



## 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.

INCLUDES CHEESE AND FRUIT DISPLAY

### HORS D'OEUVRES

One hour of 5 Standard Hors d'Oeuvres passed butler style to your guests may be added for \$8.50 per person

Seafood Stuffed Mushrooms  
Scallops Wrapped in Bacon  
Chicken Sate'  
Fried Mozzarella  
Mini Quiche  
Fried Mac and Cheese  
Steamed Dumplings  
Eggplant Parmesan Bites  
Boneless Buffalo Wings  
Chicken Fingers  
Lightly Battered Artichoke Hearts  
Fried Calamari  
Shanghai Beef Skewers  
Stuffed Cucumber Tapa  
Bruschetta Classico  
Clams Casino \$1  
Fried Oysters \$1  
Shrimp Cocktail \$2  
Jumbo Lump Crab Cakes \$2

*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

\$8.50 per person

\$6.50 per person when combined with Hors D'Oeuvres

### CHOICE OF ONE SALAD

*Served individually to your guests with 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 \$1.50*

*Field Green Salad- sliced pear, gorgonzola, walnuts, dried cranberries and raspberry vinaigrette \$2*

*Strawberry Spinach Salad- fresh spinach with pecans, strawberries and goat cheese tossed in a strawberry balsamic vinaigrette \$2*

*Caprese Salad- vine ripe tomatoes, fresh mozzarella, basil, extra virgin olive oil and balsamic vinegar \$3*

*Antipasto- salad greens with prosciutto, genoa salami, capicola, olives, roasted peppers and pepperoncini \$3.50*

### CHOICE OF ONE PASTA

*Penne Marinara*

*Penne alla vodka*

*Farfalle -with roasted garlic cream sauce \$1*

*Manicottí -baked with mozzarella cheese and your choice of vodka or marinara sauce \$2*

*Angel Hair Pasta -with Sun Dried Tomato Pesto \$2*

*Penne Pesto -with Pesto Cream Sauce \$2.50*

*Tortellini Carbonara- cheese tortellini with ground Italian sausage, pancetta and peas in a light cream sauce \$3*

*Gnocchi- with pine nut pesto and shaved parmesan \$3*

*\*The pastas listed below can only be served as a plated option\**

*Stuffed Rigatoni- with sherryed lobster cream sauce \$4.50*

*Wild Mushroom Ravioli- porcini, cremini, and white mushrooms stuffed in fresh pasta served with marsala cream sauce \$4*

*Lobster Cannelloni- with tarragon cream sauce \$6*

### CHOICE OF THREE ENTREES

*London Broil*- served with herb au jus

*Roast Beef*- with a mushroom demi-glaze

*Halibut Méditerranée*- pan seared with roasted roma tomatoes and fresh basil in a garlic wine sauce \$2

*Salmon Filet*- oven-braised with cucumber dill sauce and roasted red pepper OR grilled with a citrus glaze \$2

*Baked Stuffed Sole*- served with a lemon tarragon cream sauce

*Chicken Française*- egg dipped with lemon wine sauce

*Chicken Delaney*- lightly breaded with grilled 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

*Stuffed Pork Toscana*- pork pinwheels stuffed with sundried tomatoes, spinach, roasted garlic and fresh mozzarella with a basil aioli \$1

*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\**

*Honey Pepper Chicken* – with a black pepper honey glaze

*Baked Stuffed Shrimp*- with crabmeat and scallop stuffing \$3

*Filet Mignon* – grilled to perfection served with a port wine demi-glaze \$5

*Beef Tenderloin* – slow roasted with wild mushroom rague and port wine reduction \$5

*Roast Prime Rib of Beef* – slow roasted served with herb au jus \$3

*Rack of Veal* – herb crusted served with rosemary au jus \$4

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

*Surf and Turf* – filet and stuffed shrimp \$7

*Surf and Turf* – filet and Maine lobster tail \$MP

### CHOICE OF ONE POTATO

Roasted Shallot and Rosemary Mashed Potatoes  
Roasted Garlic Mashed Potatoes  
Roasted Red Bliss Potatoes  
Mashed Sweet Potatoes with Cinnamon Honey-Butter  
Loaded Mashed Potatoes- sour cream, cheddar, bacon and scallions \$1  
Rice Pilaf

*\*The potatoes listed below can only be served as a plated option\**

Baked Potato  
Baked Sweet Potato

### CHOICE OF ONE VEGETABLE

Oven Roasted Medley  
Broccoli in Garlic Butter  
Green Beans Amandine  
Country Style Green Beans  
Glazed Baby Carrots  
Grilled Asparagus \$1

### Carving Station

*This feature can only be added to a buffet wedding.  
Choose one of the following entrées to be carved at an elegant station by  
our chefs. \$4*

Roast Beef- with a mushroom demi-glaze  
London Broil- with herb au jus  
Baked Ham- pineapple honey glaze  
Roasted Turkey- with Seasons' home-style turkey gravy  
Pork Loin- apple cider marinated served with spiced apple cranberry chutney

*\*With the carving station, two entrees from the entrée menu are to be selected.*

### DESSERT

*Personalized Wedding Cake- Cakes provided by Seasons are from the standard selections and are sized per the number of guests. Any costs for oversized cakes and/ or extras including; cake tops, fresh flowers etc., are not included on any standard Seasons wedding cake.*

*Venetian Table- A lavish display of chocolate dipped items(strawberries, pineapple, bananas, rice crispy treats, cookies etc.) miniature pastries, homemade petit fours, cannolis, a variety of mousse, homemade gelato, finger cookies and cakes \$8*

## WEDDING BAR PACKAGES

5 HOURS

*Includes Champagne Toast and Unlimited Soda*

### CLASSIC BAR

*This option is included in the Off Season Wedding Package*

*WELL LIQUOR, HOUSE WINE AND DOMESTIC DRAFT BEER*

### PREMIUM BAR

*You may upgrade to this option for \$4.50 per person.*

*CALL LIQUORS, SUCH AS ABSOLUTE, STOLI, JACK DANIELS,  
CAPTAIN, DEWARS*

*HOUSE WINE PLUS, PINOT GRGIO, PINOT NOIR, SAUVIGNON BLANC  
IMPORTED AND DOMESTIC DRAFT BEER*

### SUPER PREMIUM BAR

*You may upgrade to this option for \$7.50 per person.*

*ALL CALL LIQUORS, PLUS GREY GOOSE, KETTLE ONE, BELVEDERE,  
JAMESON, CHIVAS 12 AND OTHER SELECT SCOTCH  
ANY OF OUR 'BY THE GLASS' WINES  
IMPORTED AND DOMESTIC DRAFT OR BOTTLED BEER*

### SEASONS OFFERS A NUMBER OF BAR ENHANCEMENTS

*Wine Selections Available*

*Specialty Martini Bar*

*Requested Domestic or Imported Draft Beer and Bottles*

*Ask your Event Coordinator for details*

*\$52.99 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 12/31/12**

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