



THE OLD
LIBRARY
EVENTS

WEDDINGS | SHOWERS | REHERSAL DINNERS

2019

WWW.THEOLDLIBRARYOFOLEAN.COM

116 S Union St, Olean, NY, 14760 | Tel. 716-372-2226

BRUNCH BUFFET

INCLUDES: COFFEE, TEA & JUICE

BRUNCH BUFFET

Assorted breakfast pastries and muffins
Bagels w/ cream cheese, jelly & butter
Fresh fruit medley
Garden salad w/ assorted dressings

CARVING STATION

Virginia glazed ham
Turkey
Roast beef

HOT SELECTIONS

Eggs benedict with fresh hollandaise sauce
Scrambled eggs
French toast
Applewood smoked bacon
Breakfast sausage
Chicken ala King
Breakfast potatoes
Chef's blend of seasonal vegetables

24 PER PERSON

MINIMUM GUARANTEE APPLIES
AVAILABLE 10AM – 1PM

ENHANCEMENTS

FRESH FRUIT W/ INDIVIDUAL YOGURT & GRANOLA – 3 PER PERSON

**FRESH FRUIT & BERRIES
W/ INDIVIDUAL YOGURT & GRANOLA – 5 PER PERSON**

OMELET STATION – 6 PER PERSON

Freshly made omelet w/ your choice of peppers, onions, cheese, ham, mushrooms & diced tomatoes

SMOKED SALMON – 3.50 PER PERSON

Smoked salmon w/ red onion, capers, dill sauce & mini bagels

FRESH SALMON – 6 PER PERSON

Fresh salmon w/ a lobster dill sauce

SIGNATURE SWEETS TABLE – 6 PER PERSON

SERVED WITH REGULAR & DECAF COFFEE & TEA

Mini Cannoli	Raspberry Cheesecake Squares
Cream Puffs	Raspberry Streusel
Eclairs	Chocolate Mouse Cups
Lemon Bar	Deluxe Brownie Bites
7 Layer Bar	

CANNOLI, COOKIE & COFFEE STATION – 7 PER PERSON

OUR HOMEMADE CANNOLI

Classic Cannoli	Pistachio Cannoli
Espresso Cannoli	Chocolate Cannoli
Oreo Cookie Cannoli	
Limoncello Cannoli	

OUR HOMEMADE COOKIES

Chocolate Chip	M&M	Oatmeal Raisin
Peanut Butter	Sugar	Molasses

Regular/decaf coffee & tea served with vanilla, cinnamon & hazelnut syrups, chocolate shavings, cream, sugar, honey & cinnamon

BLOODY MARY BAR – 7 PER PERSON

Absolute	Dill pickles	Fresh mini mozzarella
Absolute Citron	Pepperoncini	
Celery sticks	Pepperoni	
Hot sauce	Jumbo olives	

MIMOSA BAR – 5 PER PERSON

PRESENTED FOR ONE HOUR

Champagne
Sugar cubes
Fresh fruit & berries

SIT DOWN LUNCH

SERVED BY OUR STAFF

ENTRÉE SALAD (CHOOSE ONE)

INCLUDES:

CHOICE OF SOUP & DESSERT, COFFEE, TEA & SODA, ROLLS & BUTTER

TENDERLOIN SALAD – 21 PER PERSON

Sliced tenderloin, baby greens, sharp cheddar, candied pecans, fresh apples & dried cherries topped with a maple dressing

CLASSIC CHICKEN CAESAR SALAD – 18 PER PERSON

Herb grilled chicken, freshly cut romaine with Caesar dressing & homemade croutons

SUMMER SALAD WITH GRILLED CHICKEN – 18 PER PERSON

Mixed greens, black beans, corn, tomatoes, red onion, cheddar & grilled chicken w/ our buttermilk ranch dressing

HOT ENTRÉES

INCLUDES:

CHOICE OF SOUP OR SALAD, POTATO, VEGETABLE, DESSERT, COFFEE, TEA & SODA, ROLLS & BUTTER

8oz FILET MIGNON – 32 PER PERSON

The most tender of all cuts, seasoned with butter, salt & pepper

PRIME RIB – 25 PER PERSON

10oz boneless cut, served with au jus

CHICKEN SALTIMBOCCA – 18 PER PERSON

Chicken cutlets sautéed in lemon with fresh sage and garlic, topped with prosciutto & capers

CHICKEN PARMIGIANA – 18 PER PERSON

Breaded chicken cutlets served with pasta & red sauce

CHICKEN MARSALA – 18 PER PERSON

Chicken cutlets sautéed with pancetta, garlic, shallots & mushrooms in marsala wine

SLICED PORK – 18 PER PERSON

Served with cranapple chutney

BROILED HALIBUT – 18 PER PERSON

Served with a white wine lemon butter sauce

FRESH SALMON – 19 PER PERSON

Fresh salmon served with a lobster dill sauce

PORTABELLA MUSHROOM STACK – 17 PER PERSON

Roasted portabellas w/ squash, zucchini, asparagus & roasted pepper

ROASTED VEGETABLES – 17 PER PERSON

Roasted vegetables with Mediterranean orzo

OPTIONS

SOUP or SALAD (CHOOSE ONE)

Italian Wedding Soup

Minestrone Soup

Vegetable Beef Soup

Classic Caesar Salad

Fresh romaine w/ homemade Caesar dressing & croutons

Fresh Garden Salad

Mixed greens, cucumber, shredded carrots & cherry tomatoes w/ a honey balsamic dressing

