



Professional Event Planner

Complimentary Valet Parking

Six Hour Wedding Reception in our Stunning Grande Ballroom

Elegant Cocktail Bar

Luxurious Bridal Suite with private amenities

One Wedding per Day in Grande Ballroom

Beautifully Manicured Courtyard with Italian marble water fountain and unique stone fireplace ideal for your Outdoor Reception or Cocktail Hour with seating and bar (Seasonal)

Personal Maitre D' & Bridal Attendant

Table Linens & Napkins

Complimentary Food Tasting for Two

Complimentary Wedding Cake Cutting

Complimentary Bottle of Champagne for Bride and Groom

Attractive Indoor and Outdoor Settings for Photography

Custom Designed Floor Plan

Professional Bartending Staff
(exclusively for your event)

Decorative Easel
(for portrait or seating chart display)



Deposits/Refunds: All wedding receptions require a \$1,500.00 non-refundable deposit. Deposits are payable by cash, check or credit card. Each event must be confirmed by a signed contract and deposit. **Refunds: All deposits are non-refundable.**

Payments: Six months prior to your wedding date, 50% of your estimated bill will be due by personal check or cash. An additional 2% transaction fee will be assessed on the 50% payment if paid by credit card. Full payment is required two (2) weeks prior to the event by certified bank check or cash. A valid credit card is required to be placed on file 30 days prior to the event date for any incidentals that may occur during the event.

Meal Selections/Guest Count Confirmations: Most special requests for changes and/or additions to the menu can usually be accommodated as well as arrangements for special diets. To allow for adequate preparation, menu selections and guest count must be finalized and submitted no later than **two (2)** weeks prior to the event date. This number cannot be reduced regardless of the number of guests that actually attend the event. You are required to pay for the guaranteed final guest count or the actual number of guests that are present at your event, whichever is greater. The guest count may be increased provided that the establishment is able to accommodate in advance of the event date. Individual guest meal selections by table number must be provided by event hosts no later than (7) days prior to the event.

Minimum Guarantees: A Minimum food revenue amount will be assigned to your booking & included in your contract. Minimums are determined by event space & vary based on day of the week, time of the day, time of the year and date of the booking. Minimums do not include service charges, house fees and taxes.

Food/Beverages/Desserts: All food and beverages must be provided by Cotali Mar Restaurante and are not allowed to be removed from the premises. Wedding Cakes may be provided by outside vendors. Cotali Mar Restaurante shall provide all desserts, pastries, cake pops, cookies, cupcakes, candy buffets or other like items. All such items must be provided by Cotali Mar Restaurante and may not be provided by the event host or any outside vendor on his/her behalf.

Liquor Service: In compliance with Massachusetts state liquor laws, Cotali Mar Restaurante does not allow the service of alcoholic beverages to anyone under the age of 21. In accordance with Massachusetts state law, alcoholic beverages may not be brought into or removed from the premises. Cotali Mar Restaurante reserves the right to refuse liquor service to anyone who is intoxicated and may terminate liquor service at any time during an event. A minimum of \$100.00 bar service fee will be assessed for two bartenders per event. A \$50.00 bar service fee will be assessed for each additional bartender.

Vendors/Liability: Cotali Mar Restaurante reserves the right to approve all outside vendors. Vendor lists and contact information must be provided to the event coordinator (90) days prior to the event. Vendors will be permitted to enter the establishment (2) hours prior to event start time. Cotali Mar Restaurante is not responsible for the actions or services performed by any vendor. Vendor meals are the financial responsibility of the host(s). Liability for damages to the premises caused by any of the host(s), guest(s) or any vendor will be assessed to the responsible party. Cotali Mar Restaurante is not responsible for damage of or loss to any personal property or equipment brought onto the premises by any vendor, host or guest.

