



# WEDDING BUFFET PACKAGE

*\$75.00 PER PERSON*

## APPETIZERS

*Choice of Two*

Golden Fried Calamari  
Fresh Fruit and Cheese Platter  
Grilled Marinated Vegetables with Parisian Bread  
Swedish, Sweet and Sour, or Italian Style Meatballs  
Buffalo Style, Teriyaki, or Fried Crispy Chicken Wings  
Smoked Salmon with Cream Cheese and Capers

## SALAD

*Choice of One*

Traditional Garden Salad  
Mixed Greens Salad with Candied Walnuts, Dried Cranberries, and Bleu Cheese  
Caesar Salad

## ENTREES

*Choice of Four*

### SEAFOOD

- Baked Haddock
- Baked Stuffed Sole with Crabmeat Stuffing and Topped with Hollandaise Sauce
- Seafood Mac 'n' Cheese with Shrimp, Scallop, and Lobster
- Nut and Honey Crusted Salmon
- Seafood Newburg
- Baked Stuffed Shrimp with Crabmeat Stuffing

### CHICKEN AND TURKEY

- Chicken Marsala
- Chicken Parmesan
- Chicken Cordon Bleu served with Hollandaise Sauce
- Roast Turkey with Stuffing & Gravy

### BEEF AND PORK

- Sliced Roast Beef
- Roasted Pork Tenderloin
- Grilled Beef Tips

### PASTA

- Three Cheese Ravioli or Stuffed Shells with Traditional or Meatless Bolognese Sauce with Peas
- Seafood Ravioli in a Seafood Cream Sauce
- Lobster Ravioli in a Lobster Cream Sauce and Garnished with Scallops and Shrimp
- Vegetable Ravioli in a Light Pesto Cream Sauce

Served with choice of starch: Oven Roasted Potatoes, Rice, or Mashed Potatoes  
Seasonal Vegetable (Chef's Choice), Rolls & Butter, Coffee & Tea

## DESSERT

*Choice of One*

Cheesecake  
Lemon Sorbet with Berries  
Grapenut Custard

Apple Crisp (In Season)  
Strawberry Shortcake (In Season)

Brownie Sundae  
Chocolate Mousse  
Triple Chocolate Cake

# WEDDING BUFFET PACKAGE

## INCLUDES

- Rental of the facility for five (5) hours
- Full length linens with your choice of napkin color
- Event planner with unlimited consultations
- Full bar service (service only - does not include alcohol)
- Champagne toast
- Complete buffet package with
  - Appetizers
  - Salad
  - Choice of Four Buffet Entrees
  - Bread, Vegetable, and Starch
  - Choice of Dessert
  - Coffee and Tea
- Your Wedding Cake plated and served to guests

## EVENT POLICIES

- A \$500.00 deposit must be received within 30 (thirty) days from the date the reservation is made.
- Refund of a deposit is issued when a written notice of cancellation is received at least 90 (ninety) days prior to the scheduled date of the event.
- Final counts for your party are due 1 week (7 days) days prior to the date of the event. Increases in the actual count will be added to the final bill. Decreases will not be credited or deducted from the bill after the final count is received.
- Final payment is due 1 week (7 days) prior to the date of the event.
- Menu prices are based on groups of 25 (twenty-five) people or more. Groups falling below 25 (twenty-five) will receive a \$2.00 surcharge per person.
- State and local taxes (a total of 7%) are not included in the menu pricing and will be added to all items on the final bill
- Gratuity of 18% is not included in the menu pricing and will be added to all items on the final bill.
- Add-on items are not figured in to the pricing of the meal and will be added to the listed menu price along with tax and gratuity.
- All prices are subject to change.
- Before booking your event, please inform the Gloucester House if you or a person in your party has a food allergy.