

## *Wedding Reception Entrees*

### *White Cliffs Butter Poached Lobster*

*With Crabmeat Crumbs and Chantilly Potatoes  
\$ Market price*

### *Grilled Orange and Ginger Glazed Salmon Fillet*

*With Greens Tea Noodles and Ponzu Citrus Sauce  
\$53.00*

### *Baked Sole Alaska*

*With Hollandaise Sauce  
\$55.00*

### *Brookfield Breast of Chicken*

*Roasted Statler Breast of Chicken Stuffed with Brie and Brookfield Apples, finished with Sweet Apple Cream  
\$53.00*

### *Breast of Chicken Forestierre*

*Stuffed with Proscuitto, Mushrooms, Spinach and Boursin Cheese, finished with a Mushroom Veloute  
\$53.00*

### *Mustard Crusted Rack of Lamb*

*Finished with a Lamb and Rosemary Demi-glaze  
\$61.00*

### *Roast Tenderloin of Beef*

*With a Wild Mushroom Sauce, Finished with Brandy Demi- Glaze  
\$62.00*

*All wedding entrees include choice of salad, potato, vegetable, rolls and butter. A dessert station with assorted mini pastries, chocolate covered strawberries, fresh cut fruit, coffee, decaf, and tea is included.*

*A wine toast is included. Champagne toast is available for an additional \$2.00 per person.*

*One entrée, only, may be offered. Vegetarian meals may be offered.*

*The chef is happy to design a personalized gourmet menu to please your palate.. Specialty salads and first course items are available.*

*All prices are subject to a 20% service charge and 5% meals tax. Prices are subject to change without notice.*

## *Wedding Combination Entrees*

***Cape Cod Breast of Chicken*** with Cranberry Apple Bread Stuffing with Warm Cranberry Vinaigrette  
Served with

***Grilled Sea Scallops*** finished with Lime, Capers, Fresh Chive, Wine and Butter  
\$59.50

***Roast Tenderloin of Beef*** with a Roasted Shallot Sauce  
Served with

***Grilled Marinated Shrimp*** with Lemon and Artichoke Aioli  
\$69.50

***Oven Roasted Breast of Chicken*** stuffed with Spinach and Cheese  
Served with

***Roast Tenderloin of Beef*** with a Forest Mushroom Sauce  
\$64.50

***Grilled Petite Filet Mignon*** with Béarnaise  
Served with

***Fresh Maine Lobster Tail*** with Red Wine Demi- Glaze  
\$75.00

***Grilled Orange Ginger Glazed Salmon Fillet***  
Served with

***Roast Tenderloin*** with Mushroom Ragout  
\$69.50

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