

WEDDING PACKAGES



OUR WEDDING PACKAGES INCLUDE

- ❖ Bountiful Display of Imported and Domestic Cheese with Gourmet Crackers
- Fresh Vegetable Crudités Display with Herb Dips
- Exquisite Dinner prepared by our Culinary Experts
- China, Glassware and Silverware
- Choice of Linen and Napkins
- ❖ Your Guests will be Pampered by our Professional Black Tie Service



WEDDING DINNER BUFFET

HORS D'OEUVRES

(Please select four)

Passed Butler Style by our Professional Staff

Teriyaki Beef Skewers
Herbed Sausage and Mozzarella stuffed Mushroom Caps
Rosemary and Prosciutto stuffed Mushroom Caps
Boursin Cheese on Cucumber Rounds
Indian Lemon Chicken Skewers

Beef Satay with Peanut Sauce Miniature Bruschetta Fried Plantains with Mojo Sauce Medallions of Chicken Pesto Spinach and Feta Cheese in Puff Pastry

SALAD COURSE

(Please select one)

Cupid Salad

Baby Spinach and Field Greens, Strawberries, Walnuts and Gorgonzola Cheese with a Strawberry Vinaigrette

Dressing

Caesar Salad

Romaine Lettuce, Garlic Croutons and Asiago Cheese with Our own Caesar Dressing

Sun-Kiss Salad

Wild Field Greens, Sun-dried Cranberries, Honey Walnuts and Goat Cheese with a Lemon Poppy Seed Dressing

Specialty Salad with Mandarin Oranges Mesclun Mix, Mandarin Oranges, Pecans, Bermuda Onions with Herbal Vinaigrette

Traditional Garden Salad House Mixed Greens, Tomatoes, Cucumbers and Bermuda Onions with a choice of Dressing

APPETIZER COURSE

(Please select one)

Coconut Fried Rice

Marinated Grilled Vegetables

Cucumber, Tomato and Basil Salad

Zucchini Salad with Poppy Seed Dressing

The Catering charge does not represent a tip for wait staff employees, Catering employees or Catering bartenders

413-734-9267 fax 413-734-4123 www.elegantaffairs-mass.com eaoffice@elegantaffairs-mass.com



ENTRÉE SUGGESTIONS

(Please select two)

MEAT CHOICE

Roasted Pork Shoulder (Marinated with Sofrito and Slow Roasted)

Herb Roasted Pork Loin
(Seared and Slow Roasted served with Cracked Pepper Mustard, Port Orange and Horseradish Sauces)

Roast Baron of Beef with Cabernet Sauce
(Slow Roasted Seasoned Sirloin served rare with a Cabernet and Peppercorn Burgundy Sauces)

Smoked Prime Rib (House Smoked with Apple Wood/Hickory Chips served with Barbecue Shallot Sauce and Au Jus)

Herb Crusted Tenderloin of Beef (Slow Roasted served with Lemon Horseradish, Béarnaise and Gorgonzola Demi-Glaze Sauces) (Add \$2.00 per person)

POULTRY CHOICES

Boneless Breast of Chicken Apricot (Sautéed and Seasoned served with Nectar of Apricot Sauce)

Boneless Breast of Chicken Milano (Overstuffed with Sun-dried Tomatoes, Black Olives and Pine Nuts served with a Roasted Red Bell Pepper Sauce)

> Lemon Herb Chicken (Marinated and Grilled to perfection served with a Tangy Lemon Sauce and Fresh Herbs)

Boneless Breast of Chicken Cape Cod (Overstuffed with Cranberry Walnut Bread stuffing topped with a Cranberry Glaze)

Boneless Breast of Chicken Scaloppini (Seared and Seasoned served with a Light Mushroom Marsala Sauce)

SEAFOOD CHOICES

Seafood stuffed Sole with Newburg Sauce (Sole stuffed with Fresh Seafood stuffing and served with Traditional Newburg Sauce)

> New England Baked Scrod (Hand Breaded, Slow Baked and served with Fresh Lemon Wedge)

Filet of Sole Almandine
(Sautéed and Deglazed with a White Wine Lemon Juice and topped with Mushrooms and Toasted Almonds)

Pan Roasted Sea Bass with Lemon Beurre Blanc (Fresh Roasted Sea Bass served with a Lemon Butter Sauce) (Add \$2.00 per person)

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POTATO/RICE CHOICES

(Please select one)

Hasselback Potatoes

Orange Roasted Potatoes

Oven Roasted Red Bliss Potatoes with Fresh Rosemary

Long Grain and Wild Rice Blend

Garlic Mashed Potatoes

Parsley Dill Red Bliss Potatoes

Rice and Gandules

VEGETABLE CHOICES

(Please select one)

Broccoli and Carrot Stir Fry

Lemon Pepper Carrots and Broccoli

Sesame Ginger Pea Pods, Summer Squash and Zucchini

Baby Carrots with Amaretto Glaze

Stir Fry Vegetables

Broccoli Polonaise

Meals served with Dinner Rolls and Flavored Butters Coffee, Decaffeinated Coffee and Assorted Teas

\$48.00 per person

(Please add 23% Catering Charge and 7% Sales Tax to above price)



GENERAL INFORMATION

PAYMENTS

A non-refundable Seven Hundred Dollar (\$700.00) deposit is required to guarantee and secure the menu price and function date. Upon confirmation the final payment is due no later than day of event. Payment may be made by either check or credit card. We accept American Express, Visa and MasterCard.

GUARANTEES

A guarantee number of guests attending the reception must be finalized with Elegant Affairs Seventy-Two (72) hours before the reception.

BEVERAGES

Elegant Affairs can provide all types of alcoholic and non-alcoholic beverage services. We have full liquor liability coverage and our staff is fully trained in the proper liquor handling procedures. We can provide all glasses, ice, cocktail napkins, mixers and garnishes with a professional bartender.

RENTALS and FACILITY FEES

Elegant Affairs is available to assist you with any rental requirements such as tents, tables, chairs, dance floors and other items you may request for your special event. We will coordinate all the details and make all the arrangements for you at the most competitive price. Client is responsible for all facility rental fees.

MENU

Your menu selections need to be finalized no later than two weeks prior to your reception. With advance notice, requests for special dietary needs can be accommodated.

OUR COMMITMENT

Elegant Affairs is committed from the first planning meeting to the end of your special day to make sure this is truly a memorable event. We will only schedule one wedding reception per day so you have all of our management and professional staffs' full attention and dedication. You will meet with the owner of Elegant Affairs personally to coordinate and plan your special day. We are here to make sure your reception is a memorable event.