Glace*
 Sliced Beef Brisket
with Onion Jam or Italian Style
 Sliced Marinated Flank Steak
*with Teriyaki Bourbon, Demi Glace
 or Mushroom Sauce*

YOUR CHOICE OF FOUR ACCOMPANIMENTS FROM BELOW

SALAD

RSVP Signature Salad
 Garden Green Salad
 Caesar Salad
 Spinach Salad
 Greek Salad
 BLT Salad
 Fresh Fruit Salad
 Rotini Pasta Salad

VEGETABLE

Nantucket Vegetable Blend
 Fresh Vegetable Medley
 Green Bean Casserole
 Honey Glazed Carrots
 Corn Soufflé
 Broccoli Au Gratin
 Green Beans Almandine or
*with Caramelized Onions,
 Garlic & Red Pepper Flakes*

RICE & PASTA

Rice Jardinière
 Wild & Brown Rice
 Pasta Annabelle
 Pasta Marinara
 Pasta Primavera
 Pasta with Pesto Cream Sauce
 Pasta with Cajun Cream Sauce
 White Mornay Macaroni

POTATO

Garlic Roasted Red Potatoes
 Mashed Potatoes *with
 Pesto, Parmesan or Garlic*
 Au Gratin Potatoes
 Herbed Red Skin Potatoes
 Sweet Potato Soufflé
 Scalloped Potatoes
 Rosemary Roasted
 Red Potatoes

Minimum of 30 Guests. All Prices Subject to 20% Service Charge & 6.75% Sales Tax



Wedding Packages

The Champagne

46.95 per person

INCLUDES

- ▮ Chair Covers & Chair Bands
- ▮ Charcuterie Board with Sliced Baguette & Crackers
- ▮ Spinach Artichoke Dip with Corn Chips
- ▮ Fresh Vegetable Tray with Hummus & Ranch Dip
- ▮ Premium Menu Selections
- Room Rental for 4-Hour Event
- Full-Service Dinner Buffet Catering
- China & Silverware, Water Glasses, Bar Glasses
- Linen Tablecloths & Linen Napkins

- Tables & Chairs, Set-Up & Clean-Up of Venue
- Complimentary Centerpieces
- Dance Floor
- Bottled Bud Light, Miller Lite and Yuengling
- House Wine: Mirassou Moscato, Proverb Chardonnay & Proverb Cabernet Sauvignon
- Coke, Diet Coke, Sprite, Coffee, Decaf & Hot Tea
- Champagne Toast for Bridal Party
- On-Site Event Captain & Experienced Service Staff

YOUR CHOICE OF TWO ENTREES FROM BELOW

POULTRY ENTREES

- Chicken St. Jacques
with Shrimp & Scallops
- Apple Almond Raisin Stuffed Chicken
- Chicken Marsala *with Mushrooms*
- Chicken Tuscany *with Artichokes, Black Olives, Tomatoes & Chicken Sauce*
- Fontina & Sage Stuffed Chicken Breast
with Roasted Red Pepper Sauce
- Lemon Rosemary Bone-In Chicken
- Chicken Piccata *with White Wine Cream Sauce & Capers*
- Chicken Thighs Stuffed
with Goat Cheese & Spinach
- Chicken Thighs Saltimbocca

SEAFOOD ENTREES

- Almond & Parmesan Encrusted
Orange Roughy
- Grilled Salmon *with Pineapple Salsa*
- Herb Roasted Salmon
with Dill Beurre Blanc
- Pasta Annabelle *with Shrimp & Crab*
- Lobster Mac & Cheese
- VEGETARIAN ENTREES
- Chickpea Filet *with Mediterranean Tomato Compote*
- Portobello Mushrooms Stuffed
with Creamed Spinach
- Stuffed Peppers *with Black Bean Quinoa, Kale & Sweet Potatoes*

PORK & BEEF ENTREES

- Rosemary Roasted Pork Tenderloin
- Sun Dried Tomato Rubbed
Pork Tenderloin
- Boneless Braised Beef Short Ribs
with Merlot Sauce
- Carved Prime Rib au Jus
- Carved Beef Tenderloin
with Béarnaise & Horseradish Sauce
(Additional \$6.00 per person)

