

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 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 6.25% 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, Mushrooms, Proscuitto and Boursin 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

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 charge of \$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 6.25% meals tax. Prices are subject to change without notice.