

# Wedding

PACKAGES

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VERNON DOWNS  
**Casino • Hotel**  
Racing & Entertainment

A circular graphic element consisting of several parallel lines of varying lengths, arranged in a semi-circle, positioned to the right of the text.

# Wedding

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ALL PACKAGE PRICING INCLUDES DISPLAYED COCKTAIL HOUR HORS D'OEUVRES, FOUR HOUR OPEN HOUSE BRAND BAR AND A COMPLIMENTARY CHAMPAGNE TOAST FOR EACH GUEST.

### COCKTAIL HOUR DISPLAYS - CHOICE OF THREE

#### VEGETABLE CRUDITÉ DISPLAY

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ASSORTMENT OF SEASONAL VEGETABLES SERVED WITH HOMEMADE DIPPING SAUCES

#### ARTISAN CHEESE AND CHARCUTERIE DISPLAY

---

ASSORTMENT OF DOMESTIC AND IMPORTED CHEESES ALONG WITH ITALIAN MEATS, CRACKERS AND HOMEMADE DIJON MUSTARD

#### FRESH FRUIT DISPLAY

---

ASSORTMENT OF SEASONAL FRUITS SERVED WITH A VARIETY OF HOMEMADE DIPPING SAUCES

#### INSALATA CAPRESE DISPLAY

---

TOMATO AND MOZZARELLA SKEWERS WITH FRESH BASIL AND BALSAMIC DRIZZLE

#### CANAPE DISPLAY

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PICO DI GALLO, WELSH RAREBIT, SPINACH AND ARTICHOKE DIP, TZATZIKI DIP, ROASTED RED PEPPER HUMMUS AND SMOKY BACON HORSERADISH DIP SERVED WITH TORTILLA CHIPS AND CROSTINI

### ADDITIONAL DISPLAYS

#### SEAFOOD COLD DISPLAY

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(INCLUDES 100 PIECES OF EACH ITEM) MARKET PRICE

LITTLE NECK CLAMS, OYSTERS ON THE HALF SHELL AND STONE CRAB CLAWS

#### SEAFOOD HOT DISPLAY

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(INCLUDES 100 PIECES OF EACH ITEM) MARKET PRICE

CLAMS CASINO, OYSTER BIENVILLE AND AUSTRALIAN GREEN LIP MUSSELS AU GRATIN

#### SHRIMP COCKTAIL DISPLAY

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(QUANTITIES OF 50 EACH ORDER) MARKET PRICE

SMALL SHRIMP (26/30)

MEDIUM SHRIMP (21/25)

LARGE SHRIMP (16/20)

JUMBO SHRIMP (8/12)

PRICE DOES NOT INCLUDE A 20% SERVICE CHARGE OR 8.75% NYS SALES TAX

EACH SELECTION INCLUDES ONE PIECE PER PERSON

**TIER 1**

**CHOICE OF 3 FOR \$5.75 PER PERSON**

FRIED RAVIOLI SHOOTERS WITH MARINARA SAUCE  
VEGETABLE SPRING ROLLS WITH THAI CHILI SAUCE  
MUSHROOMS STUFFED WITH SAUSAGE AND CREAM CHEESE  
BOURBON GLAZED CHICKEN SATAYS  
ANDOUILLE SAUSAGE AND CHEESE PUFFS  
SMOKED GOUDA ARANCINI WITH MARINARA SAUCE

**TIER 2**

**CHOICE OF 3 FOR \$7.75 PER PERSON**

RED PEPPER JELLY AND CHEESE CUPS  
BUFFALO SPRING ROLLS WITH CREAMY BLUE CHEESE SAUCE  
CHICKEN FLAUTAS WITH FUNDIDO SAUCE  
BEEF AND BLEU PASTRY CUPS WITH CREAMY HORSERADISH SAUCE  
MUSHROOMS STUFFED WITH SHRIMP  
TOMATO AND BASIL BRUSCHETTA