Lorraine Entrees & Accompaniments
Also Available to Choose From

YOUR CHOICE OF FOUR ACCOMPANIMENTS FROM BELOW

SALAD

- RSVP Signature Salad
- Sunny Salad
- Kentucky Bibb Salad
- Roasted Toasted Salad
- Fall Salad
- Island Salad
- Italian Salad
- Spring Harvest Salad
- Boston Bibb Salad

VEGETABLE

- Nantucket Vegetable Blend
- Fresh Vegetable Medley
- Green Bean Casserole
- Honey Glazed Carrots
- Corn Soufflé
- Broccoli Au Gratin
- Green Beans Almandine or
with Caramelized Onions, Garlic & Red Pepper Flakes
- Grilled Vegetables

RICE & PASTA

- Rice Jardinière
- Wild & Brown Rice
- Pasta Annabelle
- Pasta Marinara
- Pasta Primavera
- Pasta with Pesto Cream Sauce
- Pasta with Cajun Cream Sauce
- White Mornay Macaroni

POTATO

- Garlic Roasted Red Potatoes
- Mashed Potatoes *with Pesto, Parmesan or Garlic*
- Au Gratin Potatoes
- Herbed Red Skin Potatoes
- Sweet Potato Soufflé
- Scalloped Potatoes
- Rosemary Roasted
Red Potatoes

Minimum of 30 Guests. All Prices Subject to 20% Service Charge & 6.75% Sales Tax

The Paris

57.95 per person

INCLUDES

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|---|---|
| ▲ Choice of Four Upgraded Centerpieces | Linen Tablecloths & Linen Napkins |
| ▲ Choice of Four Passed Hors D'oeuvres | Tables & Chairs, Set-Up & Clean-Up of Venue |
| ▲ Premium Spirits & Champagne Toasts for All Guests | Complimentary Centerpieces & Dance Floor |
| Chair Covers & Chair Bands | Bottled Bud Light, Miller Lite and Yuengling |
| Room Rental for 4-Hour Event | House Wine: Mirassou Moscato, Proverb Chardonnay |
| Full-Service Dinner Buffet Catering | & Proverb Cabernet Sauvignon |
| Premium Menu Selections | Coke, Diet Coke, Sprite, Coffee, Decaf & Hot Tea |
| China & Silverware, Water Glasses, Bar Glasses | On-Site Event Captain & Experienced Service Staff |

YOUR CHOICE OF TWO ENTREES FROM BELOW

POULTRY ENTREES

- Chicken St. Jacques
with Shrimp & Scallops
- Apple Almond Raisin Stuffed Chicken
- Chicken Marsala *with Mushrooms*
- Chicken Tuscany *with Artichokes, Black Olives, Tomatoes & Chicken Sauce*
- Fontina & Sage Stuffed Chicken Breast
with Roasted Red Pepper Sauce
- Lemon Rosemary Bone-In Chicken
- Chicken Piccata *with White Wine Cream Sauce & Capers*
- Chicken Thighs Stuffed
with Goat Cheese & Spinach
- Chicken Thighs Saltimbocca

SEAFOOD ENTREES

- Almond & Parmesan Encrusted
Orange Roughy
 - Grilled Salmon *with Pineapple Salsa*
 - Herb Roasted Salmon
with Dill Beurre Blanc
 - Pasta Annabelle *with Shrimp & Crab*
 - Lobster Mac & Cheese
- #### VEGETARIAN ENTREES
- Chickpea Filet *with Mediterranean Tomato Compote*
 - Portobello Mushrooms Stuffed
with Creamed Spinach
 - Stuffed Peppers *with Black Bean Quinoa, Kale & Sweet Potatoes*

PORK & BEEF ENTREES

- Rosemary Roasted Pork Tenderloin
- Sun Dried Tomato Rubbed
Pork Tenderloin
- Boneless Braised Beef Short Ribs
with Merlot Sauce
- Carved Prime Rib au Jus
- Carved Beef Tenderloin
with Béarnaise & Horseradish Sauce
(Additional \$6.00 per person)

Lorraine Entrees & Accompaniments
Also Available to Choose From

YOUR CHOICE OF FOUR ACCOMPANIMENTS FROM BELOW

SALAD

- RSVP Signature Salad
- Sunny Salad
- Kentucky Bibb Salad
- Roasted Toasted Salad
- Fall Salad
- Island Salad
- Italian Salad
- Spring Harvest Salad
- Boston Bibb Salad