STARCH (CHOOSE ONE)

Twice baked potatoes

Roasted rosemary baby red potatoes

Crispy fried new potatoes

Wild mushroom risotto

VEGETABLE (CHOOSE ONE)

Chef's blend of seasonal vegetables

Green beans with roasted red peppers

Glazed carrots

DESSERT* (CHOOSE ONE)

Berry cobbler w/ salted caramel ice cream

Chocolate peanut butter dream

Deluxe brownie

Cheesecake with strawberry topping

Vanilla ice cream

**If you are bringing your own wedding cake, we will cut, plate, and serve your cake in place of your dessert choice.*

HOT LUNCHEON BUFFET

INCLUDES: COFFEE, TEA, SODA, ROLLS & BUTTER

SALAD (CHOOSE ONE)

INDIVIDUALLY SERVED

CLASSIC CAESAR SALAD

Fresh romaine lettuce with our famous Caesar dressing and homemade croutons

FRESH GARDEN SALAD

Mixed greens, cucumber, shredded carrots and cherry tomatoes with a honey balsamic dressing

BUFFET INCLUDES

- ✓ Fresh fruit medley
- ✓ Garlic mashed potatoes
- ✓ Chefs seasonal vegetable blend
- ✓ Penne w/ alfredo, marinara and white clam sauces

MEAT (CHOOSE TWO)

Bourbon chicken	Roast beef served w/ rolls
Chicken saltimbocca	Sliced turkey breast
Chicken marsala	Italian Sausage w/peppers and onions
Meatballs	

ADD A THIRD MEAT SELECTION TO YOUR BUFFET – 3.50 PER PERSON

DESSERT* (CHOOSE ONE)

INDIVIDUALLY SERVED

APPLE COBBLER with salted caramel ice cream

CHOCOLATE PEANUT BUTTER DREAM

DELUXE BROWNIE

CHEESECAKE with strawberry, blueberry or cherry topping

VANILLA ICE CREAM

**If you are bringing your own wedding cake, we will cut, plate, and serve your cake in place of your dessert choice.*

ENHANCEMENTS

BLOODY MARY BAR - 7 PER PERSON

Absolute	Dill Pickles
Absolute Citron	Pepperoncini
Celery Sticks	Pepperoni
Hot sauce	Jumbo Olives
Fresh mini-mozzarella	

MIMOSA BAR – 5 PER PERSON

PRESENTED FOR ONE HOUR

Champagne
Sugar cubes
Fresh fruit & berries

FRESH SALMON – 6 PER PERSON

Fresh salmon served w/ lobster dill sauce

BREAKFAST

PASTRY PLATTER – 3 PER PERSON

Assorted Danish & muffins

*Baby & Bridal Showers
Complimentary Punch & Infused Water*

18 PER PERSON

MINIMUM GUARANTEE APPLIES
AVAILABLE 11AM – 2PM

GARDEN BUFFET

INCLUDES: COFFEE, TEA, SODA, ROLLS & BUTTER

BUFFET INCLUDES

SALAD BAR

Mixed greens, tomato, cucumbers, diced carrots, garbanzo beans, bacon, black olives, dried cranberries, asiago cheese, croutons, Caesar, Italian, and balsamic vinaigrette dressings

ASSORTED WRAPS & SANDWICHES

(CHOOSE THREE)

Chicken Caesar wrap
Roasted red pepper turkey wrap
Grilled veggie wrap
Chicken Milanese wrap
Roast beef on focaccia
Turkey club
Ham & swiss

SIDES (CHOOSE THREE)

Fresh fruit medley
Potato salad
Tomato-cucumber salad
BLT dip
Homemade pita chips

DESSERT* (CHOOSE ONE)

INDIVIDUALLY SERVED

APPLE COBBLER with salted caramel ice cream
CHOCOLATE PEANUT BUTTER DREAM
DELUXE BROWNIE
CHEESECAKE with strawberry topping
VANILLA ICE CREAM

**If you are bringing your own wedding cake, we will cut, plate, and serve your cake in place of your dessert choice.*

18 PER PERSON

MINIMUM GUARANTEE APPLIES
AVAILABLE 11AM – 2PM

HORS D'OEUVRES

COLD HORS D'OEUVRES

JUMBO SHRIMP TOWER (500 PER 200 PIECES)

Jumbo shrimp displayed on our tower & served with lemons & cocktail sauce

IMPORTED CHEESE & FRUIT PRESENTATION – 5.50 PER PERSON

Sharp cheddar, dill Havarti, smoked gouda, cranberry stilton, watermelon, pineapple, honeydew & cantaloupe garnished with fresh grapes & strawberries & served with a variety of crackers

“TASTE OF ITALY” ANTIPASTO - 5 PER PERSON

Salami, soppressata, prosciutto, mortadella & capicola, provolone, gouda & dill Havarti served with an olive salad

SEASONAL FRESH FRUIT &

DOMESTIC CHEESE PRESENTATION- 4 PER PERSON

Cheddar, swiss & hot pepper jack cheeses, watermelon, pineapple, honeydew & cantaloupe garnished with fresh grapes & strawberries & served with a variety of crackers

BRUSCHETTA BAR – 4 PER PERSON

Olive tapenade, our classic bruschetta, Caprese bruschetta & baked brie served with crostini and fresh Italian bread