**TIER 3**

**CHOICE OF 3 FOR \$9.75 PER PERSON**

SCALLOPS WRAPPED IN BACON WITH MAPLE GLAZE  
CRUNCHY COCONUT SHRIMP WITH WASABI COCKTAIL SAUCE  
MARYLAND CRAB CAKES WITH SRIRACHA AIOLI  
MINI BEEF WELLINGTON WITH CREAMY HORSERADISH SAUCE  
CLAMS CASINO  
BABY LAMB CHOPS WITH MINT DEMI-GLACE  
CHICKEN CAPRESE  
BRIE WITH RASPBERRY AND ALMONDS IN FILLO

PRICE DOES NOT INCLUDE A 20% SERVICE CHARGE OR 8.75% NYS SALES TAX

ALL MEALS ARE ACCOMPANIED WITH YOUR CHOICE OF SALAD, VEGETABLE, SIDE, ASSORTED ROLLS WITH HERB WHIPPED BUTTER, FRESHLY BREWED COFFEE, HOT TEA AND OPEN HOUSE BRAND BAR FOR FOUR HOURS

### SALAD - CHOICE OF ONE

#### VERNON SALAD

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MIXED GREENS WITH TOMATOES, CUCUMBERS, RED ONION, ASIAGO CHEESE, HERB CROUTONS AND BALSAMIC VINAIGRETTE DRESSING

#### CAESAR SALAD

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ROMAINE WITH CREAMY CAESAR DRESSING, ASIAGO CHEESE AND HERB CROUTONS

#### SPINACH SALAD

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FRESH BABY SPINACH, RED ONION, BACON, SMOKED BLEU CHEESE AND WARM BACON DRESSING

#### GREEK SALAD

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ROMAINE, KALAMATA OLIVES, FETA CHEESE, RED ONION, TOMATOES AND OREGANO BASIL LEMON VINAIGRETTE DRESSING

### SOUPS - \$2.00 PER PERSON

#### PASTA E FAGIOLI

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TRADITIONAL LOCAL FAVORITE OF BEANS AND PASTA

#### CREAM OF BROCCOLI

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FRESH BROCCOLI COMBINED WITH CHEDDAR CHEESE IN A RICH CREAMY SAUCE

#### SEAFOOD BISQUE

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SCALLOPS, SHRIMP AND CRABMEAT IN A RICH AND CREAMY SEAFOOD STOCK SCENTED WITH TARRAGON AND SHERRY

