

Wedding Check List for Final Meeting

Name

Date

Time

ALPHABETIZED GUEST LIST WITH
TABLE NUMBER AND MEAL CHOICE

ARE YOU DECORATING OUR CURIO IN FOYER?

CARD BOX

CAKE KNIFE

CAKE TOP

CENTERPIECES

DISPOSABLE CAMERAS

FAVORS

FLOOR PLAN WITH NUMBER
OF PEOPLE AT EACH TABLE

GUESTBOOK

PLACECARDS

TOASTING GLASSES

ADDITIONAL ITEMS



*Wedding
Menu
Packages*

Exclusively Yours....

*Five Hour Premium Open Bar
Champagne Toast
Wine Served to Guests with Dinner
Long Champagne Damask Linen
Wedding Consultant
Bridal Suite*



Hors D'Oeuvres

Imported & Domestic Cheeses ~ Vegetable Crudités
One Hour Stationed & Butlered Hors D'oeuvres

Select Two From Each Column

- | | | |
|-----------------------------|-----------------------------|-----------------------------|
| ☞ Chicken Teriyaki | ☞ Spanikopita | ☞ Caprice Skewers |
| ☞ Szechuan Beef Satay | ☞ Vegetable Samosas | ☞ Beef Wellington |
| ☞ Franks in Puff Pastry | ☞ Crab Rangoon | ☞ Scallops Wrapped in Bacon |
| ☞ Chicken Sui-Mei | ☞ Fried Calamari | ☞ Clams Casino |
| ☞ Sausage Stuffed Mushrooms | ☞ Vegetable Spring Roll | ☞ Asparagus in Puff Pastry |
| ☞ Swedish Meatballs | ☞ Antipasto Kebob | ☞ Tenderloin Crostini |
| ☞ Eggplant Rollitini | ☞ Crab Stuffed Mushrooms | ☞ Maryland Crab Cakes |
| ☞ Bruschetta Pomodoro | ☞ Truffle Potato Croquettes | ☞ Kalamata Goat Cheese Tart |
| ☞ Blackened Chicken Skewers | ☞ Risotto Croquettes | ☞ Beef Tender Au Poivre |



Choice of One Salad

Field Greens Salad with Bagel Chip,
Choice of Dressing ~ Champagne Dill, Balsamic and Raspberry
Classic Caesar Salad with Rustic Parmesan Crouton



Choice of One Pasta

Penne a la Vodka,
Cheese Manicotti with Marinara Sauce and Shaved Parmesan Cheese or
Wild Mushroom Ravioli with a Sage Butter Sauce

Choice of Three Entrees

- CHICKEN AMARETTO
Served in a Sundried Tomato, Almond & Amaretto Cream Sauce
- CHICKEN AVELLINO
with Artichoke Hearts, Mushrooms and Capers in a Lemon Wine Sauce
- CHICKEN ROULADE
Sweet Peppers, Fresh Spinach, Sliced with a Light Madeira Wine Sauce
- PAN SEARED SALMON
Citrus Butter Rosette
- BAKED STUFFED SHRIMP
with Crab Stuffing, Drawn Butter
- TILAPIA POMODORO
Fresh Plum Tomatoes, Basil, in a White Wine Sauce
- GRILLED SWORDFISH
Lemon Beurre Blanc Sauce
- ROAST PRIME RIB
with Natural Au Jus



Choice of One Vegetable

Roasted Broccoli with Sliced Garlic and Olive Oil
Green Bean Medley with Baby Corn and Roasted Red Peppers
Sautéed Julienne Vegetables



Choice of One Starch

Classic Rice Pilaf, Roasted Baby Red Bliss Potatoes,
Chive Sour Cream Mashed Potatoes, Peppered Pommes Frites

*Bread and Butter · Coffee Service
Laurel View Country Club Wedding Cake*

Wedding Buffet Package

*Five Hour Premium Open Bar
Champagne Toast
Wine Served to Guests
Long Champagne Damask Linen
Wedding Consultant
Bridal Suite*



