



914-771-7661

75.00 WEDDING DINNER
30.00 CHILDREN, CHICKEN FINGERS WITH FRIES,
PASTA AND CHILDREN'S ENTREE

*HALF HOUR PASSED HORS D' OEUVRES: SELECTION OF 4
WITH BELLINI'S, MIMOSAS, CHRYSANTHEMUMS & SANGRIA*

MOZZARELLA CAPRESE

—
PASTA OR SOUP

—
*STONE MILL SALAD
MIXED GREENS, TOMATOES, CUCUMBERS, BALSAMIC VINAIGRETTE*

CHOICE OF: SELECT FIVE

*MACADAMIAN CRUSTED CHILEAN SEA BASS
SERVED WITH POTATOES & FRUIT SALSA*

*COLOSSAL SHRIMP SCAMPI
THREE GIANT SHRIMP WITH WHITE WINE, LEMON & BUTTER*

*STUFFED CHICKEN BREAST "THREE CHEESE"
RICOTTA, GOAT CHEESE, MOZZARELLA, PROSCIUTTO WITH MUSHROOMS & POTATOES*

*FILET MIGNON MUSHROOM CAP
GRILLED 8OZ BEEF TENDERLOIN, VEGETABLES, POTATOES, BORDELAISE SAUCE*

*FILLET OF FLOUNDER OREGONATA
SERVED WITH SEASONAL VEGETABLES & POTATOES*

*GRILLED VEAL CHOP
SEASONAL VEGETABLES & POTATOES, DEMI GLAZE*

*THE ANGRY LOBSTER TAIL
8OZ LOBSTER TAIL IN OUR OWN SPICY SAUCE - OVER FRIED POTATOES*

*ROASTED PRIME RIB (NOT AVAILABLE FOR SMALL PARTIES)
SEASONAL VEGETABLES & BAKED POTATO, HORSERADISH SAUCE*

*LOIN LAMB CHOPS
GRILLED COLORADO LAMB, RED WINE DEMI GLAZE, VEGETABLES & POTATOES*

*BONELESS NEW YORK STRIP STEAK
12OZ STEAK WITH SEASONAL VEGETABLES & POTATOES*

*STUFFED FLOUNDER FILET
LAYERED WITH CRABMEAT, CHOPPED SHRIMP & MASCARPONE CHEESE, CITRUS BEURRE BLANC*

—
BRIDE & GROOM WILL SUPPLY THEIR OWN WEDDING CAKE

BEVERAGE: COFFEE, TEA, ESPRESSO & SODA

HALF HOUR VIENNESE STYLE TABLE OF FRESH FRUIT, ICE CREAM, CAKES & LIQUORS

75.00 PER PERSON NOT INCLUDING STATE TAX AND 20% GRATUITY

*MAIN DINING ROOM AVAILABLE FOR PRIVATE PARTIES MINIMUM 60 PEOPLE - (GUARANTEED)
SUNDAY THRU SATURDAY 11:00 A.M. TO 11:00 P.M.
GARDEN ROOM AVAILABLE EVERY DAY 11:00 A.M. TO 11:00 P.M.*

"WEDDING DEPOSIT \$500.00 — FINAL GUARANTEED COUNT AND ADDITIONAL PAYMENT DUE MONDAY BEFORE EVENT"

YOU WILL BE CHARGED BY FINAL GUEST COUNT GIVEN BEFORE DAY OF PARTY

3/10/2012