PLEASE SELECT THREE ENTREES AND ONE VEGETARIAN OPTION

**GRILLED VEGETABLE AND TOFU SKEWERS**

**\$42.00 PER PERSON** (VEGETARIAN AND GLUTEN FREE)

MARINATED GRILLED VEGETABLES AND TOFU SERVED OVER A BED OF JASMINE RICE

**PASTA PRIMAVERA**

**\$42.00 PER PERSON** (VEGETARIAN)

PENNE PASTA TOPPED WITH FRESH VEGETABLES IN A CREAMY GARLIC SAUCE

**AUTUMN STUFFED CHICKEN**

**\$46.00 PER PERSON**

CHICKEN BREAST STUFFED WITH APPLE-BREAD STUFFING TOPPED WITH A LIGHT CHICKEN DEMI-GLACE SAUCE

**CHICKEN ROMANO**

**\$47.00 PER PERSON**

CHICKEN BREAST WITH BROCCOLI AND MOZZARELLA CHEESE WITH A WHITE WINE CREAM SAUCE

**CHICKEN SALTIMBOCCA**

**\$48.00 PER PERSON**

CHICKEN BREAST TOPPED WITH PROSCIUTTO AND MUSHROOMS IN A RED WINE TOMATO SAUCE SERVED OVER GREENS

**BAKED BOSTON HADDOCK**

**\$48.00 PER PERSON**

FRESH HADDOCK BAKED WITH A PARMESAN CRUST AND TOPPED WITH A WHITE WINE CREAM SAUCE AND GARLIC BUTTER

**FILET OF SALMON**

**\$52.00 PER PERSON**

SALMON WITH CAJUN SEASONINGS TOPPED WITH MANGO SALSA

PRICE DOES NOT INCLUDE A 20% SERVICE CHARGE OR 8.75% NYS SALES TAX

PLEASE SELECT THREE ENTREES AND ONE VEGETARIAN OPTION

### PRIME RIB OF BEEF AU JUS (12oz)

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**\$58.00 PER PERSON**

PRIME RIB SERVED WITH AU JUS

### FILET MIGNON (8oz)

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**\$60.00 PER PERSON**

FILET SERVED WITH A MUSHROOM DEMI-GLACE

### BEEF WELLINGTON

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**\$62.00 PER PERSON**

GRILLED TENDERLOIN WRAPPED IN A CREMINI MUSHROOM DUXELLE AND A PUFF PASTRY

### RACK OF LAMB

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**\$62.00 PER PERSON**

LAMB HERB CRUSTED AND SERVED WITH A RED WINE DEMI-GLACE

### ADD TO ANY ENTREE

FOUR LARGE MARINATED GRILLED SHRIMP - MARKET PRICE

LOBSTER TAIL - MARKET PRICE

### VEGETABLE OPTIONS

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#### PLEASE SELECT ONE PER ENTRÉE

MIXED ROASTED VEGETABLES / SAUTÉED GREEN BEANS / SAUTÉED BROCCOLI AND CAULIFLOWER

HONEY GLAZED CARROTS

### SIDE OPTIONS

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#### PLEASE SELECT ONE PER ENTRÉE

OVEN ROASTED POTATOES / POTATOES ROMANOFF / CREAMY WILD RICE / TWICE BAKED POTATO

PRICE DOES NOT INCLUDE A 20% SERVICE CHARGE OR 8.75% NYS SALES TAX

**PLATINUM PLATED PACKAGE \$80.00 PER PERSON**

INCLUDES OPEN PREMIUM BRAND BAR FOR FOUR HOURS • ONE PASSED HORS D' OEUVES FROM TIER ONE  
CHOICE OF THREE COCKTAIL HOUR DISPLAYS • CHAIR COVERS AND CHOICE OF SASH  
ULTIMATE DESSERT STATION

**SALAD - CHOICE OF ONE**

**VERNON SALAD**

MIXED GREENS WITH TOMATOES, CUCUMBERS, RED ONION, ASIAGO CHEESE, HERB CROUTONS  
AND BALSAMIC VINAIGRETTE DRESSING

**CAESAR SALAD**

ROMAINE WITH CREAMY CAESAR DRESSING, ASIAGO CHEESE AND HERB CROUTONS

**SEAFOOD ENTREES - CHOICE OF ONE**

**BAKED BOSTON HADDOCK**

FRESH HADDOCK BAKED WITH A PARMESAN CRUST AND TOPPED WITH A WHITE WINE  
CREAM SAUCE AND GARLIC BUTTER

**FILET OF SALMON**

SALMON WITH CAJUN SEASONINGS TOPPED WITH MANGO SALSA

**HONEY CITRUS SHRIMP OR GARLIC BUTTER SHRIMP**

EIGHT LARGE SHRIMP MARINATED AND GRILLED AND SERVED OVER A BED OF JASMINE RICE

**CHICKEN ENTREES - CHOICE OF ONE**

**CHICKEN ROMANO**

CHICKEN BREAST TOPPED WITH BROCCOLI AND MOZZARELLA CHEESE WITH A WHITE WINE CREAM SAUCE

**CHICKEN SALTIMBOCCA**

CHICKEN BREAST WITH PROSCIUTTO AND MUSHROOMS IN A RED WINE TOMATO SAUCE

**AUTUMN STUFFED CHICKEN**

CHICKEN BREAST STUFFED WITH APPLE-BREAD STUFFING TOPPED WITH A LIGHT CHICKEN DEMI-GLACE SAUCE

PRICE DOES NOT INCLUDE A 20% SERVICE CHARGE OR 8.75% NYS SALES TAX



### PLATINUM PLATED PACKAGE \$80.00 PER PERSON

INCLUDES OPEN PREMIUM BRAND BAR FOR FOUR HOURS • ONE PASSED HORS D' OEUVES FROM TIER ONE  
CHOICE OF THREE COCKTAIL HOUR DISPLAYS • CHAIR COVERS AND CHOICE OF SASH  
ULTIMATE DESSERT STATION

