

*Winter/ Fall Wedding Reception
November through April 15th*

\$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

White Cliffs Signature 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

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.

** Before placing your order, please inform your server if a person in your party has a food allergy**

*Winter/ Fall Wedding Reception
November through April 15th*

\$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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