

# Prime Reception

\$90

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- Full access to the facility the day of the event
- Six-hour reception
- Personal coordinator of your event
- Access to the grounds for photographs
- Security for the duration of the event
- Two passed appetizers
- Served dinner or Prime Rib Dinner Buffet
- Open four-hour bar
- Liquor upgrade
- Champagne Toast for wedding party
- Cake cutting & serving
- Coffee service
- Tables & chairs with customized floor plan
- Choice of white or black table underlays, black or white tablecloths with color coordinating napkins
- Groom's Room with beers and charcuterie board
- Set up, tear down & clean up
- Taxes & service included

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# Prime Reception Menu

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## Passed Appetizers

Choice of two

- Red Pepper Hummus Pita
- Tomato Basil Bruschetta
- Tri-Color Antipasto Skewers
- Roasted Vegetable Lavish Rolls
- Turkey, Swiss & Spinach Lavish Rolls
- Cucumber Artichoke Cups
- Sausage Stuffed Mushrooms
- Meatball Skewers
- Spinach Artichoke Toast

## Served Dinner Selections

All dinner selections include potato or rice, seasonal vegetable, garden salad with choice of dressings & bread

Choose 2 of the following options:

- Prime Rib of Beef; 8 oz. slow roasted to perfection
- Filet Mignon; 5 oz. tender cut
- Chicken Marsala; mushroom marsala wine sauce
- Lemon Herb Chicken; light lemon herb sauce
- Chicken Pomodoro; tomato spinach cream sauce
- North Atlantic Salmon; lemon dill butter
- Lasagna; meaty tomato or vegetable béchamel sauce
- Chicken Alfredo; chicken breast with parmesan cream sauce
- Pasta Primavera; seasonal vegetables in a light cream sauce

## Prime Rib Buffet Dinner Selections

Includes Prime Rib Carving Station plus two additional entree options with 1 starch, 1 vegetable, garden salad with choice of dressings & bread

### Entree Choices

- Sliced Roast Beef
- Beef Tips with mushroom sauce
- Roast Pork
- Baked Ham
- Polish Sausage & Sauerkraut
- Lemon Herb Chicken
- Chicken Marsala
- Chicken Pomodoro
- Fried Chicken
- North Atlantic Salmon
- Cheese Manicotti
- Lasagna
- Mostaccioli

### Starch Choices

- Garlic Mashed Potatoes
- Parsley New Potatoes
- Roasted Herb Potatoes
- Rice Pilaf
- Fettuccine Alfredo
- Macaroni and Cheese

### Vegetable Choices

- Fresh Green Beans
- Summer Squash Blend
- Broccoli and Cauliflower

# Beverage Service

## Four Hour Bar Package

### Liquors

- Smirnoff Vodka
- Bacardi Rum
- Captain Morgan Spiced Rum
- Rum Haven Coconut Rum
- Tequila
- Triple Sec
- Amaretto
- Jim Beam Bourbon
- Seagram's 7 Whiskey
- Grant's Scotch
- Kamora Coffee Liqueur
- Peach Schnapps
- Gordon's Gin
- Saint Brendan's Irish Cream
- Long Island Iced Tea

### House Wines

- Chardonnay
- Moscato
- Red Blend
- Tabor Hill Sweet Red

### Bottled Beer

- Bud Light
- Coors Light
- Yuengling Lager
- Stella Artois
- Truly Wild Berry Seltzer
- Non-alcoholic (upon request)

**\*\*Additional appetizer, side, vegetable or salad choices available upon request with an additional per person charge.**

**\*\*Kids under 10 who receive a children's meal; \$15**

**\*\*Under 21; \$75**

**\*\*Prime Reception with Iced Tea & Lemonade Bar; \$75**

**\*\*Prime Reception with Beer & Wine Bar; \$85**