Event Schedule: A wedding reception is allotted a six-hour time frame (inclusive of cocktail hour). If no other event is scheduled, each additional hour is available for a fee of \$250.00 per hour. Cotali Mar Restaurante offers on-site ceremony services at an additional cost and is subject to venue availability.

Prices and Fees: Menu selection and pricing is subject to change and becomes effective six (6) months prior to the date of your event. All other events are subject to current pricing. All food and beverages are subject to a 6.25% State Tax, .75% Local tax and 20% House fee. The house fee is utilized by the establishment to cover employee compensation and incidental operating expenses related to the event. A \$950.00 fee for the use of the Grande Ballroom will be charged and itemized on your final invoice. An additional fee for outdoor and indoor on-site ceremonies will be assessed accordingly.

General Liability: Cotali Mar Restaurante is not responsible for personal property and/or equipment brought onto the premises by any party. Cotali Mar Restaurante is not responsible for wedding envelopes (or cash). Gifts and gift envelopes are the responsibility of the event hosts or his/her designee. All incidental items related to an event or wedding reception must be removed at the close of the event. Cotali Mar Restaurante is not responsible for any item(s) remaining on the premises at the conclusion of the event or for any item(s) that may be damaged or broken. Cotali Mar Restaurante staff is not responsible for room decorations, including but not limited to assembling centerpieces, decorating tables, chairs, cake tables, etc. Cotali Mar Restaurante reserves the right to approve any and all decorative items or displays brought onto the premises by event host(s) or his/her designee prior to being displayed.

Seating Arrangements: Our event coordinator will assist you in devising a floor plan that will best suit you and your guests' needs. Any place cards/seating chart displays/table numbers are the responsibility of the event host(s) and must be provided a minimum of one (1) week prior to the event.



Cocktail Hour Stationary Displays

Serves Approximately 100 persons

Mediterranean Display

Traditional Hummus, Fresh Tabbouleh, Grilled Assorted Seasonal Vegetables with Balsamic Drizzle, Assorted Olives, Fresh Grilled Pita and House Pita Chips \$295.00
Add Grilled Chouriço \$125.00

Antipasto Display

Imported Assorted Cheeses with Prosciutto de Parma, Genoa Salami, Marinated Mushrooms, Artichokes Hearts, Basil Tomatoes & Fresh Mozzarella Cheese, Assorted Olives with Crusty French Bread \$425.00

Fresh Crudite Basket

An array of Fresh Garden Vegetables served with assorted dips \$295.00

House Cheese Board

Imported and Domestic Cheeses and Baked Brie in puff pastry accompanied by a selection of crackers, Crusty French Bread and Fresh Fruit Garnish \$350.00

Seasonal Fresh Fruit Display

Seasonal Sliced Fruit: Pineapple, Watermelon, Cantaloupe, Honey Dew, Assorted Grapes and Berries \$350.00

Pasta – served in a Chafing Dish

Bow tie pasta tossed in olive oil garlic sauce with Grilled Chicken and Fresh Seasonal Vegetables served with Tomato and Basil Focaccia Bread and Freshly Grated Cheese \$395.00

Soup Station

Choice of: Award Winning New England Clam Chowder or Award Winning Seafood Chowder with Clam Cakes \$7.00 per person

New England Raw Bar

Shrimp, Oysters, Littlenecks with Lemon, Horseradish & Cocktail Sauce Market Price

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Assorted Passed Hors D'Oeuvres:

Priced per 100 pieces OR

Choose 5 for \$16.00 per person UNLIMITED during the cocktail hour *

COLD & HOT PASSED HORS D'OEUVRES:

CHICKEN

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| Grilled Herb Chicken Bites – Grilled and served with a Teriyaki Dipping Sauce | \$200.00 |
| Coconut Crusted Chicken – Chicken Filet deep fried and tossed in a Pina Colada & Soy Sauce | \$250.00 |
| Chicken Mozambique Bites – Baked Chicken tossed in our house Mozambique Sauce | \$200.00 |
| Chicken wrapped in Bacon – Diced Chicken wrapped with Bacon brushed with BBQ sauce | \$200.00 |