VEGETABLE

- Nantucket Vegetable Blend
- Fresh Vegetable Medley
- Green Bean Casserole
- Honey Glazed Carrots
- Corn Soufflé
- Broccoli Au Gratin
- Green Beans Almandine or
with Caramelized Onions, Garlic & Red Pepper Flakes
- Grilled Vegetables

RICE & PASTA

- Rice Jardinière
- Wild & Brown Rice
- Pasta Annabelle
- Pasta Marinara
- Pasta Primavera
- Pasta with Pesto Cream Sauce
- Pasta with Cajun Cream Sauce
- White Mornay Macaroni

POTATO

- Garlic Roasted Red Potatoes
- Mashed Potatoes *with Pesto, Parmesan or Garlic*
- Au Gratin Potatoes
- Herbed Red Skin Potatoes
- Sweet Potato Soufflé
- Scalloped Potatoes
- Rosemary Roasted
Red Potatoes

Minimum of 30 Guests. All Prices Subject to 20% Service Charge & 6.75% Sales Tax

The Monaco

74.95 per person

INCLUDES

-  Choice of Three Entrée Buffet
-  Or Served Plated Dinner with Duet Entrée for All Guests
-  Silver or Gold Table Runners
- Choice of Four Upgraded Centerpieces
- Choice of Four Passed Hors D'oeuvres
- Charcuterie Board with Sliced Baguette & Crackers
- Spinach Artichoke Dip with Corn Chips
- Fresh Vegetable Tray with Hummus & Ranch Dip
- Premium Spirits & Champagne Toasts for All Guests
- Chair Covers & Chair Bands
- Room Rental for 4-Hour Event
- China & Silverware, Water Glasses, Bar Glasses
- Linen Tablecloths & Linen Napkins
- Tables & Chairs, Set-Up & Clean-Up of Venue
- Complimentary Centerpieces
- Dance Floor
- Bottled Bud Light, Miller Lite and Yuengling
- House Wine: Mirassou Moscato, Proverb Chardonnay & Proverb Cabernet Sauvignon
- Coke, Diet Coke, Sprite, Coffee, Decaf & Hot Tea
- On-Site Event Captain & Experienced Service Staff

SELECT UP TO THREE ENTREES BELOW

POULTRY ENTREES

- Chicken St. Jacques
with Shrimp & Scallops
- Apple Almond Raisin Stuffed Chicken
- Chicken Marsala *with Mushrooms*
- Chicken Tuscany *with Artichokes, Black Olives, Tomatoes & Chicken Sauce*
- Fontina & Sage Stuffed Chicken Breast
with Roasted Red Pepper Sauce
- Lemon Rosemary Bone-In Chicken
- Chicken Piccata *with White Wine Cream Sauce & Capers*
- Chicken Thighs Stuffed *with Goat Cheese & Spinach*
- Chicken Thighs Saltimbocca

SEAFOOD ENTREES

- Almond & Parmesan Encrusted
Orange Roughy
- Grilled Salmon *with Pineapple Salsa*
- Herb Roasted Salmon
with Dill Beurre Blanc
- Pasta Annabelle *with Shrimp & Crab*
- Lobster Mac & Cheese
- VEGETARIAN ENTREES
- Chickpea Filet *with Mediterranean Tomato Compote*
- Portobello Mushrooms Stuffed
with Creamed Spinach
- Stuffed Peppers *with Black Bean Quinoa, Kale & Sweet Potatoes*

PORK & BEEF ENTREES

- Rosemary Roasted Pork Tenderloin
- Sun Dried Tomato Rubbed
Pork Tenderloin
- Boneless Braised Beef Short Ribs
with Merlot Sauce
- ½ lb. Filet Mignon
with Tarragon Demi Glace
- ½ lb. Boursin Crusted Filet Mignon
with Demi Glace
- 12 oz. NY Strip Steak au Poivre
- Medallions of Beef Bordelaise
- Carved Prime Rib au Jus
- Carved Beef Tenderloin
with Béarnaise & Horseradish Sauce
(Additional \$6.00 per person)

YOUR CHOICE OF FOUR ACCOMPANIMENTS FROM BELOW (THREE FOR PLATED DINNER)

SALAD

- RSVP Signature Salad
- Sunny Salad
- Kentucky Bibb Salad
- Roasted Toasted Salad
- Fall Salad
- Island Salad
- Italian Salad
- Spring Harvest Salad
- Boston Bibb Salad

