

## Wedding Party Plan

*The Madison's Cocktail Hour Reception consists of Hors D'oeuvres Passed Butler Style, served from Captain's Stations and Cold Displays.*

### Butler Service Hors D'oeuvres

*Brioche of Onion Soup*

*Mini Chicken Quesadilla*

*Sliced Beef on Toasted Baguette*

*Vegetable Spring Rolls, Ponzu Dipping Sauce*

*Lobster Profiterole*

*Lemongrass & Chicken Pot Sticker*

*Fricassee of Duck, Confit served on Edible Spoon*

*Smoked Salmon California Roll*

*Pan Seared Ahi Tuna on a  
Crispy Wonton with Wasabi Vinaigrette*

*Chilled Shrimp and Snow pea, Asian Dipping Sauce*

*A Variety of Captain's Stations to select from.*  
*(Choice of four)*

**Carving**

*(Choice of Two Meats)*

*Pastrami or Corned Beef, Honey Mustard*  
*Roast Vermont Turkey, Walnut Cranberry Relish*  
*Baked Virginia Ham on the Bone, Bourbon Glaze*  
*Roasted Fresh Pork Loin, Demi Glaze*  
*Roasted Leg of Lamb, Fresh Mint Sauce*

**Pasta Station**

*(Choose from any Two Sauces)*

*Pink Vodka Sauce, Carbonara, Bolognese, Mediterranean*  
*Pesto, Primavera, Alfredo, Fra Diablo, Fileto Di Pomodoro*

**Sauté Stations**

*(Choose One)*

*Bay Scallops and Shrimp Scampi*  
*Portobello Mushrooms, Arugula and Tomato*  
*Tidbits of Veal with Wild Mushroom Ragout*  
*Escargot in Garlic Herb Butter with Crostini*

## Crepe Station

*Crepes Made to Order, with a Variety of Fillings*

## Silver Chafing Dishes

Choose Three

Eggplant Rollentine, Baked Eggplant stuffed with Ricotta, Tomato and Mozzarella

Zuppa de Pesce Spicy Tomato Broth with Shrimp, Calamari, Scallops, & Mussels

Paella Valenciana Chicken, Spanish Sausage, Shrimp, with Saffron Rice

Crôle Jambalaya with Chicken, Andouille Sausage, & Chorizo

Miniature Meatballs in a Stout Infused Bar B Que Sauce

Tortellini Carbonara with Bacon and Peas

## Polenta Station

*Polenta Rounds topped with Sautéed Wild Mushrooms*

## Mashed Potato Martini Station

*Gourmet Mashed Potatoes served in Martini Glasses*

*Served with Various Toppings*

## Satay Station

*Skewers of Chicken and Beef*

*With a Spicy Thai Peanut Sauce*

*And Cold Thai Noodle salad*

**Asian Stir-Fry Station**

*Lo-Mein Noodles, Chinese Vegetables, Stir-Fry Chicken and Beef  
Served Wok-Style with Asian Garlic Sauce*

**Smoked Fish Display**

*"World Famous Perona Farms Smoked Salmon"  
and appropriate Garnish, Sliced to Order*

**Sushi Station (per person suppl.)**

*Attired Sushi Chef preparing the "Freshest Sushi,  
Sashimi, Kapamaki and other favorites*

**Fresh Seafood Bar (per person suppl.)**

*Fresh Shrimp Cocktail, Clams & Oysters on the Half Shell  
Chilled ½ Maine Lobsters  
Lemon Wedges & Appropriate Garnish*

## *Cold Display Table*

### *Ice Carving*

*Grilled Marinated Vegetables*

*Mirror Display of International and Domestic Cheeses*

*Seasonal Fruits and Berries*

*Fresh Mozzarella and Roasted Peppers*

*Assorted Air Dried Meats*

*Olive Station*

*Crostini Station with Various Toppings*

*Hummus, Tomato & Basil, Pesto*

*Assorted Flat Breads, Focaccia & Bread Sticks*

## Dinner

*Champagne Toast*

*Seasonal Hot or Cold Appetizer*

*Selected Salad or Intermezzo*

### Tableside Choice Day of the Wedding:

- 1. Pan Seared Breast of Chicken or Pan Seared Filet of Salmon...*
- 2. Roast Chateaubriand Bordelaise or Pan Seared Breast of Chicken...*
- 3. Pan Seared Breast of Chicken, Salmon or Roast Chateaubriand...*

*Seared Tuna, Chilean Sea Bass or Grouper  
as Other Fish Options (Market Price)*

### Combination Entrée:

- 4. Combination of Lobster Tail and Filet Mignon...*

*Customized Wedding Cake*

*Baked on Premises*

*Seasonal Dessert*

*Five Hours of Open Bar Dispensing  
Premium Liquor, Wine, Beer, Juices, Soft Drinks,  
Cordials*

*Coffee, Teas*

*Deluxe Complimentary Accommodations for  
The Bride and Groom The Night of the Wedding*

*Special Room Rates for Out of Town Guests*

*Maps & Escort Cards Included*

*Prices Do Not Include 7% Sales Tax & 20% Service Charge  
Pricing is Based on a Minimum of*