

SILVER

WEDDING PACKAGE

½ Hour Guest Boarding Time with Welcome Aboard Drinks

½ Hour Wedding Ceremony Time

4 Hour Sailing Time

½ Hour Guest Disembarking Time

Cocktail hour of butlered & displayed hors d'oeuvres & stations

Choice of Buffet or Plated Service at no additional charge

Customized 3-tiered Wedding Cake with cake tasting & customization

Choice of Premium Open Bar or Unlimited Beer, Wine Bar

Champagne toast

Choice of Napkin and Lighting Colors

Chiavari Dining Chairs

Plasma Screens to Display Couple's Pictures

Tables, chairs, linens, china, silverware, glassware

Professional Maitre'd to Execute Event

Coast Guard-Certified Captain & Marine Crew

Professionally Trained and Attired Bartenders and Waitstaff

Additional hour of private photography time for the couple, bridal party and family
before guests board

COCKTAIL HOUR

Horn of Plenty Station

Fresh Garden Crudité Display

Assortment of Fresh Cut Garden Vegetables served with
Bleu Cheese Dressing

Display of International Cheeses

A Tempting Assortment of International Cheeses
With Crackers

Fresh Sliced Fruit Display

A Variety of Seasonal Fruit

Chaffer Style

Mussels Posillipo
Swedish Meatballs
Bowtie Primavera

Butler Passed Hors D'oeuvres

(Choose 4)

Goat Cheese Tartlet / With Bella Mushroom

Breaded Butterfly Shrimp / With Cocktail Sauce

Cheese Wrapped In Puffed Pastry

Marinated Chicken Kabob / With Orange Ginger Sesame

Broccoli Cheddar Melt

Sweet Pepper Picante / Stuffed With Fresh Mozzarella & Champagne Vinaigrette

Potato Pancakes / With Apple Sauce

Vegetable Spring Roll / With Ginger Soy Sauce

Beef Franks Rolled In Puffed Pastry / With Mustard

Spanakopita - Spinach Leaves, Feta Cheese Stuffed in Light Filo Dough Baked Golden Brown

Silver Sit Down Dinner Menu

(ratio of guest entrees must be given to Chef 2 weeks prior)

Appetizer

Penne w/ Pink Vodka Sauce

Salad

Chef Seasonal Salad

Entrée's

Certified Choice Black Angus Short Ribs

Served with Garlic Herbed Mashed Potato & Vegetable De Jour

French Cut Breast Of Chicken, Shallots, Mushrooms, Spinach

Served with Roasted Red Potato & Vegetable De Jour

Atlantic Salmon Enrobed In A Rich Dill Veloute

Served with Roasted Red Potato & Vegetable De Jour

Pasta

Or

Combo Medley

French Cut Chicken Breast, & Atlantic Salmon on one plate with Potato & Vegetable De Jour
(If you choose the combo medley, it's served to all guests)

Desserts

Customized 3-Tiered Wedding Cake

or

New York Cheese Cake, Tiramisu, Dark Side of the Moon (chocolate cake)

Silver Buffet Menu

Chicken

(Choose 1)

Chicken Marsala
 Chicken Piccata
 Chicken Stir Fry
 Stuffed Chicken
 Chicken Saltimbocca
 Chicken Parmesan
 Chicken Francesca

Beef

(Choose 1)

Beef Bourguignon
 Beef Stroganoff
 Top Sirloin of Beef
 Brisket of Beef

Fish

(Choose 1)

Tilapia w/ lemon butter & white wine
 Salmon w/ Orange Sauce
 Salmon w/ Dill Sauce
 Swai w/ lemon butter & white wine

Pasta

(Choose 1)

Pasta

Rigatoni
 Tortellini
 Penne
 Baked Ziti
 Farfalle

Sauces

Alfredo
 Marinara
 Pink Vodka
 Garlic & Pesto
 Bolognese

Salad Bar

A Wide Variety of Fresh Fruit & Seasonal Salads

Rice

(Choose 1)

Rice Pilaf
 Yellow Rice

Potatoes

(Choose 1)

Roasted Red Potatoes
 Mashed Potatoes
 Sweet Mashed Potatoes

Vegetables

(Choose 1)

Mixed Vegetables
 Green Bean Almandine
 Glazed Carrots
 Broccoli

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or

New York Cheese Cake, Tiramisu, Dark Side of the Moon (chocolate cake)