

BRANCHES

BANQUETS • WEDDINGS
& EVENTS

Wedding

Cocktail Style Reception



5 HOUR EVENT INCLUDES

4.5 Hour Premium Open Bar
2 Signature Drinks

Bridal Suite
Ceremony Space & Set Up



CEREMONY – 5:00 PM

BAR OPENS – 5:30 PM

****NO SHOTS ON OPEN BARS****

GRAZING TABLE PRESENTED – 5:30 PM - 8:30 PM

Grazing Table Replenished Through Dessert Service

Assorted Vegetables, Dips, Crackers, Spreads, Cheese, Jams, Deviled Eggs, Cured Meats, Bread Variety, Nuts, Dipping Oils, Olives & Pickles

+ Add Shrimp Bowl (100 Pieces)* + Add Raw Bar - Oyster, Shrimp & Clams*

COCKTAIL HOUR – 6:00 PM - 7:00 PM

Passed Hors d'Oeuvres – Choose 6

HOT SPECIALTY STATIONS – 7:00 PM - 8:00 PM

Chef Attended – Choose 3

Mashed Potato Station

Mashed Idaho Potatoes
Served in Martini Glass

Topping Choices: Fresh Chives, Butter,
Sour Cream, Bacon, Cheddar Cheese,
Broccoli, Homemade Gravy

Macaroni & Cheese Station

Cheese Sauces:

Asiago, Provolone & Cheddar

Topping Choices: Bacon, Fresh
Chives, Cheddar Cheese

+ Add **Lobster***

Pasta Station

Choose Two:

Four Cheese Beggars Purse with
Creamy Alfredo Sauce

Penne Vodka with Crispy
Pancetta & English Peas

Rigatoni Pomodoro & Basil

Grilled Vegetable Ravioli
with Sage Bisque

Tortellini Bolognese

Asian Wok Station

Served with Variety of Chinese
Vegetables, Lo Mein & Fried Rice
Beef, Chicken

By-the-Sea Station*

Crispy Fried Calamari, Mussels
Marinara, Baked Clams Oreganato
& Warm Old Bay Peel & Eat Shrimp

Paella

Cast Iron Skillet with
Saffron Scented Rice,
Garnished with Chicken,
Chorizo Sausage & Seafood

CARVING STATION

Ham

Turkey

Pork

Sirloin Steak*

Beef Tenderloin*

Prime Rib*

WEDDING CAKE CUTTING – 8:30 PM

DESSERT DISPLAY – 8:30 PM - 10:00 PM

Wedding Cake • Pastries & Cookies • Coffee Station

+ Add Ryan's Homemade Ice Cream Sundae Bar*

**Available at an additional cost per person. See our banquet manager for details.*

BRANCHES

HORS D'OEUVRES

Passed Butler Style

TIER 1 – Choose 3

Raspberry & Brie in Phyllo

Edamame Dumplings
with Teriyaki Sesame Sauce

Vegetable Dumpling
with Thai Chili Sauce

Pistachio & Goat Cheese Lollipop

Thai Spring Roll
with Orange Ginger Glaze

Mini Eggplant Rollatini

Caprese Skewers
(Mozzarella, Tomato, Basil)

Wild Mushroom Risotto Cake
with Truffle Glaze

Franks in a Blanket

Mini Reuben

Mini Quesadilla
(Chicken or Beef)

Candied Bacon Strips

Chicken Satay with Teriyaki Glaze

Buffalo Chicken Rangoon
with Bleu Cheese

Mushrooms Stuffed
with Sausage & Mozzarella

Bacon Wrapped Dates
with Cream Cheese

Sesame Chicken with Ginger Glaze

Watermelon & Feta with Microbasil

TIER 2 – Choose 3

Panko Crusted
Orange & Ginger Shrimp

Coconut Shrimp

Tequila Marinated
Shrimp Skewer

Shrimp Spring Roll
with Sweet Cilantro Thai Chili

Shrimp Kebab
with Roasted Garlic Aioli

Crab Cake with Chipotle Mayo

Citrus Crab Salad in Endive

Crabmeat, Pineapple,
Cilantro Asian Spoons

Bacon Wrapped Scallops

Mini Fish Taco
with Avocado & Spicy Aioli

Seared Sesame Crusted Tuna

Baked Clams Oreganata

Lamb Chops with Chutney

Petit Filet Mignon with
Caramelized Onions on Brioche

Filet Mignon Crostini
with Horseradish Cream