

MARQUEE EVENTS

featuring the gershon fox ballroom

sample wedding menu

SALAD

(Choice of One)

Wedge Salad – Crisp Iceberg lettuce, Gorgonzola Dressing, Grape Tomato & Crispy Bacon

Baby Mixed Greens - Candied Walnuts, Goat Cheese, Mango & Berry Vinaigrette

Spinach & Roasted Beet Salad - Shaved Red Onion, Blue Cheese Crumbles & Sherry Vinaigrette

Kale Caesar – House made Crouton, Shaved Parmesan & House made Dressing

ENTREES

(Choice of Three Plus Vegetarian; * = Gluten Free)

*Rosemary Roasted Chicken Breast – Fingerling Potatoes, Baby Carrots & Chicken Jus

Chicken Marsala – Wild Mushrooms, Mashed Potatoes, Baby Carrots, Marsala Demi

*Chicken Artichoke – Sundried Tomato, Spinach, Lemon Cream Sauce

*Herb Grilled Swordfish – Lemon scented Jasmine Rice, Butternut Squash Puree

*Bourbon Glazed Faroe Island Salmon Fillet – Maple Butter, Vegetable Quinoa, Cauliflower Mash

Jumbo Baked Stuffed Shrimp – Buttery Cracker Seafood Stuffing, Grilled Asparagus

*Grilled Flat Iron Steak – Chimichurri, Cheddar Mashed Potatoes, Green Beans

*12oz NY Strip – Roasted Shallot Béarnaise, Garlic Mashed Potatoes and Sautéed Broccolini

Braised Beef Short Ribs – Taleggio Polenta, Roasted Brussel Sprouts

*Baked Stuffed Portobello Mushroom – Sun Dried Tomato, Zucchini, Smoked Mozzarella & Chilled Couscous Salad

DESSERT

Coffee & Tea Service

Wedding Cake & Chocolate Covered Strawberries

Children 12 & Under – Chicken Tenders & Fries | Vendor Meals Provided After Guests Have Been Served

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WEDDING DISPLAYS & BUTLER STYLE HORS D'OEUVRES

HARVEST TABLE - INCLUDED IN PACKAGE

Vermont Cheddar, Pepper Jack, Locally Made Brie, Smoked Gouda,
Sharp Provolone, and Swiss Cheese.

Assorted Crackers, Baby Carrots, Julienned Peppers, Radish, Asparagus, and Ranch Dipping Sauce
Paired with Italian Cured Meats, Marinated Artichokes, Pickled Vegetables, Stuffed Grape
Leaves, Tabbouleh Salad, Hummus, Pita Chips. Tastefully Garnished
with Grapes, Strawberries

COLD HORS D'OEUVRES

Herb Cheese Stuffed Dates
English Cucumber Cups Filled with Smoked Salmon
Seafood Salad on Toasted Baguette
Belgian Endive with Dill Scallion Chicken Salad
Tomato & Mozzarella Kebab & Balsamic Reduction
Seared Rare Tuna with Crispy Won Ton & Seaweed Salad

HOT HORS D'OEUVRES

Moo Shoo Duck with Scallions
Vegetable Spring Rolls with Chili Sauce
All Beef Weenies in a Blanket with Stone Ground Mustard
Teriyaki Chicken Skewers
Crispy Potato Pancakes with Smoked Salmon and Garlic Herb Cheese
Tempura Shrimp, Thai Chili Sauce
Spanakopita - Spinach & Feta Triangles
Lemon Scented Chicken Dumplings Soy-Ginger Sauce
Crimini Mushrooms Stuffed with Italian Sausage & Fontina Cheese
Beef Empanada Cumin-Lime Sour Cream
Chicken Satay Curried Peanut Sauce
Crispy Crab Cakes Lemon Aioli
Beef Steak Skewer, Chipotle Dipping Sauce
Cherry and Brie Cheese wrapped in Phyllo Dough
Sea Scallops Wrapped in Bacon, Dijon Dipping Sauce
Toasted Corn Polenta with a Sun Dried Tomato Pesto
Phyllo Cup filled with Vegetable Ratatouille and Goat Cheese