### BEEF ENTREES - CHOICE OF ONE

#### PRIME RIB OF BEEF AU JUS (12 OZ.)

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PRIME RIB SERVED WITH AU JUS

#### FILET MIGNON (8 OZ.)

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FILET SERVED WITH A MUSHROOM DEMI-GLACE

### VEGETARIAN ENTREES - CHOICE OF ONE

#### GRILLED VEGETABLE AND TOFU SKEWERS

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MARINATED GRILLED VEGETABLES AND TOFU SERVED OVER A BED OF JASMINE RICE

#### PASTA PRIMAVERA

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PENNE PASTA TOPPED WITH FRESH VEGETABLES IN A CREAMY GARLIC SAUCE

#### GRILLED CAULIFLOWER STEAK

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SEASONED WITH A LEMON GARLIC SAUCE SERVED OVER A BED OF JASMINE RICE

### VEGETABLE OPTIONS

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#### PLEASE SELECT ONE PER ENTRÉE

MIXED ROASTED VEGETABLES / SAUTÉED GREEN BEANS / SAUTÉED BROCCOLI AND CAULIFLOWER  
HONEY GLAZED CARROTS

### SIDE OPTIONS

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#### PLEASE SELECT ONE PER ENTRÉE

OVEN ROASTED POTATOES / POTATOES ROMANOFF / CREAMY WILD RICE / TWICE BAKED POTATO

**BUFFET DINNER PACKAGES**

ALL MEALS ARE ACCOMPANIED WITH YOUR CHOICE OF SALAD, VEGETABLE, SIDE, ASSORTED ROLLS WITH HERB WHIPPED BUTTER, FRESHLY BREWED COFFEE, HOT TEA AND OPEN HOUSE BRAND BAR FOR FOUR HOURS

**SILVER BUFFET**

**\$54.00 PER PERSON**

**SALADS - INCLUDES THREE**

CRISP GARDEN SALAD WITH A SELECTION OF DRESSINGS  
TOMATO CUCUMBER SALAD  
ANTIPASTO SALAD

**SIDE - INCLUDES ONE**

OVEN ROASTED POTATOES

**VEGETABLES - CHOICE OF ONE**

SAUTÉED GREEN BEANS / HONEY GLAZED CARROTS

**PASTA - CHOICE OF ONE**

PENNE PASTA WITH MARINARA, VODKA OR ALFREDO SAUCE

**ENTRÉE - CHOICE OF ONE**

ITALIAN SAUSAGE WITH PEPPERS AND ONIONS OR ANDOUILLE SAUSAGE WITH PEPPERS AND ONIONS

**ENTRÉE - CHOICE OF ONE**

SUNDRIED TOMATO CHICKEN BREAST / BAKED ITALIAN CHICKEN  
ARTICHOKE AND RED PEPPER, HOLLANDAISE CHICKEN

**ENTRÉE - CHOICE OF ONE**

BEEF TIPS SERVED WITH MUSHROOMS IN A RICH BROWN GRAVY  
PORK LOIN WITH APPLE STUFFING

PRICE DOES NOT INCLUDE A 20% SERVICE CHARGE OR 8.75% NYS SALES TAX

### **BUFFET DINNER PACKAGES**

ALL MEALS ARE ACCOMPANIED WITH YOUR CHOICE OF SALAD, VEGETABLE, SIDE, ASSORTED ROLLS WITH HERB WHIPPED BUTTER, FRESHLY BREWED COFFEE, HOT TEA AND OPEN HOUSE BRAND BAR FOR FOUR HOURS

### **GOLD BUFFET**

**\$58.00 PER PERSON**

#### **SALADS - CHOICE OF TWO**

CRISP GARDEN SALAD WITH A SELECTION OF DRESSINGS  
CAESAR SALAD WITH ASIAGO CHEESE AND HERB CROUTONS  
SPINACH, APPLE AND WALNUT SALAD WITH POPPY SEED DRESSING  
BROCCOLI SALAD

