



## Raffael Package



A Dream Picture



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- Use of our elegant ballroom for five hours
- Our romantically lit Garden Gazebo area and private indoor photography room for your photo session
- Private cocktail room overlooking our beautifully landscaped Garden Gazebo
- Complete supervision by our Maitre D' from start to finish
- Bartender services
- Personal attendant for the Bridal Party
- Choice of elegant floor length tablecloths and dinner napkins
- A complete four course meal of your choice
- Elegant brass or silver candelabras for your head table
- Raspberry garnished champagne toast for all your guests
- Cake cutting
- Lemon wheel in water glasses
- Private Bridal changing room
- Coat room attendant
- Choice of two entrées at no extra charge, priced according to individual dinners
- Elegantly-styled table assignment numbers
- Your choice of wedding invitations and placecards from our extensive collection
- Engraved cocktail napkins
- Bridal guest book and pen
- Champagne toast glasses for Bride and Groom
- Fresh floral arrangements for your head table
- Elegant tiered wedding cake
- Imported cheeses, fresh fruits, gourmet crackers and vegetable crudite for your guests and bridal party during photography session
- Champagne for the bridal party during the photography session
- White glove service, butler style during cocktail hour and dinner
- Elegantly decorated entrance with tulling on staircase
- Three votive candles per table

- Deluxe hi-rise fresh floral centerpieces for each guest table
- Open bar during cocktail hour for all your guests and bridal party
- Hot hors d'oeuvres served during cocktail hour for guests and bridal party – four pieces per person
- Elegant linen chair covers with satin bows

MINIMUM OF 125 GUESTS

**Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

### **Chicken Francese**

*Egg dipped and sautéed in a light white wine sauce*

### **Chicken Raffael**

*Stuffed with boursin cheese, arborio rice and fresh herbs, topped with velouté sauce*

### **Chicken Marsala**

*With tender fresh mushrooms, imported ham and a sweet marsala wine sauce*

### **Chicken Saltimbocca**

*Topped with parma prosciutto, fresh sage and asiago cheese in a white wine lemon sauce*

### **Roast Prime Rib of Beef**

*Au jus (boneless)*

### **Sliced Tenderloin of Beef**

*With a mushroom bordelaise sauce*

### **10 oz Char-Grilled Filet Mignon**

*With bernaise sauce*

### **Grilled Salmon**

*With citrus beurre blanc sauce*

### **Grilled Swordfish**

*With lobster herb butter sauce*

### **Baked New England Schrod**

*With seasoned lemon butter crumbs*

### **Baked Stuffed Jumbo Gulf Shrimp**

*With seafood stuffing*

### **Land and Sea Grille - A 6oz Filet Mignon**

*With Baked Stuffed Jumbo Shrimp*

*With Salmon*

*With Lobster*

All entrée selections include your choice of appetizer, salad, vegetable, starch and dessert. Please refer to "course selections." Accompanied by coffee, decaf coffee and tea. Selection limited to two choices. All prices subject to 7% State and Local Tax and 20% Administrative Fee. All prices subject to change.