CRUDITE PRESENTATION - 3 PER PERSON

Celery, carrots, cherry tomato, cauliflower, red pepper & broccoli served with our roasted vegetable dip and garlic hummus

DOMESTIC CHEESE DISPLAY – 2.50 PER PERSON

Cheddar, swiss & hot pepper jack cheeses served with a variety of crackers

BRIE WHEEL – 60 PER WHEEL (SERVES 30-40 GUESTS)

Soft brie served with fruit, assorted nuts, and baked with maple brown sugar glaze

ENHANCEMENTS

HOT HORS D'OEUVRES

PER 100 PIECES

CRAB CAKES – 300
BACON WRAPPED SCALLOPS – 275
SHRIMP SCAMPI – 225
CLAMS CASINO – 175
WILD MUSHROOM & FONTINA CHEESE
FLATBREAD – 160
VEGETABLE EGGROLLS – 180
STUFFED MUSHROOM CAPS – 125
ARTICHOKES FRANCAISE – 125
SWEDISH MEATBALLS – 120
CHICKEN CORDON BLEU BITES – 125
CHICKEN KABOBS – 120
SWEET CHILI CHICKEN SATAYS – 125
ASIAN BEEF SATAYS – 130
CHICKEN WINGS – 150
BRUSCHETTA BREAD – 110

COLD HORS D'OEUVRES

PER 100 PIECES

JUMBO SHRIMP COCKTAIL SHOOTERS – 310
JUMBO SHRIMP COCKTAIL – 280
MELON BALL PROSCIUTTO SKEWER – 150
LOADED BAKED POTATO BITES – 100
CAPRESE SKEWERS – 110
BAGUETTE w/ BRIE & SUNDRIED TOMATO – 125
ROASTED GARLIC HUMMUS CUPS – 100
BUFFALO CHICKEN WING BITES – 125
BEEF ON WECK CROSTINIS – 110
BOURSIN CHEESE & PROSCIUTTO PHYLLO CUPS
– 120
ANTIPASTO SKEWERS – 125
CRANBERRY-PORT WINE RELISH & GOAT
CHEESE CROSTIN – 110

SWEET & SAVORY TABLES

SIGNATURE SWEETS TABLE – 6 PER PERSON

SERVED WITH REGULAR & DECAF COFFEE & TEA

Mini Cannoli
Cream Puffs
Eclairs
Lemon Bar
Raspberry Streusel
7 Layer Bar
Chocolate Mouse Cups
Deluxe Brownie Bites
Raspberry Cheesecake Squares

CANNOLI, COOKIE & COFFEE STATION – 7 PER PERSON

OUR HOMEMADE CANNOLI

Classic Cannoli	Pistachio Cannoli
Espresso Cannoli	Chocolate Cannoli
Oreo Cookie Cannoli	Limoncello Cannoli

OUR HOMEMADE COOKIES

Chocolate Chip	M&M	Oatmeal Raisin
Peanut Butter	Sugar	Molasses

Regular/decaf coffee & tea served with vanilla, cinnamon & hazelnut syrups, chocolate shavings, cream, sugar, honey & cinnamon

BEEF ON WECK BAR – 5 PER PERSON

Roast beef served with kummelweck rolls, accompanied with au jus and horseradish

French fries served with ketchup & mustard

COFFEE STATION

PROVIDED AFTER THE MEAL WITH DESSERT

UP TO 150 PEOPLE – 100

150 – 200 PEOPLE – 150

OVER 250 PEOPLE - 200

BAR PACKAGES

REGULAR BAR

Whiskey (7 Crown)	Southern Comfort	White Zinfandel
Vodka (Skyy)	Peachtree Schnapps	Chardonnay
Rum (Bacardi & Captain Morgan)	Manhattan's	Pinot Grigio
Gin (Beefeater)	Martini's	Moscato
Bourbon (Jim Beam)	Draft Beer (Coors Light & Labatt Blue)	Merlot
Scotch (Dewar's)	Non-alcoholic beer	Cabernet Sauvignon

HOURS	REGULAR
One Hour	12.00
Two Hour	16.00
Three Hour	18.50
Four Hour	21.00
Five Hour	23.50

PREMIUM BAR UPGRADES

INCLUDES REGULAR BAR PACKAGE W/ PREMIUM BRANDS BY THE BOTTLE

WOODFORD RESERVE BOURBON – 95	ABSOLUTE VODKA – 80
JOHNNY WALKER BLACK SCOTCH – 125	GREY GOOSE VODKA – 95
CROWN ROYAL WHISKEY – 100	HENDRICK'S GIN – 95
JACK DANIEL'S WHISKEY – 95	

BEVERAGE OPTIONS

THE FOLLOWING CAN BE ADDED TO ANY OPEN BAR PACKAGE

HOUSE WINE WITH DINNER – 3 PER PERSON | CHOOSE TWO

Cabernet Sauvignon	Chardonnay	Moscato	Riesling
Merlot	Pinot Grigio	White Zinfandel	

PREMIUM WINE WITH DINNER – 6 PER PERSON | CHOOSE TWO

(BERINGER FOUNDER'S ESTATE)

Cabernet Sauvignon	Chardonnay	Moscato
Merlot	Pinot Grigio	White Zinfandel

CHAMPAGNE TOAST – 2 PER PERSON

HOUSE WINE W/ DINNER & CHAMPAGNE TOAST – 4.50 PER PERSON

PREMIUM WINE W/ DINNER & CHAMPAGNE TOAST – 7.50 PER PERSON

BEER, WINE & SODA BAR

INCLUDES

Soda	Merlot	Chardonnay	White Zinfandel
Draft beer	Pinot Grigio	Cabernet Sauvignon	