BEEF

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| Beef Teriyaki Bites – Grilled Sirloin Steak seasoned to perfection | \$250.00 |
| Mini Beef Wellington – Mini Filet Mignon seared with Herb Buttered, topped with a mushroom Duxelle & Wrapped in a Flaky Puff Pastry | \$275.00 |
| Baby Lamb Chops – Oven Roasted Lamb Chops served with a Mino Pesto Dipping Sauce | \$270.00 |
| Chouriço & Pepper Cup – Sauteed Chourico & Peppers served in a Phyllo Cup | \$225.00 |
| Franks in Puff Pastry – All Beef Cocktail Frank wrapped in Flaky Puff Pastry | \$200.00 |

SEAFOOD

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| Coconut Crusted Shrimp – served with a Horseradish Soy Sauce & Honey | \$295.00 |
| Scallops wrapped in Bacon – Sea Scallops wrapped in bacon drizzled with Balsamic Glaze | \$325.00 |
| Baked Stuffed Mushroom – with Seafood Stuffing | \$225.00 |
| Crab Rangoon – Deep Fried until Crisp and Golden | \$225.00 |
| Codfish Cakes – A traditional local favorite | \$225.00 |
| Lobster Fritters – A untraditional New England favorite deep fried and served with Aioli | \$275.00 |

VEGETARIAN

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| Antipasto Skewers – Tomato, Fresh Mozzarella, Artichokes served with a Vinaigrette Drizzle | \$200.00 |
| Chopped Tomato and Feta Brushetta on Pop Crostini | \$200.00 |
| Vegetarian Spring Roll – served with a Sweet & Sour Dipping Sauce | \$250.00 |
| Baked Stuffed Mushrooms – Spinach, Grated Cheese and Bread Crumbs | \$225.00 |
| Spanakopita – Spinach & Feta Cheese in Phyllo Pastry | \$250.00 |
| Deviled Eggs topped with Pimento & Black Olives | \$200.00 |

NEW ENGLAND FAVORITES* (excluded from unlimited options)*

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| Traditional Shrimp Cocktail, served in a shooter with Cocktail Sauce and Horseradish | \$370.00 |
| Pan Seared New Bedford Sea Scallop in a Honey Mustard Sauce garnished with Endive Salad | \$375.00 |
| Littlenecks Clams or Oysters on the Half Shell served with a Tequila Horseradish Salsa | \$295.00 |
| Crab and Corn Salsa served on a Mini Spoon | \$325.00 |
| Garlic Butter Shrimp served on a Mini Spoon | \$370.00 |

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All selections and pricing subject to change



Additional Wedding Dinner Accompaniments

Soup – Soup may be served Plated or Family Style

- Caldo Verde \$4.95
- Lobster Bisque \$5.95
- Traditional Clam Chowder \$5.25
- Award Winning Seafood Chowder \$5.25
- Award Winning Portuguese Kale Soup \$4.95

Salads

- Fresh Garden Salad – served family style included with your dinner, \$1.00 per person for plated option
- Caesar Salad with Crouton & Parmesan Cheese \$2.25
- Greek Salad with Feta Cheese \$3.25
- Tomato & Mozzarella Salad with Olive Oil Drizzle \$3.95
- Antipasto Plate \$5.95
- Seasonal Salad with Grilled Apples or Pears with Slivered Almonds and Balsamic Drizzle \$4.95

Intermezzo

- Champagne Sorbet or Berry Sorbet with Sugar Glassed Rim \$2.00

Pasta Choose from: Penne, Ziti or Bow Tie

- Fresh Tomato & Basil Sauce \$2.00
- Our Famous Alfredo Sauce \$2.00
- Pink Vodka Cream Sauce \$2.50
- Bolognese \$2.75