VEGETABLE

- Nantucket Vegetable Blend
- Fresh Vegetable Medley
- Honey Glazed Carrots
- Lemon Butter Broccoli
- Green Beans Almandine or
with Caramelized Onions, Garlic & Red Pepper Flakes
- Asparagus with Lemon Butter
- Grilled Vegetables

RICE & PASTA

- Rice Jardinière
- Wild & Brown Rice
- Pasta Annabelle
- Pasta Marinara
- Pasta Primavera
- Pasta with Pesto Cream Sauce
- Pasta with Cajun Cream Sauce
- White Mornay Macaroni

POTATO

- Garlic Roasted Red Potatoes
- Mashed Potatoes *with Pesto, Parmesan or Garlic*
- Au Gratin Potatoes
- Herbed Red Skin Potatoes
- Scalloped Potatoes
- Rosemary Roasted
Red Potatoes
- Yukon Gold Fanned Potatoes

Minimum of 30 Guests. All Prices Subject to 20% Service Charge & 6.75% Sales Tax

Popular Enhancements

RENTALS

Additional Hour Hall Rental 500.00 Plus The Cost To Extend Your Bar Package
 Poly Floor Length Tablecloths in the Color of Your Choice 16.00 per Table
 Luxury Tablecloths Ask for a Quote
 Table Runners & Overlays 3.00 & Up
 Chair Covers in the Color of Your Choice 3.50 – 8.50 each
 Chair Bands in the Color of Your Choice 1.50 each
 Chair Sashes in the Color of Your Choice 3.00 each
 Choice of Three Upgraded Centerpieces 18.00 per table
 Up Lighting in the Color of Your Choice 25.00 per light
 Pin Spot Lighting for Centerpieces & Cake 35.00 per table
 Custom Monogrammed Projection on Dance Floor or Wall 150.00 & Up
 Staging Available in 4x8 Sections 50.00 per section

HORS D'OEUVRES (See *Hors D'oeuvres Menu for Additional Options*)

<i>Butler Passed on Garnished Trays</i>	<i>Displayed on Table for Self-Serve</i>
Chipotle Grilled Shrimp with Cilantro Aioli 2.25 each	Large Gourmet Cheese Tray with Crackers 105.00 each
Maple Bacon Bowties with Pecans 2.00 each	Large Fresh Vegetable & Dip Tray 85.00 each
Meatballs (BBQ, Italian, Swedish, Teriyaki) 1.25 each	Large Fresh Fruit Tray 100.00 each
Mini Crab Cakes with Jalapeno Aioli 2.50 each	Spinach & Artichoke Dip with Corn Chips 70.00 each
Mini Stuffed New Potatoes 1.50 each	Baked Raspberry Brie with Crackers 85.00 each
Mushrooms Stuffed with Boursin & Spinach 2.00 each	Chocolate Fountain with Dippers 5.50 per person

BAR UPGRADES (See *Full Bar Menu for Additional Options*)

Extra Hour of House Beer & Wine 2.50 per person
 Premium Spirits to The Lorraine Package or The Champagne Package 9.95 per person
 Wycliff Brut for a champagne toast 2.00 per person
 Add one additional domestic beer to any bar package 1.00 per person
Domestic Beers: Michelob Ultra, Budweiser, Coors Light, Natural Light, Keystone Light, Pabst Blue Ribbon, Busch Light
 Add two of the following craft/imported beers to any bar package 3.00 per person.
Imported Beers: Corona, Heineken, Amstel Light, Stella Artois
Craft Beers: Leinenkugel Summer Sandy, Sam Adams Boston Lager, Christian Moerlein Oktoberfest, White Claw Black Cherry, Rhinegeist Bubbles, Braxton Brewery Revamp IPA, MadTree Happy Amber

OTHER

Preset Plated Salad on a Buffet Meal 2.00 per person
 Additional Entrees and/or Accompaniments Ask for a Quote
 Late Night Snacks (ex: Cheese Cones, Mini Sliders, Walking Tacos) Ask for a Quote
 Exit Goodies (ex: Bottled Water, Individual Bag of Chips or Pretzels, Individually Wrapped Cookies) Ask for a Quote

All Prices Subject to 20% Service Charge & 6.75% Sales Tax