#### **SIDES - CHOICE OF ONE**

CREAMY WILD RICE / OVEN ROASTED POTATOES / OVEN ROASTED SWEET POTATOES WITH HONEY  
THREE CHEESE POTATO AU GRATIN

#### **VEGETABLES - CHOICE OF ONE**

MIXED ROASTED VEGETABLES / SAUTÉED BROCCOLI AND CAULIFLOWER / ZUCCHINI AND SUMMER SQUASH

#### **PASTA - CHOICE OF ONE**

RIGATONI / CHEESE RAVIOLI / WILD MUSHROOM RAVIOLI

#### **SAUCE - CHOICE OF ONE**

MARINARA SAUCE / ALFREDO SAUCE / CREAMY MARSALA WINE SAUCE / CREAMY PESTO SAUCE

#### **ENTREES - CHOICE OF THREE**

MEDITERRANEAN CHICKEN BREAST WITH ARTICHOKE, PROSCIUTTO AND FETA CHEESE TOPPED WITH WHITE WINE SAUCE  
CHICKEN BREAST WITH SPINACH, PROVOLONE CHEESE AND PROSCIUTTO TOPPED WITH A CREAMY GARLIC WINE SAUCE  
FILET OF SALMON WITH CAJUN SEASONING AND TOPPED WITH MANGO SALSA  
HADDOCK FLORENTINE WITH SPINACH WHITE WINE CREAM SAUCE  
ROASTED PORK LOIN WITH ROSEMARY AND ONION PEARLS TOPPED WITH PORTABELLA GRAVY  
BEEF TIPS SERVED WITH MUSHROOMS IN A RICH BROWN GRAVY

PRICE DOES NOT INCLUDE A 20% SERVICE CHARGE OR 8.75% NYS SALES TAX

**PLATINUM BUFFET \$80.00 PER PERSON**

INCLUDES OPEN PREMIUM BRAND BAR FOR FOUR HOURS • ONE SIGNATURE DRINK  
 ONE PASSED HORS D' OEUVES FROM TIER ONE OR TIER TWO • CHOICE OF THREE COCKTAIL HOUR DISPLAYS  
 CHAIR COVERS AND CHOICE OF SASH • PRIME RIB CARVING STATION

**SALADS - CHOICE OF TWO**

CRISP GARDEN SALAD WITH A SELECTION OF DRESSINGS  
 CAESAR SALAD WITH ASIAGO CHEESE AND HERB CROUTONS  
 TOMATO CUCUMBER SALAD / WATERMELON, MINT AND FETA SALAD / GREEN BEAN MIGNONETTE

**SIDES - CHOICE OF ONE**

MASHED POTATO BAR SERVED WITH BUTTER, SOUR CREAM, CHEESE, BACON, SCALLIONS AND GRAVY  
 SWEET MASHED POTATO BAR SERVED WITH BUTTER, CANDIED PECANS, MARSHMALLOWS AND BROWN SUGAR