Starch

- Twice Baked Potato \$2.50
- Fingerling Potatoes \$2.50

Vegetable

- Fresh Grilled Asparagus wrapped in Prosciutto \$2.00
- Haricot Vert (Baby French Green Beans) \$2.00
- Baby French Carrots \$2.00

Enhancements for Wedding Cake

- Vanilla Ice Cream \$3.25
- Raspberry, Vanilla or Chocolate Sauce \$1.95
- Chocolate Dipped Strawberry \$2.25 (seasonal)
- Tuxedo Dipped Strawberry \$2.75 (seasonal)

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Entrées:

All Entrées are served with Choice of: Family Style Homemade Soup or Family Style House Salad with Baked Rolls & Butter, Oven Roasted Potato, Seasonal Vegetable and Freshly Brewed Coffee Station & Assorted Teas

Seafood

- Baked Stuffed Scrod Rockefeller \$22.95
- Baked Boston Scrod Topped with Breadcrumb Stuffing \$21.95
- Grilled Salmon Vinaigrette \$26.95
- Baked Stuffed Filet of Sole with Champagne Cream Sauce \$27.95
- Baked Stuffed Jumbo Shrimp \$29.95
- Grilled Swordfish Mediterranean \$30.95

Meat

- 10 oz. Slow Roast Prime Rib of Beef – Slow Roasted Topped with Au Jus \$27.95
- 8 oz. Tenderloin of Beef with Classic Béarnaise \$29.95
- 10 oz. Sirloin Steak, Mushroom Demi \$29.95
- Roast Rack of Lamb, Mint Pesto \$37.50

Poultry

- Roasted Pork Loin with Apple Chutney \$21.95
- Chicken Breast stuffed with our House Stuffing with Velouté Sauce \$21.95
- Chicken Piccata – Boneless Chicken in a lemon butter & white wine sauce with capers \$22.95
- Chicken Madeira – Boneless chicken with spinach, tomatoes & baby bellas finished in a Madeira wine sauce \$25.95
- Chicken Cognac – Tender Breast of Chicken sautéed with sun dried tomatoes finished in a Cognac \$25.95
- Bacon Wrapped Chicken stuffed with Apple & Cranberry Stuffing with Sweet Asian Sauce \$28.95
- Chicken Stuffed with Spinach & Feta Cheese topped with Velouté Sauce \$29.95

Surf & Turf

- Baked Chicken Breast & Prime Rib of Beef \$32.95
- Baked Chicken Breast & Tenderloin of Beef \$34.95
- Baked Chicken Breast & Baked Stuffed Jumbo Shrimp \$34.95
- Baked Stuffed Boston Scrod & 10 oz. Roasted Prime Rib of Beef \$35.95
- Baked Stuffed Jumbo Shrimp & 10 oz. Prime Rib of Beef \$36.95
- Baked Stuffed Jumbo Shrimp & 8 oz. Tenderloin of Beef \$37.95
- Split Lobster Tail & 8 oz. Tenderloin of Beef \$49.95

Vegetarian

- Vegetable Wellington – Portabella Mushrooms, Zucchini, Yellow Squash, Spinach, Mozzarella & White Wine wrapped in Puff Pastry \$23.95
- Pasta Primavera – Penne Pasta tossed with Red & Green Peppers, Onions, Broccoli Florets, Sliced Mushrooms, Fresh Basil, Olive Oil and Garlic Sauce \$23.95

Children's

- Penne and Marinara Sauce \$15.95
- Chicken Fingers and French Fries \$17.95
- Pigs in a Blanket with French Fries \$16.95
- Jr. Sirloin Steak \$19.95

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Buffet Selections:

Choose 2 Entrees: \$27.95, 3 Entrees: \$34.95 Minimum of 50 persons required for all Buffets. All Buffets include Chef's Selection of Soup, House Salad, Fresh Baked Bread, Butter, Starch and Vegetable of the Day & Coffee Station * Not available for Saturday Evening Weddings

