

Merri-Makers at Gibbs Hall

GOLD WEDDING PACKAGE

COCKTAIL HOUR

Fresh Vegetable Crudités with Dipping Sauce

*International Cheese Display of Imported & Domestic Cheeses,
garnished with Seasonal Fresh Fruit & Assorted Crackers*

*Butler Passed Hors D'oeuvres
(See List)*

*Hors D'oeuvres Enhancements
Mini Lamb Chops with Mint au Jus*

or

*Chilled Jumbo Shrimptini Cocktail
\$3 Additional Per Person*

Pasta Station

Penne Vodka-Coral

*Miniature Penne Pasta served with Merri-Makers Home-Style Vodka Sauce
With Emerald Green Peas, Plum Tomatoes and Fresh Basil
and*

Cavatelli and Broccoli

*Cavatelli Pasta and Broccoli Florets with Sun-Dried Tomatoes and Olive Oil
Prepared in a Roasted Garlic Broth
Grated Parmesan Cheese, Crushed Red Pepper and Sliced Italian Bread*

Reception

Traditional Champagne Toast

Salad:

(Choice of One)

*Fresh Garden Salad topped with Diced Tomatoes, Seasoned Croutons & Balsamic Vinaigrette Dressing
Traditional Caesar Salad topped with Seasoned Croutons & Parmesan Crisps*

*The Gibbs Salad with Dried Cranberries, Bleu Cheese Crumbles, Walnuts & Sliced Granny Smith Apples
served with Raspberry Vinaigrette Dressing*

*Pear and Gorgonzola Salad – Red Wine Poached Bartlett Pears and crumbled Gorgonzola Cheese on a bed of Field
Greens sprinkled with candied Pecans and dressed with Champagne Vinaigrette*

Entrée:

(Choice of Two)

Rosemary Salmon

Broiled & topped with a Lemon Beurre Blanc

Herb Encrusted Tilapia Filet

Baked with Seasoned Bread Crumbs & topped with Fresh Dill Buerre Blanc

Stuffed Tilapia Filet

Filet of Tilapia filled with Old Bay scented Maryland Lump Crabmeat with a Sherry Lobster Sauce

Asiago Chicken

Scallopine of Chicken topped with Grilled Eggplant, Flaked Asiago Cheese in a Light Sherry Sauce

Chicken Saltimbocca

*Breaded Filets of Chicken rolled with Prosciutto di Parma, Baby Leaf Spinach and Fresh Mozzarella
Finished with a light Mushroom Madeira Wine Reduction*

Chicken Fresco

*Scallopine of Chicken topped with a Julienne of Sun-Dried Tomatoes and quartered Artichoke Heart Saute
Finished with California Sauterne, Lemon Zest and Freshly Cracked Pepper*

Accompanied by

Haricot Vert and Garlic Mashed Potatoes

Vegetarian Entrée ~ Grilled Vegetable Napoleon with Balsamic Glaze

Dessert:

Custom Tiered Wedding Cake

Fresh Brewed Coffee, Decaffeinated Coffee & Tea

5 Hour Open Bar

\$92.95 Per Person

Plus 3-5% Gratuity Recommended

Plus 7% Sales Tax

~ Discounted for Friday & Sunday ~