

2012 Fairytale Wedding Package

Five hour Wedding Reception includes Open Bar with Premium Brand Liquors, Butler-passed Chardonnay and Cabernet upon arrival, Cocktail Hour with Four Butler-passed Hors d'oeuvres, Grand Display, Station, Champagne Toast, Appetizer, Salad, Entrée, Wine Poured Tableside During Dinner, Customized Wedding Cake, Complimentary Finger Dessert, Coffee and Hot Tea

Display

Imported & Domestic Cheese garnished with Fresh Fruit and Seasonal Berries

Hors D'oeuvres (select four)

HOT

*Crab Stuffed Mushrooms
Pigs in a Blanket
Quiche Lorraine
Brie & Raspberry in Phyllo
Sesame Chicken with Thai Chile Sauce
Scallops Wrapped in Bacon
Swedish Meatballs
Beef Satay with Peanut Sauce
Curried Chicken Satay with Peanut Sauce
Coconut Shrimp with Orange Horseradish
Asian Potstickers with a Sweet Chili Dipping Sauce*

COLD

*Assorted Canapes
Chicken and Goat Cheese Rouladen Crostini
Sliced Filet Mignon on Crostini with Horseradish Gorgonzola Aioli
Fresh Mozzarella, Tomatoes and Pesto on Crostini
Rare Seared Tuna with Wasabi Sauce
Tapenade and Herbed Cheese Bruschetta
Stuffed Cucumbers with Smoked Salmon
Roast Beef Pinwheel
Prosciutto Wrapped Shrimp*

Stations (select one)

Self – Serve Pasta Station

*Penne or Bowtie Pasta with a choice of 2 Sauces:
Tomato Basil, Pink Vodka, Basil Pesto Cream or Alfredo Sauce
Served with Focaccia Bread, Assorted Baguettes, Garlic and Basil Infused Oil*

Chef – Attended Carving Station

*Choice of Honey Ham, Turkey or Roasted NY Sirloin
All selections include Silver Dollar Rolls, Mayonnaise, 1000 Island, Horseradish Sauce and Dijon Mustard*

Self - Serve Mash Bash

*Garlic Mashed and Baked Potatoes with Sun-Dried Tomatoes, Olives, Sour Cream,
Roasted Peppers, Scallions and Shredded Cheddar Cheese*

Pacific Rim Stir Fry

*Vegetarian Spring Rolls, Pot Stickers, Thai Marinated Chicken & Steak, Asian Influenced Vegetables,
Spicy Hot Thai Meatballs with Curry Sauce and Sticky Rice*

Champagne Toast

Appetizers (select one)

*~Seasonal Fruit with Mango Cream~
~Petite Crab Cake with Remoulade Sauce~
~Asian Pot Stickers served with Oriental Dipping Sauce~*

~Jumbo Shrimp Cocktail~

~Penne Pasta with Marinara, Pink Vodka or Alfredo Sauce~

Salad (select one)

~RCC House Salad – Tomato, Cucumber, Red Cabbage and Carrots with Choice of Dressing

~Caesar Salad - Romaine, Reggiano Cheese and Focaccia Croutons

~Sliced Tomato, Buffalo Mozzarella, Fresh Basil & Basil Vinaigrette

Entrees (select up to two)

~Roasted Prime Rib of Beef with Au Jus~

~Grilled Filet Mignon with Merlot Bordelaise~

~Roasted Tenderloin of Beef with Wild Mushroom Sauce~

~Chicken Marsala in a sweet Marsala & Mushroom Sauce~

~Chicken Francaise with Lemon Butter Sauce~

~Stuffed Spinach Artichoke Chicken Breast with Roasted Red Pepper Coulis~

~Grilled Salmon Filet with Oriental Glaze and Crispy Leeks~

~Long Island Flounder Stuffed with Lump Crabmeat~

or

~Filet Mignon and Lobster Surf & Turf~

Starch (select one)

~Mashed Twice Baked Red Bliss Potatoes

~Chive Buttermilk Mashed Potatoes

~Rosemary Roasted Potatoes ~Garlic Mashed Potatoes

~Orzo Pilaf~

Vegetables (select one)

~Steamed Asparagus

~Julienne Vegetables ~California Blend

~Green Beans Almandine ~Steamed Broccoli

Dessert

Dessert Trio

Chocolate Dipped Strawberry, Chocolate Mousse Cup

And Customized Wedding Cake

After Dinner Cookies, Brownies & Lemon Drop Bars

Tableside offering of Freshly Ground Coffee & Assorted Herbal Teas

**Five Hours of Open Bar
With Premium Brand Liquors**

\$129 per person – Adults

\$119 per person – Ages 11-20

\$64.50 per person – Ages 5-10

All Prices are subject to 20% Service Charge and 6% Sales Tax