Chicken Madeira - Sautéed boneless chicken breast with spinach, cherry tomatoes & baby bellas finished in a Madeira wine sauce

Chicken Cotali Mar - Grilled chicken breast with pineapple topped with a balsamic glaze, served with house rice and vegetable

Roasted Chicken - Roasted marinated chicken served with roasted potatoes and vegetable

Chicken Mozambique - Boneless cubed chicken breast sautéed in a Mozambique sauce

Chicken Piccata - Pan-seared boneless chicken breast in a lemon butter and white wine sauce with capers

Chicken Cognac - Boneless chicken breast sautéed with sun-dried tomatoes finished in a cognac sauce

Chicken Bruschetta - Grilled boneless chicken breast topped with fresh chopped tomatoes and basil topped with fresh mozzarella cheese & black olives

Chicken Scampi - Boneless chicken breast sautéed in butter, garlic and lemon

Chicken Parmesan - Pan-seared boneless breaded chicken breast baked in our house marinara sauce topped with fresh mozzarella cheese

Chicken, Broccoli Alfredo - Grilled boneless chicken breast over Penne & Broccoli topped with house Alfredo sauce

Traditional Lasagna served with side of meatballs

Pork Loin - Oven roasted marinated pork loin

Pork, Beef or Chicken Alentejana - Marinated beef, pork tenderloin/Chicken sautéed in a savory sauce served with fried diced potatoes, topped with steamed littlenecks

Portuguese-style Roast Beef

Codfish Cakes served with Tartar & Valenciana Sauce

Bacalhau à Gomes de Sá - Shredded salted cod sautéed in olive oil with potatoes, onions, and topped with crumbled boiled eggs

Bacalhau à Bras - Shredded cod fish casserole with onion, parsley, crumbled eggs and thinly sliced french fried potatoes

Fish Fillet à Valenciana - Fried breaded fish fillet topped with sautéed onion, red pepper, and green pepper

Carving Station(s) - Additional fees apply. Please consult your event coordinator for more information.

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Buffet Dessert Options:

Assorted Traditional Portuguese Pastries \$28.00/dozen * Selected Plated Dessert from restaurant dessert menu*

Assorted Cupcakes with Buttercream Frosting \$36.00/dozen * Fresh Fruit Platter \$39.00 per platter *

Cake Cutting Fee \$1.25 per person if Cake is provided by Host



Family Style Selections:

A minimum of 30 persons required for Family Style. All Selections include our Award Winning Kale Soup, Fresh Baked Breads & Butter and Coffee or Tea Station

2 Selections: \$29.95 – Children under 12: \$14.95

*3 Selections: \$36.95 – Children under 12: \$15.95 *House Salad available at \$1.00 pp*

Bacalhau à Gomes de Sá

Shredded salted cod sautéed in olive oil with potatoes, onions, and topped with crumbled boiled eggs

Filetes de Peixe

Fried breaded fish fillets, served with house rice and vegetable

Bacalhau à Bras

Shredded cod fish casserole with onion, parsley, crumbled eggs and thinly sliced french fried potatoes

Fish Fillet à Valenciana

Fried breaded fish fillet topped with sautéed onion, red pepper, and green pepper

Galinha à Madeira

Sautéed boneless chicken breast with spinach, cherry tomatoes and baby bellas finished in a Madeira wine sauce

Galinha à Cotali Mar

Grilled chicken breast with pineapple topped with a balsamic glaze, served with house rice and vegetable

Roasted Chicken

Roasted marinated chicken served with roasted potatoes and vegetable

Galinha Mozambique

Boneless cubed chicken breast sautéed in a Mozambique sauce, served with french fries and rice

Chicken Broccoli Alfredo

Grilled Boneless chicken breast over Penne & Broccoli topped with house Alfredo sauce

Chicken Piccata

Pan-seared boneless chicken breast in a lemon butter and white wine sauce with capers, served with house rice and vegetable

