



~Off-Season Wedding Package ~

The following package can be served either buffet style or as a plated dinner exclusively during the months of **November through March**.

***CHEESE & FRUIT DISPLAY**

*Includes an assortment of imported cheese, pepperoni, crackers and fresh fruit

~HORS D'OEUVRES~

One hour of 5 Standard Hors d' Oeuvres passed butler style to your guests may be added for **\$9.50** per person.

Chicken Sate
Boneless Buffalo Wings
Chicken Fingers
Shanghai Beef Skewers
Fried Mozzarella
Mini Quiche
Fried Mac and Cheese
Steamed Dumplings
Lightly Battered Artichoke Hearts
Stuffed Cucumber Tapa
Bruschetta Classico
Seafood Stuffed Mushrooms
Fried Calamari
Clams Casino \$1.00
Fried Oysters \$1.00
Scallops Wrapped in Bacon \$2.00
Shrimp Cocktail \$2.50
Jumbo Lump Crab Cakes \$2.50

Tour of Italy

Imported cheeses, marinated artichoke hearts, assorted Italian olives, stuffed cherry peppers, Bruschetta bar, marinated mushrooms, aged prosciutto, sliced capricola, focaccia bread, Stromboli and assorted spreads and crackers

\$9.00 per person

\$7.00 per person when combined with Hors D'Oeuvres

CHOICE OF ONE SALAD

Served individually to your guests with fresh baked Artisan bread and garlic dipping oil.

Tossed Salad Caesar Salad

The Wedge iceberg lettuce with crumbled bleu cheese, fresh bacon, diced tomato and bleu cheese dressing **\$1.00**

CHOICE OF ONE PASTA

Penne Marinara Penne ala Vodka

Farfalle with roasted garlic cream sauce **\$1.00**

Penne Pesto with Pesto Cream Sauce **\$1.00**

CHOICE OF THREE ENTREES

London Broil served with herb au jus

Roast Beef with a mushroom demi-glaze **\$1.00**

Cod Mediterranea pan seared with roasted roma tomatoes and fresh basil in a garlic wine sauce

Salmon Filet oven-braised with a cucumber dill sauce OR a citric glaze

Baked Stuffed Sole served with a lemon tarragon cream sauce

Chicken Francaise egg dipped with lemon wine sauce

Honey Pepper Chicken with a black pepper honey glaze

Chicken Delaney lightly breaded with eggplant, prosciutto, fresh mozzarella, and roasted red pepper buer blanc

Chicken Scaloppini topped with mushroom, artichoke hearts, prosciutto, sun dried tomato and fresh basil in a light garlic wine sauce

Roasted Pork Loin apple cider marinated with spiced apple cranberry chutney

Pasta Primavera penne pasta and grilled vegetables with a light cream sauce

Eggplant Parmesan our own marinara sauce and fresh mozzarella

Vegetable Risotto creamy risotto with roasted seasonal vegetables

The entrées listed below can only be served as a plated option

Filet Mignon grilled to perfection served with a port wine demi-glaze **\$4.00**

Roast Prime Rib of Beef slow roasted served with herb au jus **\$4.00**

Baked Stuffed Shrimp with crabmeat and scallop stuffing **\$3.00**

Surf and Turf filet and stuffed shrimp **\$7.00**

Twin Lobster Tails served with drawn butter **\$MP**

CHOICE OF ONE STARCH

Roasted Shallot and Rosemary Mashed Potatoes
Roasted Garlic Mashed Potatoes
Roasted Red Bliss Potatoes
Mashed Sweet Potatoes with Cinnamon Honey-Butter
Rice Pilaf

CHOICE OF ONE VEGETABLE

Oven Roasted Medley
Broccoli in Garlic Butter
Green Beans Amandine
Country Style Green Beans
Glazed Baby Carrots

Carving Station

Choose one of the following entrées to be carved at an elegant station by our chefs.

Roast Beef *with a mushroom demi-glaze* **\$6.00**

London Broil *with herb au jus* **\$5.00**

Baked Ham *pineapple honey glaze* **\$4.00**

Roasted Turkey *with Seasons' home-style gravy* ***\$4.00**

Pork Loin *apple cider marinated served with spiced apple cranberry chutney* ***\$4.00**

With the carving station, only two entrées from the menu are to be selected and can only be added to a buffet wedding dinner

DESSERT

Personalized Wedding Cake

Cakes provided by Seasons are from the standard selections and are sized according to the number of your guests. Any costs for oversized cakes and/or extras including but not limited to; cake tops, fresh flowers, etc. are not included in any standard wedding cake.

Coffee and Tea Served

~Desserts may be brought in but must be approved by your Event Coordinator

~WEDDING BAR PACKAGES~

5 HOURS

Includes Champagne Toast and Unlimited Soda

CLASSIC BAR

***(Included)**

Well Liquors, House Wines & Domestic Draft Beer

PREMIUM BAR

You may upgrade to this option for \$5.00 per person.

Call Liquors (such as Absolut, Stoli, Jack Daniels, Captain Morgan & Dewars);
House Wines, Pinot Grigio & Sauvignon Blanc &
Imported and Domestic Draft Beer

SUPER PREMIUM BAR

You may upgrade to this option for \$10.00 per person.

All Liquors (that Seasons provides);
Any of our 'By the Glass' Wines &
Imported and Domestic Draft & Bottled Beer

SEASONS OFFERS A NUMBER OF BAR ENHANCEMENTS

Ask your Event Coordinator for details

- ~Wine Selections Available
- ~Requested Domestic or Imported Draft Beer and Bottles
- ~Unlimited Soda & Juice for Under 21 Guests

~\$66.99 per person~

Due to availability, **all prices are subject to change**. An 18% service charge and 6.35% sales tax will be added to your final price.
Effective thru 12/31/16

www.seasonsathetradition.com