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| ☞ <i>Swedish Meatballs</i> | ☞ <i>Antipasto Kebab</i> | ☞ <i>Tenderloin Crostini</i> |
| ☞ <i>Eggplant Rollitini</i> | ☞ <i>Crab Stuffed Mushrooms</i> | ☞ <i>Maryland Crab Cakes</i> |
| ☞ <i>Bruschetta Pomodoro</i> | ☞ <i>Truffle Potato Croquettes</i> | ☞ <i>Kalamata Goat Cheese Tart</i> |
| ☞ <i>Blackened Chicken Skewers</i> | ☞ <i>Risotto Croquettes</i> | ☞ <i>Beef Tender Au Poive</i> |



Salads to include

Field Green Salad with Garden Vegetables and Assorted Dressings
Tomato-Cucumber Salad with Chick Peas and Aged Red Wine Vinegar and Olive Oil
Seasonal Grilled Vegetables



Choice of One Pasta and Sauce

Penne ~ Gemelli ~ Farfalle ~ Rigatoni ~ Cheese Tortellini
A la Vodka ~ Broccoli Garlic and Oil-Roasted Red Pepper Pesto ~ Carbonara

Choice of Two Entrees

BLACKJACK CHICKEN
Peppercorn Crusted with Artichokes, Plum Tomatoes and a Bourbon Demi Glaze
CHICKEN SCARPIELLO
Cherry Peppers, Scallions in Light Lemon Wine Sauce
CHICKEN MARSALA
Sauteed Mushrooms in Marsala Wine Sauce
PAN SEARED SALMON
Capers, Olives, Onions Garlic, Touch of Tomato Sauce
TILAPIA POMODORO
Fresh Plum Tomatoes, Basil, in a White Wine Sauce
NEW ENGLAND HERB CRUSTED SCROD
with Lemon White Wine Sauce



Carving Station - Choice of One

Roast Prime Rib
Oven Roasted Turkey Breast
Honey Glazed Ham
Roasted Pork Loin



Chef's Selection of

Fresh Seasonal Vegetables and Complimenting Starch
Bread and Butter

Coffee Service

Laurel View Country Club Wedding Cake



Contempo Wedding Package

*Five Hour Premium Open Bar
Champagne Toast
Long Champagne Damask Linen
Wedding Consultant
Bridal Suite*



Hors D'Oeuvres

A Decorative Display of International Cheeses ~ Vegetable Crudités
One Hour Stationed & Butlered Hors D'oeuvres

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Tuscan Antipasti Table

An Elaborate Display of Domestic & Imported Cheeses, Prosciutto,
Salami, Capicola, House Marinated Grilled Vegetables and
Fresh Baked Breads served with Infused Oils



Raw Bar

Passed Shrimp, Clams & Oysters
All appropriate condiments

Chef Serviced Pasta Station

Choose Two Pasta and Two Sauces

Penne, Farfalle, Rotini, Tortellini
A la Vodka, Carbonara, Pomodoro, Pesto Aioli



Carving Station

Please Choose Two Carved Items

Roast Prime Rib
Oven Roasted Turkey Breast
Honey Glazed Ham
Roasted Pork Loin
Served with Rolls and Appropriate Condiments



A Symphony of Desserts

A Collection of Classic & Eclectic Specialties

Chocolate Covered Strawberries
Candy Land Display
English Trifle
A Potpourri of Pastries
Cakes & Wedding Cookies
Assorted Mousse Cups
Seasonal Fresh Fruit
International Coffee & Serviced Cordial Bar

*Laurel View Country Club Wedding Cake
Coffee Station*

Enhancements

Pasta and Appetizers

Cavatelli and Broccoli Rabe Sliced Roasted Garlic Extra Virgin Olive Oil
\$1.95 per person (in place of pasta course)