Chicken Cognac

Boneless chicken breast sautéed with sun-dried tomatoes finished in a cognac sauce, served with house rice and vegetable

Pork Loin

Oven roasted marinated pork loin served with roasted potatoes and vegetable

Carne à Alentejana

Marinated pork tenderloin sautéed in a savory sauce served with fried diced potatoes, topped with steamed littlenecks

Portuguese-style Roast Beef

Oven roasted beef served with roasted potatoes and vegetable

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Beverage Menu

COCKTAIL HOUR OPTIONS:

Host Paid Bar Service

Host paid bar service is charged on consumption. Consumption based bars will have an estimated amount charged on the final invoice. A credit card number on file is required for all consumption based open bars. Prices are subject to change without notice. You may also offer a Wine, Beer, Soda Bar on consumption in addition to mixed drinks.

Cash Bar – Where guests pay for their drinks ordered at the bar.

At Cotali Mar we also offer Drink Displays that you may also offer to your guests. Signature Drinks may be offered and priced out for your event. Please consult your wedding coordinator for more information.

Drink Displays

Non – Alcoholic Punch (serves approximately 40 guests) \$100/bowl

Champagne Punch (serves approximately 40 guests) \$175/bowl

Alcoholic Punch (serves approximately 40 guests) \$225/bowl

Cotali Mar Red or White Sangria (serves approximately 40 guests) \$225/bowl

White Wine or Champagne Welcome - Cost of Wine or Champagne plus \$1.00 per person guest fee

Toast

Champagne Toast \$3.25 with Raspberry Garnish \$3.50

White Wine Toast \$2.75

Cotali Mar Children Signature Toast – Milk and Cookie Toast included with Child's Meal

Wine with Dinner

Wines By The Bottle: \$18.95/bottle

Cotali Mar House Wine - Chardonnay & Merlot

*Wine Service Available during dinner – \$1.25 per person

Pitchers of Soda: FREE REFILLS INCLUDED

Pitchers of Soda \$9/pitcher

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Late Night Snacks

A minimum of 75 persons required for all Late Night Snack Items

Diner Theme (items are passed & served to your guests) \$8.95

Please Choose Three Items:

Cheeseburger Sliders served on a Toasted Bun, garnished with Tomato & Lettuce

Mac-n- Cheese Bites

Traditional Pigs in a Blanket

Mini Deep Dish Pizzas

Chicken Wings

Petite Sandwiches \$8.00

*Choice of three: Italian, Chicken Salad, Egg Salad, Tuna Salad, Chourico & Peppers,
Ham & Cheese, Turkey & Cheese*

S'mores Bar \$6.50

Graham Crackers, Hershey's Chocolate Bars, Reese's Peanut Butter Cups and Marshmallows

Milk & Cookie Bar \$5.25

*Chocolate Milk, Strawberry Milk, Coffee Milk & White Milk served in Glass Milk Pitchers with Shot Glasses
& Trays of Warm Chocolate Chip Cookies*

Popcorn Bar Freshly Popped Popcorn \$4.75

Ice Cream Sundae Bar served in Glass Ice Cream Bowls \$8.95

Includes: Vanilla Ice Cream, Cherries and Whipped Cream

Choose One: Gourmet Chocolate Drizzle or Caramel Topping, Marshmallow

Choose Four: M&M's, Mini Milky Ways, Nerds, Gummy Bears, Chocolate or Rainbow Sprinkles,

Mini Marshmallow, Reese's Pieces, Chocolate Chips, Skittles

Choose Two: Strawberries, Crushed Pineapple, Crushed Cone Pieces, Crushed Oreo's, Crushed Walnuts

Crushed Almonds, Crushed Pretzels

Gourmet Mini Assorted Pastry Selection \$5.25

CANDY BAR TABLE & VESSEL RENTAL- \$100.00

*Includes: One 8 foot table with White Linen and White Skirting, 6 Candy Vessels with Serving Spoons, Set Up
-Client Provides Candy, Candy Bags & Cards for Vessels (Optional)*