**VEGETABLES - CHOICE OF ONE**

MIXED ROASTED VEGETABLES / ROASTED ROOT VEGETABLES / MAPLE BACON BRUSSEL SPROUTS  
 LOADED CAULIFLOWER

**PASTA - CHOICE OF ONE**

STUFFED CHEESE MANICOTTI / CHEESE RAVIOLI / WILD MUSHROOM RAVIOLI

**SAUCE - CHOICE OF ONE**

MARINARA SAUCE / ALFREDO SAUCE / CREAMY MARSALA WINE SAUCE / CREAMY PESTO SAUCE

**ENTREES - CHOICE OF THREE**

MEDITERRANEAN CHICKEN BREAST WITH ARTICHOKE, PROSCIUTTO AND FETA CHEESE TOPPED WITH A CREAMY WINE SAUCE  
 CHICKEN SALTIMBOCCA WITH PROSCIUTTO AND MUSHROOMS IN A RED WINE TOMATO SAUCE SERVED OVER GREENS  
 CHICKEN FLORENTINE TOPPED WITH SPINACH IN A CREAMY WHITE WINE SAUCE  
 FILET OF SALMON WITH CAJUN SEASONING AND TOPPED WITH MANGO SALSA  
 SHRIMP SCAMPI SAUTÉED WITH GARLIC, WHITE WINE, HERBS AND LEMON BUTTER SERVED OVER BOWTIE PASTA  
 BOSTON BAKED HADDOCK WITH CRAB AND PANKO BREAD CRUMBS TOPPED WITH A LEMON BUTTER SAUCE  
 BANG BANG CHICKEN OR SHRIMP TOSSED IN A TANGY CREAM SAUCE  
 BEEF TIPS SERVED WITH MUSHROOMS IN A RICH BROWN GRAVY

**LATE NIGHT STATION - CHOICE OF ONE**

**MUNCHIE STATION** - MINI BEEF SLIDERS, MINI PULLED PORK SLIDERS, MINI HOT DOGS AND WAFFLE FRIES  
**PIZZA STATION** - CHEESE PIZZA, GARLIC PIZZA AND PEPPERONI PIZZA SERVED WITH RANCH AND BLUE CHEESE

PRICE DOES NOT INCLUDE A 20% SERVICE CHARGE OR 8.75% NYS SALES TAX

TO BE ORDERED FOR COCKTAIL HOUR, DURING DINNER OR LATE NIGHT

### CARVING STATION - PRICED PER ITEM

#### ROASTED TURKEY BREAST - \$4.00 PER PERSON

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SERVED WITH GRAVY AND CRANBERRY SAUCE

#### PORK TENDERLOIN - \$4.00 PER PERSON

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SERVED WITH GRAVY AND CRANBERRY COMPOTE

#### OLD FASHION BONE IN HAM - \$5.00 PER PERSON

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SERVED WITH GRAVY, BROWN SUGAR SAUCE AND DIJON MUSTARD

#### STEAMSHIP ROAST OF ANGUS BEEF - \$5.00 PER PERSON

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SERVED WITH GRAVY AND PORT WINE SAUCE

#### ROAST TENDERLOIN OF BEEF - \$7.00 PER PERSON

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SERVED WITH GRAVY AND HERB BUTTER SAUCE

#### PRIME RIB - \$8.00 PER PERSON

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SERVED WITH GRAVY, HORSERADISH SAUCE AND AU JUS

#### PASTA STATION - \$5.00 PER PERSON

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GARLIC BREAD AND ASSORTED ROLLS

PENNE, FUSILLI AND CHEESE TORTELLINI

MARINARA, ALFREDO AND PESTO CREAM SAUCE

GRATED PARMESAN CHEESE, MUSHROOMS, ROASTED BROCCOLI, PEAS AND CARAMELIZED ONIONS

#### MASHED POTATO STATION - \$5.00 PER PERSON

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MASHED WHITE AND MASHED SWEET POTATOES PIPED INTO MARTINI GLASSES SERVED WITH BUTTER, SOUR CREAM, CHEESE, BACON, SCALLIONS, GRAVY, CANDIED PECANS, MARSHMALLOWS AND BROWN SUGAR

#### ANTIPASTO STATION - \$5.00 PER PERSON

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FIELD GREENS WITH PROSCIUTTO, GENOA SALAMI, PROVOLONE, ASIAGO CHEESE, ROASTED RED PEPPERS, ROMA TOMATOES AND CHERRY PEPPERS SERVED WITH BALSAMIC VINAIGRETTE

#### FRENCH FRY STATION - \$6.00 PER PERSON

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SEASONED CURLY FRIES, WAFFLE FRIES AND SWEET POTATO FRIES SERVED WITH CHEESE SAUCE, GRAVY, BACON, JALAPENOS, SOUR CREAM, CHOPPED ONIONS, MUSTARD AND KETCHUP

PRICE DOES NOT INCLUDE A 20% SERVICE CHARGE OR 8.75% NYS SALES TAX

TO BE ORDERED FOR COCKTAIL HOUR, DURING DINNER OR LATE NIGHT

### **PIZZA STATION - \$6.50 PER PERSON**

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CHEESE PIZZA, GARLIC PIZZA, PEPPERONI PIZZA, HAWAIIAN PIZZA SERVED WITH RANCH, BLUE CHEESE AND WING SAUCE