ANTIPASTI PLATE
Assorted Meats and Cheeses, Stuffed Cherry Pepper,
Assorted Olives, Marinated Mushrooms, Peppercini
\$3.50 per person

PANCETTA
Wrapped Diver Scallop with a Basil Pesto Risotto
\$4.50 per person

JUMBO CRAB CAKE
with Roasted Corn Relish
\$4.50 per person

Salads

SEAFOOD SALAD (Shrimp, Calamari, Scallops)
Served in Martini Glass with Whole Crawfish
\$4.50 per person

FIELD GREEN SALAD
Roasted Walnuts, Raspberries, Gorgonzola Cheese and Raspberry Vinaigrette
\$1.50 per person

SLICED BUFFALO MOZZARELLA AND BEEF STEAK TOMATOES
with Wild Greens, Olive Oil and Basil
\$3.50 per person
(in place of salad course)

Intermezzo

Lemon Sorbet
\$1.25 per person

Medley of Fresh Berries

Splash of Champagne in Martini Glass topped with Berry Sorbet
\$2.50 per person

Entree

(Served in place of Entree)

GRILLED FILET MIGNON
Wrapped with Bacon, Enok Mushrooms in a Soy- Honey Reduction
\$6.00 per person

CLUB SURF AND TURF
4 oz Filet Mignon, 4 oz Pan Roasted Sea Bass topped with Frisee
and Lemon Vinaigrette
\$6.00 per person

CRAB CRUSTED SWORDFISH
Enhanced with Roasted Red Pepper Beurre Blanc
\$2.00 per person

STUFFED TWIN LOBSTER TAILS
Seafood Stuffing, Drawn Butter
\$10.00 per person

HERB MUSTARD CRUSTED LAMB RACK
with Mint Demi Glaze
\$4.00 per person

Stations

TUSCAN ANTIPASTI TABLE
An Elaborate Display of Domestic & Imported Cheeses, Prosciutto,
Salami, Capicola, Grilled Vegetables House Marinated,
Fresh Baked Breads served with Infused Oils
\$5.50 per person

BRUSCHETTA BAR
An Array of Olive, Tomato and Roasted Artichoke Toppings
with Toasted Sliced Crostinis
\$2.50 per person
Or Purchase both *Bruschetta Bar* and *Antipasti Table* for
\$7.00 per person

Serviced Pasta Station

Choose Two Pasta and Two Sauces

Penne, Farfalle, Rotini, Tortellini
A la Vodka, Carbonara, Pomodoro, Pesto Aioli
\$5.00 per person

Artistically Carved Ice Sculpture

priced from **\$150** and up

Please add 6% state tax and 19% service fee to the above prices

Symphony of Desserts

Cookie and Espresso Table

Freshly Brewed Espresso & Assorted Cookies

\$3.50 per person

Three Tier Dessert Choice of Three Items

Chocolate Covered Strawberries, Mini Eclairs,
Cannolis, Mini Chocolate Cup Mousse, Mini Cream Puffs,
Mini Assorted Cheese Cake

\$4.75 per person

Dessert Table

Pastries, Cookies & Espresso

\$5.50 per person

Chocolate Fountain

Free Flowing Warmed Milk Chocolate with a Selection
of Dipping Specialties

\$5.50 per person

Add \$1.25 additional for White Chocolate

Viennese Table

CLASSIC & ECLECTIC SPECIALTIES

Fresh Fruit, Pastries, Assorted Cakes, Variety of Cookies,
Mousses, English Trifle

Cordial Bar with Chocolate Cup

Candy Land Fantasy

International Coffees

\$9.95 per person

Candy Fantasy

Chocolate Raisinettes, Peppermint Patty, M&M's,
GummiBears, Mike & Ikes and Skittles

\$3.95 per person

Serviced Flambé

Bananas Foster or Cherries Jubilee

Served with Vanilla Ice Cream

\$3.50 per person

Please add 6% state tax and 19% service fee to the above prices