



**WEDDING SEATED & SERVED BANQUET PACKAGE**

**Entrée Selection**

Petite Prime Rib of Beef	\$42.50	Apricot Glazed Pork Medallions	\$35.25
Carved NY Striploin	\$44.75	Breast of Chicken Marsala	\$32.25
Braised Lamb Shanks	\$37.25	Breast of Chicken Piccata	\$32.25
Roasted Beef Tenderloin	\$51.75	Stuffed Chicken Breast Florentine	\$34.25
Tenderloin of Beef and Salmon	\$45.75	Chicken Breast Marsala	\$32.25
Tenderloin & Chicken Breast	\$44.75	Grilled Pork Rib Chop	\$39.25
Braised Short Ribs of Beef	\$43.50	Grilled Veal Rib Chop	\$48.75
London Broil with Bordelaise Sauce	\$37.25	Herb Crusted Pork Loin	\$33.50
Grilled Fillet of Grouper	\$43.75	Pesto Crusted Salmon	\$35.50
Blackened Chicken New Orleans	\$32.75	Stuffed Portobello Mushroom	\$25.50

**Entrée Accompaniments**

*Choose One Salad, One Starch, One Vegetable*

Fresh Garden Salad	Caesar Salad	Rice Pilaf Paysanne	Broccoli Polonaise
Spring Mixed Salad	Penne with Marinara Sauce	Twice Baked Potato	Honey Glazed Carrots
Seasonal Fruit Salad	Potatoes Au Gratin	Green Beans Amandine	Baby Zucchini and Sunburst
Iceberg Wedge	Potatoes Anna	Seasonal Steamed Vegetables	Grilled Fresh Asparagus
OBC Spinach Salad	Oven Browned Potatoes	Sautéed Patty Pan Squash	Boston Lettuce & Goat Cheese

Assorted Bakery Rolls & Butter, Coffee, Iced Tea

**Includes**

China, Flatware, Dinner Glassware, White or Black 120" Guest Tablecloths, Napkins in White or Black  
 Cake Table, DJ, Registration Tablecloths Included  
 Bar Services Available  
 Complimentary Cake Cutting Service  
 Hors d'oeuvre Items Available

**Pricing**

Pricing is based on 100 Guests  
 75-99 Guests Add \$2.00, 50-74 Guests Add \$4.00, and 25-49 Guests Add \$6.00  
 Catering Staff \$100.00 per Staff Member