2015-2016 Buffet Dinner Packages

The Park Deluxe Wedding Buffet

Buffet Dinner Reception Package

Guest Reception:

Four Hour Reception-Three Hours of Reception Cocktails House Brand Liquors, Domestic Bottled Beer, Wine & Soda

Bride's Choice of Two Passed Classic Hors d'oeuvres

Choice of One Cold Salad: Harvest Garden Salad Mayfair Salad

Choice of One Entree Selections:

Chicken Parmesan with alta cucina tomato sauce **Creamy Chicken Piccata** finished w/ capers & fresh parsley

Baked Cod Loin with a parmesan crumb topping in an alta cucina tomato & clam broth infused w/ white wine

A Chef Will Carve One of the Following:

London Broil with a red wine Demi Glace **Hand Carved Roasted Turkey** with tart cranberry preserves

Choice of One Starch:

Whipped Garlic Infused Potatoes, , Chef's Wild Rice Blend, Orzo Pasta, Au Gratin Potatoes , Roasted Fingerling Potatoes

Chef's Fresh Seasonal Vegetable

Fresh Baked Artisan Rolls & Gourmet Flatbreads

Cake Cutting Service, Coffee & Water Service Hotel Accommodations for the Bride & Groom at the Chase Hotel

The Country Club Reception

A Stand up Cocktail Style Reception

Guest Reception

Four Hour Reception-Four Hours of Reception Cocktails House Brand Liquors, Domestic Beer, Wine & Soda

Bride's Choice of One Passed Classic and One Premium Hors d'oeuvre

Gourmet Salad Display (Choice of 3 salads)

Harvest Garden Salad w/ crisp seasonal vegetables & choice of homemade dressings

Spinach Salad w/ Bacon, sunflower seeds, boiled egg, imported parmesan & shaved red onion

Spring Mix Salad, w/ Spring mix lettuce, Dried Cranberries, Walnuts, Goat Cheese

Mayfair Salad w/imported parmesan, tomatoes & croutons.

A Chef Will Carve One of the Following:

London Broil, with horseradish mousse
Roasted Turkey Breast with tart cranberry preserves
Roasted Pork Loin w/ Apple Cavados Demi
Freshly baked Artisan Rolls

A Taste of the Hill Display

Spinach Artichoke & Classic Toasted Ravioli with Marinara Antipasti Tray of Assorted cured meats, olives, cheeses, & pickled garnishes

Choice of Two Pastas

Pesto Tortellini w/ Parmesan cheese, Tomatoes, & Asparagus

Pasta Primavera Penne Pasta, Market Vegetables, w/ Garlic Cream

Ziti w/ground Italian Sausage, Mushrooms, Feta Cheese & Alta Cucina Tomato Sauce

Penne Pasta w/grilled chicken, olives & sundried tomatoes in a light pesto cream.

Also available w/ shrimp

Includes Parmesan Cheese, & Garlic Breads

Coffee & Tea Station Chase Hotel Accommodations for the Bride & Groom

The World's Fair Deluxe Wedding Buffet

Buffet Dinner Reception Package

Guest Reception:

Five Hour Reception-Four Hours of Reception Cocktails House Brand Liquors, Domestic Bottled Beer, Wine & Soda Farmers Bounty Display

Fresh Seasonal Vegetables and Fruits, Arranged with Domestic Cheese, Flatbreads & French Baguette

Bride's Choice of Two Passed Premium or Classic Hors d'oeuvre

Choice of Two Cold Salads:

Harvest Garden Salad, Mayfair Salad, or Seasonal Salad Fresh Baked Artisan Rolls & Gourmet Flatbreads

Choice of One Entrée:

Chicken Florentine stuffed with Swiss, Baby Spinach Chardonnay Veloute`

Pan Seared Atlantic Salmon with a White Wine Beurre Blanc with fresh lemon

Three Leaves Chicken Boneless Chicken Breast Stuffed with Prosciutto, Aromatic Herbs, Swiss cheese; Finished with Chardonnay Veloute`

Carving Board ~ Choice of One:

Pepper Encrusted Prime Rib with a Cabernet Demi Glace Whiskey Brined Pork Loin with Apple Cavados Demi Hand Carved Roasted Turkey with tart cranberry preserves

Choice of One Starch:

Whipped Garlic Infused Potatoes, Chef's Wild Rice Blend, Orzo Pasta, Au Gratin Potatoes, Roasted Fingerling Potatoes

Chef's Fresh Seasonal Vegetable

Cake Cutting Service Coffee & Water Service Hotel Accommodations for the Bride & Groom at the Chase Hotel