FIRST HOUR – 6 PER PERSON

EACH ADDITIONAL HOUR – 3 PER PERSON

PUNCH

FRUIT - 15 PER GALLON

WINE - 40 PER GALLON

CHAMPAGNE - 45 PER GALLON

MIMOSA - 50 PER GALLON

SODA BAR

ONE HOUR – 4 PER PERSON

TWO HOURS – 6 PER PERSON

THREE HOURS – 7 PER PERSON

FOUR HOURS – 8 PER PERSON

BOTTLED BEER

(CHOOSE 2) – **3.50 PER PERSON**

MICHELOB ULTRA

COORS LITE

LABATT BLUE

LABATT BLUE LIGHT

BUDWEISER

BUD LIGHT

CRAFT BEER CYLINDERS*

SAM ADAM'S

ELLCOTTVILLE BREWING COMPANY

FOUR MILE BREWERY

SOUTHERN TIER BREWERY

DOGFISH HEAD BREWERY

** Please note that options are unlimited,
please inquire about your favorite*

THE OLD LIBRARY'S BUFFET PACKAGE

INCLUDES: COFFEE, TEA, SODA, ROLLS & BUTTER

HORS D'OEUVRES PRESENTATION

Fresh fruit and cheese display presented during cocktail hour

FOUR HOUR OPEN BAR

Include your personalized signature cocktail

CHAMPAGNE TOAST & WINE AT DINNER

Fresh fruit and cheese display presented during cocktail hour

SOUP (CHOOSE ONE)

INDIVIDUALLY SERVED

ITALIAN WEDDING SOUP MINISTRONE SOUP
FRESH FRUIT CUP VEGETABLE BEEF

SALAD (CHOOSE ONE)

INDIVIDUALLY SERVED

CLASSIC CAESAR SALAD

Fresh romaine lettuce with our famous Caesar dressing and homemade croutons

FRESH GARDEN SALAD

Mixed greens, cucumber, shredded carrots and cherry tomatoes with a honey balsamic dressing

BUFFET INCLUDES

- ✓ **CARVING STATION:**
 - Roast Beef
- ✓ **CHICKEN SELECTION:** (CHOOSE ONE)
 - Chicken marsala
 - Pesto chicken
 - Bourbon chicken
 - Chicken saltimbocca
- ✓ Fresh fruit medley
- ✓ Green beans w/ roasted red peppers
- ✓ Glazed carrots
- ✓ Roasted rosemary baby red potatoes
- ✓ Penne w/ alfredo, marinara and white clam sauces
- ✓ Fresh salmon w/ lobster dill sauce

DESSERT* (CHOOSE ONE)

INDIVIDUALLY SERVED

BERRY COBBLER with salted caramel ice cream

CHOCOLATE PEANUT BUTTER DREAM

DELUXE BROWNIE

CHEESECAKE with strawberry, blueberry or cherry topping

VANILLA ICE CREAM

**If you are bringing your own wedding cake, we will cut, plate, and serve your cake in place of your dessert choice.*

SWEET

OR SAVORY TABLE (CHOOSE ONE)

SIGNATURE SWEETS TABLE

SERVED WITH REGULAR & DECAF COFFEE & TEA

Mini Cannoli
Cream Puffs
Eclairs
Lemon Bar
Raspberry Streusel
7 Layer Bar
Chocolate Mouse Cups
Deluxe Brownie Bites
Raspberry Cheesecake Squares

CANNOLI, COOKIES & COFFEE STATION

OUR HOMEMADE CANNOLI

Classic Cannoli Pistachio Cannoli
Espresso Cannoli Chocolate Cannoli
Oreo Cookie Cannoli Limoncello Cannoli

OUR HOMEMADE COOKIES

Chocolate Chip M&M
Peanut Butter Sugar
Oatmeal Raisin Molasses

Regular/decaf coffee & tea served with vanilla, cinnamon & hazelnut syrups, chocolate shavings, cream, sugar, honey & cinnamon

BEEF ON WECK BAR

Roast beef served with kummelweck rolls, accompanied with au jus and horseradish

French fries served with ketchup & mustard

We will display the Sweet or Savory Table you select approximately 90 minutes after dinner is concluded. We will also cut and serve your cake with freshly brewed coffee and tea.

60 PER PERSON

MINIMUM GUARANTEE APPLIES

WEDDING OF YOUR DREAMS

INCLUDES: COFFEE, TEA, SODA, ROLLS & BUTTER

HORS D'OEUVRES

Seasonal fresh fruit and domestic cheese presentation

PASSED HORS D'OEUVRES (CHOOSE FOUR)

- Boursin cheese & prosciutto phyllo cups
- Roasted garlic hummus cups
- Beef on weck crostini
- Stuffed mushroom caps
- Cranberry-port wine relish & goat cheese crostini
- Antipasto skewers
- Mini cordon bleu bites
- Loaded baked potato bites

FOUR HOUR OPEN BAR

Include your personalized signature cocktail

CHAMPAGNE TOAST & WINE AT DINNER

Champagne toast for all your guests

Bottle of red & white wine placed on each table through dinner

SOUP (CHOOSE ONE)

INDIVIDUALLY SERVED

Italian Wedding Soup Fresh Fruit Cup Minestrone Soup

SALAD (CHOOSE ONE)

