



Duchess Reception Package

Your Package Includes:

**Hors D'oeuvres Featuring
Combination International Cheese and Vegetable Board
Domestic and Imported Cheese, fresh mini Vegetable Crudités and Dipping Sauces
Assorted Cold Canapés
Displayed Hot Hors D'oeuvres**

**Open bar for four hours
Well liquor, domestic bottled beer, house wines, non-alcoholic beer & wine, assorted
sodas**

**Champagne Toast
With Riveredge Label - one pour**

**Full Course Plated Dinner or Buffet Dinner
Menu selections on the reverse side**

**Traditional Tiered Wedding Cake
Four Hours Professional DJ Service
Chair Covers
Jacuzzi suite for the Bridal Couple for the night of the reception**

\$92.95 per person	150 adult guests minimum guaranteed
\$96.95 per person	100 adult guests minimum guaranteed
\$100.95 per person	75 adult guests minimum guaranteed
\$108.95 per person	50 adult guests minimum guaranteed

**Children 4 -12 years of age \$42.95 per child
Tax and Service Charge additional**

HOT HORS D'OEUVRES

(choose one)

Scallops wrapped in Bacon
Bruschetta with chopped Tomato, Basil and Garlic
Mini Beef Wellington

DUCHESS SITDOWN DINNER

Appetizer

(choose one)

Fresh Fruit with Mango-Raspberry Coulis
New England Clam Chowder
Tomato Tarragon Bisque
Chilled Tortellini Alfredo

Salad

Mesculin Baby Field Greens with Balsamic Vinaigrette

Entrée

(choose two)

Prime Rib au jus
(served with horseradish sour cream sauce)
Chicken Marsala
(boneless, skinless breast sautéed, served with Marsala sauce)
Fresh Swordfish
(marinated, grilled and topped with lemon caper butter)

Chef's choice of Seasonal Vegetable and Starch

All entrees served with fresh baked Rolls & Butter, Coffee, Tea or Decaf.

DUCHESS BUFFET

Riveredge Garden Salad with House Dressing
Marinated Tomatoes
Neptune Salad
(food allergies-should list seafood that will be in the salad)
Mushroom, Artichoke and Roasted Red Pepper Salad
Carved Steamship Round of Beef
Chicken Francaise
Pesto roasted Salmon with sauce Ratatouille
Sun-dried Tomato and Spinach Ravioli with Asiago Cream Sauce
Chef's choice of Seasonal Vegetables and Starch
Fresh baked Rolls & Butter
Coffee, Tea, Decaf