

NEW ENGLAND WEDDING



A display of Assorted Gourmet Cheeses and Crackers
Or
Fresh Vegetables and Creamy Peppercorn Dip.

Spumante Champagne Toast

Tossed Salad served with Warm Dinner Rolls

Your Choice of Two Entrees:

Roast New York Sirloin with a Cabernet and Peppercorn Demi-Glaze

Pan Roasted Salmon in a Champagne Sauce

Sauteed Chicken Marsala with Mushrooms

Garlic Encrusted Pork Loin with a Bourbon Glaze

Vermont Stuffed Chicken with Ham and Cheddar Cheese with a Creamy Cider Sauce

Baked Filet of Sole topped with Baby Shrimp in a White Wine Leek Sauce

Custom Wedding Cake by Snaffle Sweets

Capitol Plaza Blend Coffee and Tazo Teas

Private Reception Room with Dance Floor

Linen Tablecloths with your choice of Colored Napkins

Floral Take-Home Centerpieces by Jerome the Florist

Experienced Full Service Wedding Coordinator

Colonial Guest Room for the Evening of the Reception for the Bride and Groom

Preferred Hotel Room Rates for Out of Town Guests

\$48 per person plus 9% Tax and 18% Service (100 guests or less)

\$46 per person plus 9% Tax and 18% Service (More than 100 guests)