INDIVIDUALLY SERVED

CLASSIC CAESAR SALAD

Fresh romaine lettuce with our famous Caesar dressing and homemade croutons

FRESH GARDEN SALAD

Mixed greens, cucumber, shredded carrots and cherry tomatoes with a honey balsamic dressing

DUAL ENTRÉE

Plated combination of
SLICED FILET MIGNON

AND ONE OF THE FOLLOWING:

Chicken Marsala - 68

cutlets sautéed with pancetta, garlic, shallots & mushrooms in marsala wine

Chicken Saltimbocca - 68

Chicken cutlets sautéed in lemon with fresh sage and garlic, topped with prosciutto & capers

Pesto Chicken - 68

Chicken breast marinated with pesto & topped with mozzarella & diced tomatoes

Mediterranean Salmon - 69

Fresh salmon topped with sautéed spinach, feta and sun-dried tomatoes and served with tomato bur blanc

Stuffed Jumbo Shrimp - 72

Two vegetable stuffed jumbo shrimp

Mixed Grill - 73

Sliced filet mignon, chicken francaise, lamb chops

STARCH (CHOOSE ONE)

Twice baked potatoes
Roasted rosemary baby red potatoes
Crispy fried new potatoes
Wild mushroom risotto

VEGETABLE (CHOOSE ONE)

Chef's blend of seasonal vegetables
Green beans with roasted red peppers
Glazed carrots

DESSERT* (CHOOSE ONE)

Berry cobbler w/ salted caramel ice cream
Chocolate peanut butter dream
Deluxe brownie
Cheesecake with strawberry topping
Vanilla ice cream

SWEET OR

SAVORY TABLE (CHOOSE ONE*)

Signature Sweets Table
Cannoli, Cookies & Coffee Station
Beef on Weck Bar

(*See Sweet or Savory page for details)

**If you are bringing your own wedding cake, we will cut, plate, and serve your cake in place of your dessert choice.*

We will display the Sweet or Savory Table you select approximately 90 minutes after dinner is concluded. We will also cut and serve your wedding cake with freshly brewed coffee and tea.

68 PER PERSON

MINIMUM GUARANTEE APPLIES

THE OLD LIBRARY SIGNATURE PACKAGE

INCLUDES: COFFEE, TEA, SODA, ROLLS & BUTTER

HORS D'OEUVRES

IMPORTED & DOMESTIC CHEESE & FRUIT DISPLAY

Fancy cheddar Dill Havarti
Smoked gouda Cranberry stilton

- Served with crackers and seasonal fresh fruit

PASSED HORS D'OEUVRES (CHOOSE FOUR)

- Asian beef satayas
- Vegetable eggrolls
- Melon ball prosciutto skewers
- Buffalo chicken wing bites
- Baguette w/ brie & sundried tomato
- Cajun chicken kabobs
- Beef on weck crostini

FOUR HOUR PREMIUM OPEN BAR

Regular bar package with the following upgrades:

GREY GOOSE, CROWN ROYAL, JACK DANIEL'S & JOHNNY WALKER BLACK

+ Your signature cocktail

BOTTLED BEER (CHOOSE TWO)

Michelob Lite Coors Light Budweiser
Labatt Blue Labatt Blue Light

CHAMPAGNE TOAST & WINE AT DINNER

Champagne toast for all your guests

Bottle of red & white wine placed on each table through dinner

PASTA

TRUFFLED FETTUCINI CARBONARA

Hand cut egg noodles, guanciale, in a pecorino roman cream sauce

RIGATONI BOLOGNESE – rigatoni, braised beef braciolo, tomato sauce, pecorino Romano

SALAD (CHOOSE ONE)

INDIVIDUALLY SERVED

HEIRLOOM BEET SALAD

Mixed greens, farandole of beets, goat cheese, hearts of palm, walnut crumble

GRILLED ROMAINE SALAD

Grilled romaine, heirloom tomato, pickled red onion, smoked guanciale with lemon garlic aioli

INTERMEZZO

Pomegranate blueberry sorbet

DUAL ENTRÉE (CHOOSE TWO)

8oz Filet Mignon

The most tender of all cuts, seasoned with butter, salt & pepper

Chicken Marsala

cutlets sautéed with pancetta, garlic, shallots & mushrooms in marsala wine

Mediterranean Salmon

Fresh salmon topped with sautéed spinach, feta and sundried tomatoes and served with tomato bur blanc

Stuffed Jumbo Shrimp

2 vegetable stuffed jumbo shrimp

STARCH (CHOOSE ONE)

Twice baked potatoes
Roasted rosemary baby red potatoes
Crispy fried new potatoes
Wild mushroom risotto

VEGETABLE (CHOOSE ONE)

Chef's blend of seasonal vegetables
Green beans with roasted red peppers
Glazed carrots

DESSERT* (CHOOSE ONE)

Berry cobbler w/ salted caramel ice cream
Chocolate peanut butter dream
Deluxe brownie
Cheesecake with strawberry topping
Vanilla ice cream

SWEET OR

SAVORY TABLE (CHOOSE ONE*)

Signature Sweets Table
Cannoli, Cookies & Coffee Station
Beef on Weck Bar

(*See Sweet or Savory page for details)

**If you are bringing your own wedding cake, we will cut, plate, and serve your cake in place of your dessert choice.*

We will display the Sweet or Savory Table you select approximately 90 minutes after dinner is concluded. We will also cut and serve your wedding cake with freshly brewed coffee and tea.

