

Gibbs Hall

On the Suneagles Golf Course

WEDDING COCKTAIL RECEPTION

COCKTAIL HOUR:

Butler Passed Hot & Cold Hors D'oeuvres
(Choice of Eight)

Fresh Vegetable Crudités with Dipping Sauce

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

Tomato Bruschetta & Hummus Display drizzled with a Balsamic Reduction

RECEPTION & DINNER BUFFET:

Traditional Champagne Toast

Fresh Garden Salad or Traditional Caesar Salad

Fresh Mozzarella & Tomato Display with a Balsamic Reduction

Pasta Station (Choice of Two)

Pasta Selections: Farfalle, Cheese Tortellini, Orecchiette or Penne

*Choice of Sauce: Vodka with Prosciutto, Mushrooms & Onions, Alfredo,
Pesto with Plum Tomatoes, Marinara, Bolognese, Carbonara, Puttanesca or Primavera with Garlic & Oil*

Carving Station (Choice of One)

Roast Beef, Baked Virginia Ham, Roast Pork Loin or Oven Roasted Turkey Breast

Hot Chafing Dishes

(Choice of Two from Chafing Dish Selections Menu)

Accompaniments (Choice of Two)

*Steamed Julienne Vegetables * Haricot Verts with Garlic & Oil*

*Roasted Red Bliss Potatoes * Parmesan-Garlic Mashed Potatoes * Garden Blend Yellow Rice*

Dessert:

Custom Tiered Wedding Cake

Fresh Brewed Coffee, Decaffeinated Coffee & Tea

4 Hour Open Bar

\$69⁹⁵ Per Person

Plus 7% Sales Tax & 18% Service Fee

Add \$5 Per Person for an Additional Hour

*Suneagles at Gibbs Hall * 732.389.4300 or 848.456.4260 * www.suneaglesgolf.com * email: info@suneaglesgolf.com*