

## Now Available for New Weddings Booked for the Year 2010

\$65.00

Includes the Following

### Choice of Five Passed Hors D'oeuvres

*Spinach and Artichoke Tortilla Cups*  
*Jumbo Fresh Stuffed Mushrooms*  
*Shrimp Shoamai w/ Ponzu Sauce*  
*Scallops Wrapped in Bacon*  
*Vegetable Spring Rolls w/ Soy Dipping Sauce*  
*Teriyaki Beef Satay*  
*Sweet Potato and Coconut Chicken*  
*Swedish Meatballs*  
*Blue Cheese and Cranberry Filo Flower*  
*Shrimp Tempura*  
*Goat Cheese & Oven Roasted Tomato*  
*Fresh Herb Cheese & Tenderloin Bruschetta*  
*Vegetable Summer Rolls w/ Cucumber Dipping Sauce*  
*Five Spice Seared Tuna w/ Wakami Salad & Wasabi*  
*Belgian Endive with Gorgonzola & Walnuts*

### Choice of One Salad

*Mixed Petite Greens w/ Sweet Grape Tomatoes, Sun-dried Cranberries, English Cucumber and Spanish Red Onion*  
*Classic Caesar Salad with Shredded Parmesan and Fresh Baked Croutons*

### Choice of One Entrée

*Brookfield Breast of Chicken stuffed w/ Apples and Brie w/ a Sweet Apple Cream*  
*Chicken Foresteire stuffed w/ Boursin Cheese, Spinach, Prosciutto and Mushrooms w/ a White Wine Veloute*  
*Cape Cod Breast of Chicken stuffed w/ Cranberry Apple Bread Stuffing w/ a Warm Cranberry Vinaigrette*  
*Grilled Orange and Ginger Glazed Salmon Fillet w/ Ponzu Citrus Sauce*

### Dessert Station

*Assorted mini pastries, chocolate covered strawberries, fresh cut fruit, coffee, decaf, and tea*

Wedding Cake

Champagne Toast

Candlelit Centerpieces

One night hotel accommodations and breakfast for two for the bride and groom

Wedding Coordinator from start to finish

*One entrée, only, may be offered. An additional \$5.00 per person will be charged to offer a choice of entrees. Vegetarian meals may be offered.*  
*\$4.00 Set up fee per person will apply*  
*Half price ceremony fee of \$300 will be offered for Winter/ Fall ceremonies*  
*Membership fee of \$200 for a social membership for the entire year of the wedding will apply*  
*The chef is happy to design a personalized gourmet menu to please your palate.*  
*Specialty salads and first course items are available for an additional charge.*  
*All prices are subject to a 20% service charge and 6.25% meals tax. Prices are subject to change without notice.*

Now Available for New Weddings Booked for the Year 2010  
\$75.00

Includes the Following

Choice of Five Passed Hors D'oeuvres

*Spinach and Artichoke Tortilla Cups*  
*Jumbo Fresh Stuffed Mushrooms*  
*Shrimp Shoamai w/ Ponzu Sauce*  
*Scallops Wrapped in Bacon*  
*Vegetable Spring Rolls w/ Soy Dipping Sauce*  
*Teriyaki Beef Satay*  
*Sweet Potato and Coconut Chicken*  
*Swedish Meatballs*  
*Blue Cheese and Cranberry Filo Flower*  
*Shrimp Tempura*  
*Goat Cheese & Oven Roasted Tomato*  
*Fresh Herb Cheese & Tenderloin Bruschetta*  
*Vegetable Summer Rolls w/ Cucumber Dipping Sauce*  
*Five Spice Seared Tuna w/ Wakami Salad & Wasabi*  
*Belgian Endive with Gorgonzola & Walnuts*

Choice of One Salad

*Mixed Petite Greens w/ Sweet Grape Tomatoes, Sun-dried Cranberries, English Cucumber and Spanish Red Onion*  
*Classic Caesar Salad with Shredded Parmesan and Fresh Baked Croutons*

Choice of One Entrée

*Roast Tenderloin of Beef w/ Wild Mushroom sauce*  
*Cape Cod Breast of Chicken served w/ Pan Seared Scallops w/ Fresh Chive, Lime, Capers, Wine & Butter*  
*Roast Tenderloin of Beef w/ Shallot Sauce served w/ Oven Roasted Breast of Chicken Foresteire w/ Mushroom Veloute*

Dessert Station

*Assorted mini pastries, chocolate covered strawberries, fresh cut fruit, coffee, decaf, and tea*

Wedding Cake

Champagne Toast

Candlelit Centerpieces

One night hotel accommodations and breakfast for two for the bride and groom

Wedding Coordinator from start to finish

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