



Wedding Packages

The Lorraine

34.95 per person

INCLUDES

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| Room Rental for 4-Hour Event | Bottled Bud Light, Miller Lite and Yuengling |
| Full-Service Dinner Buffet Catering | House Wine: Mirassou Moscato, Proverb Chardonnay & Proverb Cabernet Sauvignon |
| China & Silverware, Water Glasses, Bar Glasses | Coke, Diet Coke, Sprite, Coffee, Decaf & Hot Tea |
| Linen Tablecloths & Linen Napkins | Champagne Toast for Bridal Party |
| Tables & Chairs, Set-Up & Clean-Up of Venue | On-Site Event Captain & Experienced Service Staff |
| Complimentary Centerpieces | |
| Dance Floor | |

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

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 Tuscan *with Artichokes, Black Olives, Tomatoes & Chicken Sauce*
- Fontina & Sage Stuffed Chicken Breast
with Roasted Red Pepper Sauce
- Lemon Rosemary French 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



Wedding Packages

The Paris

57.95 per person

INCLUDES

- ▲ Choice of Four Upgraded Centerpieces
- ▲ Choice of Four Passed Hors D'oeuvres
- ▲ Premium Spirits & Champagne Toasts for All Guests
- Chair Covers & Chair Bands
- Room Rental for 4-Hour Event
- Full-Service Dinner Buffet Catering
- Premium Menu Selections
- 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

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 French 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 Tuscan *with Artichokes, Black Olives, Tomatoes & Chicken Sauce*
- Fontina & Sage Stuffed Chicken Breast
with Roasted Red Pepper Sauce
- Lemon Rosemary French 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