

Universal Friday/Sunday Summer Promo

May – October 2019/2020 - **\$93.00** per person

RECEPTION SERVICE

Live Hors D'Oeuvres Station

An assortment of Hot & Cold Hors D'Oeuvres prepared from our
Live Cooking Stations for Guests to Enjoy

DINNER SERVICE

Specialty Bread Basket

FIRST COURSE

3 oz. Grilled Filet of Salmon
Risotto with Sautéed Eggplant & Asiago Cheese

ENTREE

4 oz. AAA New York Steak in a Red Wine Reduction
4 oz. Supreme Breast of Chicken Peter & Paul's Style
Chef's Choice Seasonal Vegetables & Chef's Choice Potatoes
*****Bowl of Frisee Lettuce, Julienne Carrots, Pomegranates, Dark Yellow Meyer Lemons and
Toasted Sliced Almonds dressed with Lemon Juice, Olive Oil, Salt & Pepper, per table*****

DESSERT

Red-Wine Poached Pear Tartlet
COFFEE/TEA/ESPRESSO SERVICE

LATE-NIGHT

Wedding Cake, Coffee/Tea Station
Client to provide cake, venue to cut & serve from a station
*****Station to include Market Fresh Fruit Arrangement*****

SUNDAE BAR

Vanilla, Strawberry & Chocolate Ice Cream served with a selection of Strawberry,
Chocolate & Butterscotch Sauces accompanied by Specialty Candies for Guests
to Create their own Unique Sundae

OPEN STANDARD BAR

Domestic Beer, Sparkling Toast, Red & White Wine, Liquors & Liqueurs,
Coffee/Tea/Esspresso, Sparkling & Still Water

*** Studio 1 or 4 Minimum: 150 Adults * Studio 2 or 3 Minimum: 200 Adults * Studio 5 or 6 Minimum: 100 Adults ***

* All pricing is subject to change without notice. Menu items are conditional upon seasonal availability and market cost. Promotional price applies to new bookings only.
Pricing is per guest and subject to applicable taxes. Promotion cannot be combined with another offer. Promotion not valid on long weekend Sundays or statutory holidays.
Menu may be customized to suit your specific needs *