



WEDDING PACKAGES



All packages include the following: Personal wedding coordinator
China, linens, silverware and glassware
Centerpieces (Varies with package selection)
Bar Service (Varies with package selection)
Portable Dance Floor
Champagne Toast for Bridal Party
Your wedding cake cut and served
Fresh baked rolls, butter, coffee, tea, water and soda

HORS D'OEUVRES PACKAGE

39.95 (Saturday)
34.95 (Sunday - Friday)
Choice of 4 Hors d'Oeuvres

5 hours of open bar service with house brand liquors,
bottled beers and house wines
Standard centerpieces for your guests' tables

BIRDIE PACKAGE

49.95 (Saturday)
44.95 (Sunday - Friday)
Choice of 2 Entrees
(Pork, chicken, seafood or beef selections)
Choice of 3 accompaniments
(1 pasta, 1 potato & 1 vegetable)
Choice of 1 salad

5 hours of open bar service with call brand liquors,
bottled beers and house wines
1 hors d'oeuvre served buffet style
Premium centerpieces for your guests tables

PAR PACKAGE

39.95 (Saturday)
34.95 (Sunday - Friday)
Choice of 2 entrees (Pork or chicken selections)
Choice of 3 accompaniments
(1 pasta, 1 potato & 1 vegetable)
Choice of 1 salad

5 hours of open bar service with house brand liquors,
bottled beers and house wines
Standard centerpieces for your guests' tables

EAGLE PACKAGE

58.95 (Saturday)
54.95 (Sunday - Friday)
Choice of 2 entrees (Pork, Chicken, seafood or beef
selections)
Choice of 3 accompaniments
(1 pasta, 1 potato & 1 vegetable)
Choice of 1 salad

5 hours of open bar service with premium brand
liquors, bottled beers and house wines
Two hors d'oeuvres served buffet style
Premium centerpieces for your guests' tables
1 free foursome to Tapawingo National Golf Club

ENTREE SELECTIONS

ITALIAN MARINATED PORK LOIN

Pork loin cutlets marinated in olive oil, garlic and
fresh Italian herbs grilled and topped with a
creamy marsala wine sauce

CHICKEN MUDEGA

Lightly breaded boneless skinless chicken
breasts baked and drizzled with an olive oil,
lemon and garlic sauce

CHICKEN ALLA MARIO

Lightly breaded boneless skinless chicken breasts
baked and topped with a white wine sauce, broccoli,
fresh mushrooms and provol cheese

CHICKEN PARMIGIANO

Lightly breaded boneless skinless chicken
breasts baked in our homemade marinara
sauce and provol cheese

CHICKEN SPEDINI

Lightly breaded boneless skinless chicken breasts
stuffed with tomato, red onion, cheese and prosciutto
ham drizzled with an olive oil, lemon and garlic sauce

CHICKEN CORDON BLEU

Lightly breaded boneless skinless chicken breasts
stuffed with Swiss cheese and boars head ham topped
with a white wine and mushroom brown sauce

PRIME RIB

Served medium to medium well with
au jus and horseradish

BEEF TENDERLOIN

Medallions prepared medium to medium well topped
with a white wine and mushroom brown sauce

SALMON AL LIMONE

Lightly breaded Alaskan Salmon baked and drizzled
with an olive oil, lemon and garlic sauce

STUFFED FILET OF SOLE

Sole fillet stuffed with shrimp, scallops and crabmeat
topped with our homemade white cream sauce

TILAPIA ALLA NONNA

Baked tilapia fillets topped with a lemon, butter and
white wine sauce with fresh mushrooms and tomatoes

PASTA SELECTIONS

PASTA CON BROCCOLI

Bowtie pasta, white cream sauce, fresh broccoli florets

RIGATONI PASTA WITH ANDOUILLE SAUSAGE

Hollow tube pasta, andouille sausage, diced tomato, fresh mushroom, light cream sauce

CHEESE TORTELLINI

Butter, garlic, basil, parmesan

SHRIMP & ARTICHOKE PASTA

Bowtie pasta, shrimp, artichoke, tomato, parmesan cheese, basil, olive oil

CHORIZO SHRIMP PASTA

Bowtie pasta, chorizo sausage, shrimp, chives, white wine cream sauce

POTATO SELECTIONS

GARLIC MASHED POTATOES

Russet potato, cream, butter, roasted garlic

ITALIAN FRIED POTATOES

Diced potatoes, olive oil, garlic, basil, salt, pepper

CREAMY CHIVE POTATO

Red potato, sour cream, cream cheese, fresh chives

SCALLOPED POTATO

Russet potato, caramelized onions, cheese, fresh herbs

VEGETABLE SELECTIONS

BROCCOLI WITH INFUSED PECAN BUTTER

STEAMED SICILIAN VEGETABLE MEDLEY

BABY GREEN BEANS WITH GARLIC ALMONDS

GRILLED ASPARAGUS

SALAD SELECTIONS

JOE BOCCARDI'S HOUSE SALAD

Iceberg and romaine mix tossed with our homemade Italian dressing, provol cheese and tomatoes

CAESAR SALAD

Romaine lettuce tossed with creamy Caesar dressing, croutons, provol and parmesan cheese

SPINACH SALAD

Baby spinach leaves tossed with our homemade poppy seed dressing, candied walnuts, red onion, bacon and feta cheese

HORS D'OEUVRES SELECTIONS

ST. LOUIS STYLE TOASTED RAVIOLI W/ MARINARA

SLICED DELI SPIRALS

CHICKEN DRUMMIES

CHICKEN MUDEGA KABOBS

CRAB RANGOON W/ SWEET & SOUR SAUCE

BRUSCHETTA

CHICKEN QUESADILLA

Additional hors d'oeuvres available as an "add on" to any package for \$3 per person per hors d'oeuvre for buffet or butler style

CRAB CAKES (ADD \$1)

ANTIPASTO PLATTER

FRESH FRUIT PLATTER

CHEESE & CRACKER PLATTER

VEGETABLE PLATTER

TOASTED GUACAMOLE BITES

SPINACH & ARTICHOKE SPINOCCHI BITES

CHILDREN 12 & UNDER 10.95

CHICKEN STRIPS & FRIES

ADDITIONAL EVENT UPGRADES

Extra hour of Bar Service (Rail \$8, Call \$10, Premium \$12)

Premium Centerpieces \$30 per table

Upgraded Linens

Shuttle Service \$300

Patio Rental \$250

Ceremony \$500

All package prices are subject to 18% service charge, 8.363% Sales tax and Room Rental Fee \$1,100
