

Merri-Makers at Gibbs Hall

On the Suneagles Golf Course

PLATINUM WEDDING PACKAGE

COCKTAIL HOUR:

Butler Passed Champagne garnished with a Strawberry

Fresh Vegetable Crudités with Dipping Sauce

*International Cheese Display of Imported & Domestic Cheeses,
garnished with Seasonal Fresh Fruit & Assorted Crackers*

*Tomato Bruschetta Display drizzled with a Balsamic Reduction
And Hummus Display*

*Butler Passed Hot & Cold Hors D'oeuvres
(See List)*

*Hors D'oeuvres Enhancements
Mini Lamb Chops with a Mint au Jus
Or*

*Chilled Jumbo Shrimptini Cocktail
\$3 Additional Per Person*

Pasta Station

Penne Vodka-Coral

*Miniature Penne Pasta served with Merri-Makers Home-Style Vodka Sauce
With Emerald Green Peas, Plum Tomatoes and Fresh Basil*

And

Cavatelli and Broccoli

*Cavatelli Pasta and Broccoli Florets with Sun-Dried Tomatoes and Olive Oil
Prepared in a Roasted Garlic Broth*

Grated Parmesan Cheese, Crushed Red Pepper and Sliced Italian Bread

RECEPTION

Traditional Champagne Toast

*Merri-Makers Signature Duet Appetizers
(Pre-Selected Choice of One)*

Shrimp Scampi Risotto Cake

Arborio Rice infused with Fresh Garlic and Rock Shrimp served with Field Greens

Grilled Chicken Caesar Salad

*Grilled Breast of Chicken on Hearts of Romaine Lettuce tossed with
Traditional Caesar Dressing and garnished with shaved Asiago Cheese, Garlic Croutons
And Freshly Cracked Black Pepper*

Italian Cold Antipasto
Shaved Prosciutto, Reggiano Pamigiano Cheese, Roasted Red Peppers & Olives
Served with Raddicchio Lettuce

Grilled Shrimp served with Mesclun Mixed Greens
With a Balsamic Glaze

Sliced Tomato & Fresh Mozzarella and Fresh Basil
Drizzled with Aged Balsamic Vinaigrette and Virgin Olive Oil
Served with Hearts of Romaine

Salad (Choice of One)

Fresh Garden Salad topped with Diced Tomatoes, Seasoned Croutons & Balsamic Vinaigrette Dressing
Traditional Caesar Salad topped with Seasoned Croutons & Parmesan Crisps
Gibbs Salad with Dried Cranberries, Bleu Cheese Crumbles, Walnuts & Sliced Granny Smith Apples
Served with a Raspberry Vinaigrette
Spinach Salad with Bacon, Mushrooms, Red Onions, Goat Cheese & a Chianti-Basil Vinaigrette

Entrée (Choice of Three)

Chateaubriand
Sliced Tenderloin of Beef served with a Mushroom Bordelaise Sauce

Herb Encrusted Tilapia Filet
North Atlantic Filet encrusted with Citrus Herbs and Bread Crumbs
On a stream of Fresh Dill Beurre Blanc

Rosemary Salmon
Broiled and topped with a Lemon Burre Blanc

Asiago Chicken
Scallopine of Chicken topped with Grilled Eggplant, Flaked Asiago Cheese in a Light Sherry Sauce

Chicken Saltimbocca
Breaded Filets of Chicken rolled with Prosciutto di Parma, Baby Leaf Spinach and Fresh Mozzarella
Finished with a light Mushroom Madeira Wine Reduction

Chicken Fresco
Scallopine of Chicken topped with a Julienne of Sun-Dried Tomatoes and quartered Artichoke Heart Sauté
Finished with California Sauterne, Lemon Zest and Freshly Cracked Pepper

Accompanied by

Haricot Vert and Garlic Mashed Potatoes

Vegetarian Entrée ~ Grilled Vegetable Napoleon with Balsamic Glaze

Dessert:

Custom Tiered Wedding Cake served with a Chocolate Dipped Strawberry
Fresh Brewed Coffee, Decaffeinated Coffee & Tea

5 Hour Open Bar

\$105.00 Per Person

Plus 3-5% Gratuity Recommended

Plus 7% Sales Tax

~ Discounted Friday & Sunday ~