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Wedding Packages

All Wedding Packages include Passed Appetizers, Family Style Kale Soup & Family Style Garden Salad, Fresh Rolls, Creamery Butter, Choice of Starch & Vegetable, Coffee Station, Assorted Cup Cakes with Butter Cream topping or Cake Pop and After Party Snack Item

Sapphire Package \$50.00

House Cheese Board

Passed Hors D'Oeuvres: Chicken Mozambique Bites, Baked Stuffed Mushrooms, Spanakopita

ENTRÉE SELECTION – CHOICE OF TWO:

Baked Scrod Rockefeller OR Baked Scrod topped with Breadcrumbs Topping

Chicken Madeira OR Chicken Cognac

Portuguese Style Roast Beef

AFTER PARTY SNACK PETITE SANDWICHES – CHOICE OF TWO

Italian, Chicken Salad, Egg Salad, Tuna Salad, Ham & Cheese, Turkey & Cheese

Emerald Package \$65.00

House Cheese Board & Fresh Fruit Display

Passed Hors D'Oeuvres: Chicken Mozambique Bites, Franks in Puff Pastry, Codfish Cakes

ENTRÉE SELECTION – CHOICE OF TWO:

10 oz. Slow Roast Prime Rib of Beef with Au Jus OR 10 oz. Sirloin Steak with Mushroom Demi

Baked Scrod Rockefeller OR Baked Stuffed Jumbo Shrimp

Chicken Stuffed with Spinach & Feta Cheese with Velouté Sauce OR Chicken Madeira

PITCHER OF SODA ON EVERY TABLE

AFTER PARTY PETITE SANDWICHES – CHOICE OF TWO

Italian, Chicken Salad, Egg Salad, Tuna Salad, Ham & Cheese, Turkey & Cheese

Diamond Package \$90.00

Courtyard Wine Welcome: White Wine or Rose

Mediterranean Display with Grilled Chouriço & House Cheese Board

Passed Hors D'Oeuvres: Bacon wrapped Scallops, Beef Teriyaki Bites, Spanakopita, Chicken Mozambique Bites

ENTRÉE SELECTION -

Baked Stuffed Jumbo Shrimp & 10 oz. Filet Mignon of Beef

Chicken Selection of your choice

Champagne Toast

Two Bottles of House Wine at each Table

AFTER PARTY SNACK MENU: Choose from Diner Theme, Milk & Cookie Bar or Petite Sandwiches

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Personal Checklist

1. Guest book with two pens
2. Envelope Basket , Cage or Box
3. Engagement Picture *Optional
4. Cake Knife and Server
5. Toasting Glasses
6. Favors
7. Table Numbers
8. Menu Cards for Tables *Optional
9. Toiletry basket for bathrooms *Optional
10. Place Cards for Foyer Entrance or Framed Seating Chart
11. Guest place card with color coded meal selection (when more than one entrée selection is offered)
 - Red = Beef
 - Yellow = Chicken
 - Blue = Fish
 - Green = Vegetarian
 - Stick Figure = Children's Meal

(Please do not change the color codes as they are industry standards)
12. Room layout with number of guests at each table
13. Break Down of guest meal selections per table (when more than one entrée selection is offered)
14. Children's Meal Selection and Seating Location
15. Vendor List with Phone Number, Contact Names & anticipated time of arrival
16. Bridal Party Introduction Sheet with Phonetic Pronunciation
17. Box for Wedding Cake Top *Optional
18. Disposable Cameras *Optional
19. All Final Counts, Room Layouts, Color Coded Place cards, Misc. Items and Final Payments are required 14 days in advance.

All items must be provided in plastic storage totes with covers and labeled with the event name & date. No cardboard boxes permitted, if so a \$25.00 fee per box will be charged to your account.