### **NACHO STATION - \$6.50 PER PERSON**

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SHREDDED CHICKEN, SEASONED GROUND BEEF AND NACHOS SERVED WITH LETTUCE, TOMATO, SOUR CREAM, SALSA, JALAPENOS, GUACAMOLE AND CHILI CON QUESO

### **MAC AND CHEESE STATION - \$7.00 PER PERSON**

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CLASSIC AND THREE CHEESE MACARONI AND CHEESE SERVED WITH POPCORN CHICKEN, PULLED PORK, BACON, FRIED ONIONS, TOASTED BREAD CRUMBS AND DICED TOMATOES

### **LATE NIGHT MUNCHIE STATION - \$8.00 PER PERSON**

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MINI BEEF SLIDERS, MINI PULLED PORK SLIDERS, MINI HOT DOGS, WAFFLE FRIES, CHEESE SAUCE, LETTUCE, SLICED TOMATOES AND KETCHUP

### **COOKIE BAR - \$5.50 PER PERSON**

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ITALIAN WEDDING COOKIES, CHOCOLATE CHIP COOKIES, M&M COOKIES, PEANUT BUTTER COOKIES  
MAPLE WALNUT COOKIES AND SNICKERDOODLE COOKIES

### **ICE CREAM STATION - \$6.50 PER PERSON**

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VANILLA, CHOCOLATE AND STRAWBERRY ICE-CREAM SERVED WITH WHIPPED CREAM, SPRINKLES, CHOPPED PEANUTS, CHERRIES, HOT FUDGE, CARAMEL SAUCE AND STRAWBERRY TOPPING

### **CHEESECAKE STATION - \$7.00 PER PERSON**

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ASSORTED SLICED CHEESECAKES AND ASSORTED CHEESECAKE SHOOTERS SERVED WITH WHIPPED CREAM, STRAWBERRY SAUCE, BLUEBERRY TOPPING, CHERRY TOPPING, CHOCOLATE SAUCE AND CARAMEL SAUCE

### **ULTIMATE DESSERT STATION - \$9.50 PER PERSON**

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MINI-CANNOLIS, MINI-ECLAIRS, FRUIT TARTS, ASSORTED CHEESECAKE SHOOTERS,  
CHOCOLATE MOUSSE CUPS, FLOURLESS CHOCOLATE CAKE AND PETITE FOURS

### **MINI WEDDING CAKE STATION - \$10.50 PER PERSON**

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#### **CHOICE OF THREE**

VANILLA CAKE WITH VANILLA BUTTERCREAM FROSTING  
VANILLA CAKE WITH RASPBERRY FILLING AND LEMON BUTTERCREAM FROSTING  
VANILLA CAKE WITH LEMON FILLING AND VANILLA BUTTERCREAM FROSTING  
CHOCOLATE CAKE WITH RASPBERRY FILLING AND CHOCOLATE BUTTERCREAM FROSTING  
RED VELVET CAKE WITH CREAM CHEESE FROSTING

PRICE DOES NOT INCLUDE A 20% SERVICE CHARGE OR 8.75% NYS SALES TAX

### HOUSE BRAND BAR - INCLUDED IN WEDDING PACKAGE

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CHAMPAGNE TOAST FOR ALL GUESTS

MIXERS AND HOUSE BRAND LIQUOR

WINES - CABERNET SAUVIGNON, CHARDONNAY, WHITE ZINFANDEL, MERLOT AND RIESLING

BOTTLED BEER - BUDWEISER, BUD LIGHT, LABATT'S BLUE, BLUE LIGHT AND COORS LIGHT

### PREMIUM BRAND BAR - \$12.00 PER PERSON UPGRADE

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CHAMPAGNE TOAST FOR ALL GUESTS