90 PER PERSON

MINIMUM GUARANTEE APPLIES

SIT-DOWN DINNER SELECTIONS

SERVED BY OUR STAFF

CHOICE OF SOUP, SALAD, POTATO, VEGETABLE AND DESSERT,
COFFEE, TEA AND SODA, ROLLS AND BUTTER

ENTRÉE SELECTIONS (CHOOSE THREE)

8 OZ FILET MIGNON - 32

The most tender of all cuts, seasoned with butter, salt & pepper

10 OZ DELMONICO - 42 – hand cut, well marbled boneless ribeye topped with our steak butter

NEW YORK STRIP STEAK – 37

10oz hand cut boneless steak topped with our steak butter

SLICED PORK – 25

Served with a cranapple chutney

CHICKEN SALTIMBOCCA – 25

Chicken cutlets sautéed in lemon with fresh sage and garlic, topped with prosciutto & capers

CHICKEN MARSALA - 25

cutlets sautéed with pancetta, garlic, shallots & mushrooms in marsala wine

PESTO CHICKEN - 25

Chicken breast marinated with pesto & topped with mozzarella & diced tomatoes

CHICKEN PARMIGIANA – 25

Served with pasta and our red sauce

LASAGNA BOLOGNASE– 25

“Al forno” meat ragu, béchamel, parmesan & mozzarella

FRESH SALMON – 25

Served with a lobster dill sauce

MEDITERRANEAN SALMON – 26

Fresh salmon topped with sautéed spinach, feta & sundried tomatoes and served with tomato but blanc

PORTABELLA MUSHROOM STACK – 23

Squash, zucchini, asparagus and roasted red pepper

ROASTED VEGETABLES – 23

Seasonal roasted vegetables with a Mediterranean orzo

SOUP (CHOOSE ONE)

Italian wedding soup
Minestrone soup
Vegetable soup
Fresh fruit cup

SALAD (CHOOSE ONE)

CLASSIC CAESAR SALAD

Fresh romaine lettuce with our famous Caesar dressing and homemade croutons

FRESH GARDEN SALAD

Mixed greens, cucumber, shredded carrots and cherry tomatoes with a honey balsamic dressing

STARCH (CHOOSE ONE)

Twice baked potatoes
Roasted rosemary baby red potatoes
Crispy fried new potatoes
Wild mushroom risotto

VEGETABLE (CHOOSE ONE)

Chef's blend of seasonal vegetables
Green beans with roasted red peppers
Glazed carrots

DESSERT* (CHOOSE ONE)

Berry cobbler w/ salted caramel ice cream
Chocolate peanut butter dream
Deluxe brownie
Cheesecake with strawberry topping
Vanilla ice cream

**If you are bringing your own wedding cake, we will cut, plate, and serve your cake in place of your dessert choice.*

DELUXE BUFFET

INCLUDES: COFFEE, TEA, SODA, ROLLS & BUTTER

SALAD (CHOOSE ONE)

INDIVIDUALLY SERVED

CLASSIC CAESAR SALAD

Fresh romaine lettuce with our famous Caesar dressing and homemade croutons

FRESH GARDEN SALAD

Mixed greens, cucumber, shredded carrots and cherry tomatoes with a honey balsamic dressing

BUFFET INCLUDES

- ✓ **CARVING STATION:**
 - Roast beef, ham & turkey
 - ✓ Fresh fruit medley
 - ✓ Green beans w/ roasted red peppers
 - ✓ Glazed carrots
- ✓ Penne w/ alfredo, marinara and white clam sauces
- ✓ Meatballs
- ✓ Chicken marsala
- ✓ Turkey gravy

BUFFET UPGRADES

EACH ENTRÉE SELECTION WILL BE ADDED TO YOUR BUFFET

Italian sausage – 2 PER PERSON
with peppers & onions

Broiled halibut – 3.50 PER PERSON
Served with a white wine butter sauce

Fresh Salmon – 6 PER PERSON
Served with lobster dill sauce

CARVING STATION UPGRADES

SELECTION WILL REPLACE BEEF

Prime Rib – 6 PER PERSON

Rack of Lamb – 6 PER PERSON

Beef Tenderloin – 9 PER PERSON
Served with a white wine butter sauce

DESSERT* (CHOOSE ONE)

INDIVIDUALLY SERVED

BERRY COBBLER with salted caramel ice cream

CHOCOLATE PEANUT BUTTER DREAM

DELUXE BROWNIE

CHEESECAKE with strawberry, blueberry or cherry topping

VANILLA ICE CREAM

**If you are bringing your own wedding cake, we will cut, plate, and serve your cake in place of your dessert choice.*

ENHANCEMENTS

ADD A SOUP COURSE - 2 PER PERSON

SERVED BEFORE SALAD COURSE

Italian Wedding Soup
Minestrone Soup
Vegetable Beef Soup
Fresh Fruit Cup

SALAD UPGRADES

TO REPLACE CURRENT SALAD

CHEF SALAD - 2.50 PER PERSON

Sharp cheddar, baby greens, candied pecans, fresh apples & dried cranberries tossed in a maple vinaigrette dressing

CHOP SALAD - 2.50 PER PERSON

Fresh iceberg chiffonade, pancetta bacon, shredded mozzarella, diced red onion, basil, tomatoes and garbanzo beans tossed in a Dijon mustard vinaigrette and topped w/ asiago

