

# Modern Wedding Reception

(Available Fridays, Sundays & Saturdays Daytime for weddings of 50 ~ 150 Guests)

## Cocktail Hour

One Hour Premium Open Bar Service  
International Cheese & Fresh Fruit Display with Assortment of Crackers  
Vegetable Crudite with Choice of One Dip  
Choice of Six Butler-Passed Hors d'oeuvres

## Reception

Champagne Toast

## Gourmet Stations (Choice of four)

### ~Summer Grille~

~Balsamic Glazed Fire Roasted Asparagus~  
~Barbeque Littleneck Clams with Green Onion and Bacon~  
~Marinated Flank Steak with Roasted Corn Black Bean Salsa~  
~Fire Grilled Baby Shrimp and Orzo Salad with Spring Peas,  
Lemon Zest and Fresh Dill ~  
~Maine Lobster Red Bliss Potato Salad~  
~Crab and Green Onion Beignets served with a Traditional Remoulade~

### ~Tuscan Table~

Classic Caesar Salad ~ Clams Oreganatta ~ Prosciutto Wrapped Asparagus  
~Panzanella Salad served with Green Beans, Grape Tomatoes,  
Capers and Fresh Basil ~  
~Chef's Selection of Chilled Antipasti~  
Select Meats, Aged Cheeses, Imported Olives & Stuffed Peppers  
~Vine Ripened Tomatoes & Fresh Mozzarella~  
~Rustic Breads & Assorted Bruschetta Tapas~

### ~Dim Sum~

~Steamed and Crispy Fried Dumplings~  
~Assorted Spring Rolls ~ Ahi Tuna Nachos~  
~ Roasted Pork Buns ~  
~ Lau Mai Gai ~  
Banana Leaf Wrapped Braised Beef and Jasmine Rice  
~Tamari Brown Mustard, Mae Ploy, Duck Sauce~

### ~Russet Potato Station~

~ Foil Wrapped Idaho Baked Potatoes ~  
Bacon, Sour Cream, Scallions, Chives, Horseradish, Vermont Cheddar,  
Florettes of Broccoli, Sweet Cream Butter

### Rising Sun ~

~Miso Soup~  
~Assorted Sushi Finger Rolls and Maki Rolls~  
~Smoked Salmon and Blue Fin Tuna Sashimi~  
~Shrimp and Pork Gyoza ~ Vegetable Tempura~  
~Chilled Sesame Noodle Salad ~  
~ Wakame Seaweed Salad ~  
~ Pickled Ginger, Tamari Soy, Wasabi, Sambal Chili Sauce ~

### ~Attended Carving Station~

Choice of Three  
~Prime Rib of Beef~  
Pink Peppercorn Horseradish Crème Fraiche  
~Horseradish Crusted Loin of Pork~  
Thyme Cracked Pepper Dijon Mustard  
~ Smoked Honey Ham~  
Pineapple Raisin Glaze  
~Maple Glazed Turkey Breast~  
Cranberry Apple Chutney

### ~Attended Pasta Station~

~ Choice of One Pasta ~  
Penne, Farfalle, Orecchietti,  
~ Choice of One Stuffed Pasta ~  
Cheese Ravioli, Mushroom Ravioli, Cheese Tortellini  
~ Choice of Two Sauces ~  
Bolognese, Filletto di Pomodoro, Oven Roasted Garlic Pesto,  
Three Cheese Alfredo and Puttanesca  
~Condiments~  
Crushed Red Peppers, Basil, Sliced Garlic, Extra Virgin Olive Oil,  
Grated Parmigiano Reggiano & Rustic Breads

Custom Designed Wedding Cake served as Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea  
Three (3) Additional Hours of Premium Open Bar Service

### Included with the Modern Reception Package

Complimentary Overnight Accommodations for the Bride & Groom  
Complimentary Terrace for the Reception  
Valet Parking & Coat Room Attendant  
Dinner For Two Anniversary Gift  
Choice of Massage or Facial for Bride & Groom (Gratuities not included)

2009 ~ \$110.00 per person / 2010 ~ \$115.00 per person  
Price is subject to an 18% service charge and 6% sales tax