CHOICE OF ONE SIGNATURE DRINK

**LIQUOR** - GREY GOOSE, TITO'S, ABSOLUTE CITRON, ABSOLUTE VANILLA, ABSOLUTE MANDARIN, SMIRNOFF RASPBERRY, TANQUERAY, BOMBAY SAPPHIRE, BACARDI, CAPTAIN MORGAN, MALIBU, JOSE CUERVO, JW RED, JW BLACK, JIM BEAM BLACK, JAMESON, CROWN ROYAL, JACK DANIELS, SOUTHERN COMFORT, CANADIAN CLUB, SEAGRAM'S 7, DEWAR'S WHITE LABEL, DISARONNO AMARETTO, KAHLUA, BAILEY'S IRISH CREAM AND FIREBALL WHISKEY

**WINES** - CABERNET SAUVIGNON, CHARDONNAY, WHITE ZINFANDEL, PINOT GRIGIO, MERLOT, RIESLING AND MOSCATO

**BOTTLED BEER - CHOICE OF FIVE** - BUDWEISER, BUD LIGHT, LABATT'S BLUE, BLUE LIGHT, COORS LIGHT, HEINEKEN, CORONA, YUENGLING, SAM ADAMS AND MICHALOB ULTRA

### CRAFT BEER - \$1.50-\$3.00 PER PERSON BASED ON CHOICE

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SELECTION OF LOCAL AND NATIONAL MICRO-BREWERIES BASED ON AVAILABILITY

### SIGNATURE DRINKS - \$2.00 PER PERSON, PER DRINK

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BLUSHING BRIDE - PEACH SCHNAPPS, CHAMPAGNE AND GRENADINE

WEDDING CAKE - VANILLA VODKA, MALIBU, PINEAPPLE JUICE AND GRENADINE

APPLE OF MY EYE - APPLE PUCKER, WHISKEY AND CRANBERRY JUICE

HONEY I DO - VODKA, MIDORI, PINEAPPLE JUICE AND GRENADINE

SOMETHING NEW - VODKA, CLUB SODA AND CHAMBORD

SOMETHING OLD - WHISKEY, BITTERS, CLUB SODA AND SUGAR CUBE

SOMETHING BLUE - VODKA, GINGER ALE AND BLUE CURACAO

### CHAMPAGNE BAR - \$8.00 PER PERSON FOR COCKTAIL HOUR

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INCLUDES CHAMPAGNE, ORANGE JUICE, PINEAPPLE JUICE, CRANBERRY JUICE, GRAPEFRUIT JUICE, LEMONADE AND FRESH CUT SEASONAL FRUIT

### MARTINI BAR - \$8.00 PER PERSON FOR COCKTAIL HOUR

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INCLUDES HAND CRAFTED GIN, VODKA, TROPICAL FRUITS AND A SELECTION OF OLIVES

PRICE DOES NOT INCLUDE A 20% SERVICE CHARGE OR 8.75% NYS SALES TAX

**ROLL IN LUNCH FOR THE BRIDAL PARTY**

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**\$10.99 PER PERSON DELIVERED TO YOUR ROOM** (MINIMUM OF 10 PEOPLE)

SELECTION OF DELI MEATS AND CHEESES, ASSORTED BREAD AND ROLLS, CONDIMENTS,  
HOMEMADE MR. G'S CHIPS, FRUIT PLATTER, FRESHLY BAKED COOKIES AND BROWNIES,  
ASSORTED SOFT DRINKS AND WATER.

**ADD CHAMPAGNE PUNCH** - \$35.99 PER GALLON

**PRIVATE BREAKFAST BUFFET**

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**\$12.99 PER PERSON** (MINIMUM OF 25 PEOPLE)

ORANGE, APPLE AND CRANBERRY JUICE

FRUIT SALAD

MUFFINS, DANISHES AND CROISSANTS

YOGURT BAR

SCRAMBLED EGGS

HICKORY SMOKED BACON AND SAUSAGE

HAM AND CHEESE EGGS OR BROCCOLI AND ROASTED RED PEPPER EGGS

HOME FRIES OR POTATOES O'BRIAN

FRENCH TOAST OR PANCAKES

FRESHLY BREWED COFFEE AND HOT TEA

PRICE DOES NOT INCLUDE A 20% SERVICE CHARGE OR 8.75% NYS SALES TAX