STARCH UPGRADES

TO REPLACE CURRENT STARCH

LOADED

MASHED POTATOES – 1.50 PER PERSON

STUFFED SHELLS – 2.50 PER PERSON

STARCH UPGRADES

TO REPLACE CURRENT VEGETABLE

GRILLED ASPARAGUS – 2 PER PERSON

BRUSSEL SPROUTS – 2 PER PERSON

25 PER PERSON

MINIMUM GUARANTEE APPLIES

GOURMET BUFFET

INCLUDES: COFFEE, TEA, SODA, ROLLS & BUTTER

SOUP (CHOOSE ONE)

INDIVIDUALLY SERVED

ITALIAN WEDDING SOUP MINISTRONE SOUP
FRESH FRUIT CUP VEGETABLE BEEF

SALAD (CHOOSE ONE)

INDIVIDUALLY SERVED

CLASSIC CAESAR SALAD

Fresh romaine lettuce with our famous Caesar dressing and homemade croutons

FRESH GARDEN SALAD

Mixed greens, cucumber, shredded carrots and cherry tomatoes with a honey balsamic dressing

BUFFET INCLUDES

- ✓ **CARVING STATION:**
 - Roast Beef
- ✓ **CHICKEN SELECTION:** (CHOOSE ONE)
 - Chicken marsala
 - Pesto chicken
 - Bourbon chicken
 - Chicken saltimbocca
- ✓ Fresh fruit medley
- ✓ Green beans w/ roasted red peppers
- ✓ Glazed carrots
- ✓ Roasted rosemary baby red potatoes
- ✓ Penne w/ alfredo, marinara and white clam sauces
- ✓ Meatballs
- ✓ Fresh salmon w/ lobster dill sauce

CARVING STATION UPGRADES

SELECTION WILL REPLACE BEEF

Prime Rib – 6 PER PERSON

Rack of Lamb – 6 PER PERSON

Beef Tenderloin – 9 PER PERSON

Served with a white wine butter sauce

DESSERT* (CHOOSE ONE)

INDIVIDUALLY SERVED

BERRY COBBLER with salted caramel ice cream

CHOCOLATE PEANUT BUTTER DREAM

DELUXE BROWNIE

CHEESECAKE with strawberry, blueberry or cherry topping

VANILLA ICE CREAM

**If you are bringing your own wedding cake, we will cut, plate, and serve your cake in place of your dessert choice.*

SOUP COURSE UPGRADE

TO REPLACE CURRENT SOUP

BUTTERNUT

SQUASH SOUP – 2.50 PER PERSON

ROASTED RED

PEPPER BISQUE – 3 PER PERSON

SALAD UPGRADES

TO REPLACE CURRENT SALAD

CHEF SALAD – 2.50 PER PERSON

Sharp cheddar, baby greens, candied pecans, fresh apples & dried cranberries tossed in a maple vinaigrette dressing

CHOP SALAD – 2.50 PER PERSON

Fresh iceberg chiffonade, pancetta bacon, shredded mozzarella, diced red onion, basil, tomatoes and garbanzo beans tossed in a Dijon mustard vinaigrette and topped w/ asiago

STARCH UPGRADES

TO REPLACE CURRENT STARCH

LOADED

MASHED POTATOES – 1.50 PER PERSON

STUFFED SHELLS – 2.50 PER PERSON

VEGETABLE UPGRADES

TO REPLACE CURRENT VEGETABLE

GRILLED ASPARAGUS – 2 PER PERSON

BRUSSEL SPROUTS – 2 PER PERSON

29 PER PERSON

MINIMUM GUARANTEE APPLIES

COUNTRY CLUB BUFFET

INCLUDES: COFFEE, TEA, SODA, ROLLS & BUTTER

SOUP (CHOOSE ONE)

INDIVIDUALLY SERVED

ITALIAN WEDDING SOUP MINISTRONE SOUP
FRESH FRUIT CUP VEGETABLE BEEF

SALAD (CHOOSE ONE)

INDIVIDUALLY SERVED

CLASSIC CAESAR SALAD

Fresh romaine lettuce with our famous Caesar dressing and homemade croutons

FRESH GARDEN SALAD

Mixed greens, cucumber, shredded carrots and cherry tomatoes with a honey balsamic dressing

BUFFET INCLUDES

- ✓ **CARVING STATION:**
 - Beef Tenderloin
- ✓ **CHICKEN SELECTION:** (CHOOSE ONE)
 - Chicken marsala
 - Pesto chicken
 - Bourbon chicken
 - Chicken saltimbocca
- ✓ Italian sausage w/ peppers & onions
- ✓ Ricotta stuffed shells w/ red sauce
- ✓ Twice baked potatoes
- ✓ Chef's seasonal vegetable blend
- ✓ Glazed Carrots

Entrée Options

EACH ENTRÉE SELECTION WILL BE ADDED TO YOUR BUFFET

BROILED HALIBUT – 3.5 PER PERSON

Served with a white wine butter sauce

FRESH SALMON – 6 PER PERSON

Served with lobster dill sauce

DESSERT* (CHOOSE ONE)

INDIVIDUALLY SERVED

BERRY COBBLER with salted caramel ice cream

CHOCOLATE PEANUT BUTTER DREAM

DELUXE BROWNIE

CHEESECAKE with strawberry, blueberry or cherry topping

VANILLA ICE CREAM

**If you are bringing your own wedding cake, we will cut, plate, and serve your cake in place of your dessert choice.*

SOUP COURSE UPGRADE

TO REPLACE CURRENT SOUP

BUTTERNUT

SQUASH SOUP – 2.50 PER PERSON

ROASTED RED

PEPPER BISQUE – 3 PER PERSON

SALAD UPGRADES

TO REPLACE CURRENT SALAD

CHEF SALAD – 2.50 PER PERSON

Sharp cheddar, baby greens, candied pecans, fresh apples & dried cranberries tossed in a maple vinaigrette dressing

CHOP SALAD – 2.50 PER PERSON

Fresh iceberg chiffonade, pancetta bacon, shredded mozzarella, diced red onion, basil, tomatoes and garbanzo beans tossed in a Dijon mustard vinaigrette and topped w/ asiago

STARCH UPGRADES

TO REPLACE CURRENT STARCH

LOADED

MASHED POTATOES – 1.50 PER PERSON

STUFFED SHELLS – 2.50 PER PERSON

VEGETABLE UPGRADES

TO REPLACE CURRENT VEGETABLE

GRILLED ASPARAGUS – 2 PER PERSON

BRUSSEL SPROUTS – 2 PER PERSON

34 PER PERSON

MINIMUM GUARANTEE APPLIES

COUNTRY CLUB SIT-DOWN DINNER

SERVED BY OUR STAFF

CHOICE OF SOUP, SALAD, POTATO, VEGETABLE AND DESSERT,
COFFEE, TEA AND SODA, ROLLS AND BUTTER

DUAL ENTRÉE

Plated combination of

SLICED FILET MIGNON

AND ONE OF THE FOLLOWING:

Chicken Marsala - 68

cutlets sautéed with pancetta, garlic, shallots & mushrooms in marsala wine

Chicken Saltimbocca - 68

Chicken cutlets sautéed in lemon with fresh sage and garlic, topped with prosciutto & capers

Pesto Chicken - 68

Chicken breast marinated with pesto & topped with mozzarella & diced tomatoes

Entrée Upgrades

EACH ENTRÉE SELECTION WILL BE ADDED TO YOUR BUFFET

8 OZ FILET MIGNON – 8 PER PERSON

The most tender of all cuts, seasoned with butter, salt & pepper

FRESH SALMON – 1.50 PER PERSON

Served with lobster dill sauce

MEDITERRANEAN SALMON – 2 PER PERSON

Fresh salmon topped with sautéed spinach, feta & sundried tomatoes and served with tomato but blanc

STUFFED JUMBO SHRIMP – 6 PER PERSON

Two vegetable stuffed jumbo shrimp

OPTIONAL ADD-ON PASTA COURSE (CHOOSE ONE)

- 2 PER PERSON

FETTUCCINE ALFREDO

PENNE W/ ALFREDO, MARINARA AND WHITE CLAM SAUCES

SOUP (CHOOSE ONE)

Italian Wedding Soup

Minestrone Soup

Vegetable Beef Soup

SALAD (CHOOSE ONE)

Classic Caesar Salad

Fresh romaine w/ homemade Caesar dressing & croutons

Fresh Garden Salad

Mixed greens, cucumber, shredded carrots & cherry tomatoes w/ a honey balsamic dressing

STARCH (CHOOSE ONE)

Twice baked potatoes

Roasted rosemary baby red potatoes

Crispy fried new potatoes

Wild mushroom risotto

VEGETABLE (CHOOSE ONE)

Chef's blend of seasonal vegetables

Green beans with roasted red peppers

Glazed carrots

DESSERT* (CHOOSE ONE)

Berry cobbler w/ salted caramel ice cream

Chocolate peanut butter dream

Deluxe brownie

Cheesecake with strawberry topping

Vanilla ice cream

**If you are bringing your own wedding cake, we will cut, plate, and serve your cake in place of your dessert choice.*

34 PER PERSON

MINIMUM GUARANTEE APPLIES

UPGRADES

CUSTOMIZE YOUR MENU BY UPGRADING TO OUR FAVORITES

1. SALAD

CHEF SALAD - 2.50 PER PERSON

Sharp cheddar, baby greens, candied pecans, fresh apples & dried cranberries tossed in a maple vinaigrette dressing

CHOP SALAD - 2.50 PER PERSON

Fresh iceberg chiffonade, pancetta bacon, shredded mozzarella, diced red onion, basil, tomatoes and garbanzo beans tossed in a Dijon mustard vinaigrette and topped w/ asiago

SOUP

BUTTERNUT SQUASH SOUP - 2.50 PER PERSON

ROASTED RED PEPPER BISQUE - 2.50 PER PERSON

PASTA

TRUFFLED FETTUCINI CARBONARA - 4 PER PERSON

Hand cut egg noodles, guanciale, in a pecorino roman cream sauce

RIGATONI BOLOGNESE - 4 PER PERSON

Rigatoni, braised beef braciola, tomato sauce, pecorino Romano

STARCH

SCALLOPED POTATOES AU GRATIN - 2 PER PERSON

Thinly sliced potatoes layered with a creamy mushroom sauce and layered with cheddar cheese and baked until golden brown

SMOKED MACARONI & CHEESE - 3 PER PERSON

orecchiette pasta, bacon, smoked cheddar and gouda

VEGETABLES

ROASTED ROOT VEGETABLE MEDLEY - 2 PER PERSON

Parsnips, sweet potato, rainbow carrots, potatoes and beets seasoned and roasted

GRILLED ASPARAGUS - 2 PER PERSON

Seasoned and grilled