

Pines Manor

Classic Wedding Package

Cocktail Hour

- ☞ Five Hour Open Premium Bar
- ☞ Our Signature White Glove and Silver Tray Champagne with Strawberry Greeting

International Cheese Displays

Assorted Cold Canapés to Include:

- Smoked Salmon
- Pita Crisps with Hummus
- Tomato and Mozzarella Skewers
- Avocado Tartlette with Tomato Relish
- Polenta & Sun-dried Tomato Tapenade
- Cilantro-Lime Crab Salad in Phyllo Cup

Passed Hors d'oeuvres

- Tiropitakia
- Spanakopita
- Empanadillas
- Stuffed Clams
- Franks in Quilt
- Potato Pancakes
- Assorted Quiche
- Coconut Shrimp
- Scallops Wrapped in Bacon
- Pork Satay with Plum Sauce
- Bacon Wrapped Beef Noisettes
- Crabmeat filled Mushroom Caps
- Teriyaki Glazed Beef Mignonettes
- Chicken Satay with a Thai Chili Sauce
- Shrimp Tempura with Orange Ginger Sauce



Served in Copper Chafing Dishes

- Fried Calamari
- Shrimp a la Pines
- Eggplant Rollatini
- Apricot & Sesame Glazed Chicken
- Ginger & Lemon Grass Braised Boneless Short Ribs



Classic Wedding Reception Dinner Menu

☞ Champagne Toast

First Course (Choice of one)

Fruit Cup
Penne a la Vodka
Fresh Mozzarella and Tomato

Salad (Choice of one)

Caesar Salad
Classically prepared
Baby Spinach Salad
With sliced portobello mushrooms and lemon thyme vinaigrette
Greek Salad
Olives, tomatoes, feta cheese, cucumbers in a red wine vinaigrette
Pines Manor Salad
Mixed greens, cucumbers, tomatoes and croutons with a parmesan peppercorn dressing

Entrée (Choice of two)

Grilled Salmon
With wild rice and chef's vegetable
Breast of Capon
With herb rice stuffing and chef's vegetable
Roast Prime Rib
Served with roasted potato and chef's vegetable
Chicken Francaise
Served with roasted potato and chef's vegetable
Pork Chop
Served with apple chutney and mashed sweet potatoes
Moroccan Spice Vegetarian Turnover
A medley of stewed vegetables with golden raisins, wrapped in a puff pastry
Frenched Chicken Breast
Stuffed with boursin cheese served with garlic mashed potatoes and a roast chicken jus

Dessert

Tiered Wedding Cake • Freshly Brewed Coffee • Decaffeinated Coffee • Tea

Package Includes

Floor Length Linens • Bridal Suite • Votive Dinner Candles • Fresh Flowers for the Bridal Table
Sweetheart Ice Sculpture • Complimentary Hotel Room for Bride & Groom • Place Cards & Direction Cards

Classic Wedding Package not available on Fridays in May and December.



Pines Manor

Diamond Wedding Package

Cocktail Hour

- ☞ Five Hour Open Premium Bar
- ☞ Our Signature White Glove and Silver Tray Champagne with Strawberry Greeting



International Cheese Displays

Spiced Seared Salmon

Assorted Cold Canapés to Include:

- Cilantro-Lime Crab Salad in Phyllo Cup
- Polenta Hearts & Sun-dried Tomato Tapenade
- Smoked Salmon • Avocado Tartlette with Tomato Relish
- Tomato and Mozzarella Skewers • Pita Crisps with Hummus

Passed Hors d'oeuvres

- Shrimp Tempura with Orange Ginger Sauce
- Potato Pancakes • Spanakopita • Scallops Wrapped in Bacon
- Assorted Quiche • Empanadillas • Pork Satay with Plum Sauce
- Stuffed Clams • Franks in Quilt • Tiropitakia • Coconut Shrimp
- Teriyaki Glazed Beef Mignonettes • Bacon Wrapped Beef Noisettes
- Crabmeat filled Mushroom Caps • Chicken Satay with a Thai Chili Sauce

Pasta Station (*Choice of Two*)

- Orecchiette – Baby spinach, pine nuts and pesto
- Rigatoni – Grilled Italian sausage and broccoli rabe
- Penne – Pink vodka with fresh basil and shaved parmesan cheese
- Farfalle – Mushrooms, sundried tomatoes, peas and roasted garlic cream
- Fusilli Mascarpone Bolognese – Ground beef and veal folded in a creamy tomato and basil sauce

Carving Station (*Choice of Two*)

- Whole Red Snapper • Thyme Roasted Turkey Breast
- Maple Baked Ham • Roast Sirlion of Beef • Roast Pork Loin

Served in Copper Chafing Dishes

- Shrimp a la Pines • Fried Calamari • Apricot & Sesame Glazed Chicken
- Eggplant Rollatini • Ginger & Lemon Grass Braised Boneless Short Ribs





Diamond Wedding Reception Dinner Menu

☞ Champagne Toast

First Course

(Choice of one)

Fruit Cup

Penne a la Vodka

Fresh Mozzarella and Tomato

Salad

(Choice of one)

Caesar Salad ~ Classically prepared

Greek Salad ~ Olives, tomatoes, feta cheese, cucumbers in a red wine vinaigrette

Baby Arugula Salad ~ With candied walnuts, roasted pears and vanilla vinaigrette

Baby Spinach Salad ~ With sliced portobella mushrooms and lemon thyme vinaigrette

Pines Manor Salad ~ Mixed greens, cucumbers, tomatoes and croutons with a parmesan peppercorn dressing

Entrée

(Choice of two)

Filet of Sole ~ With wild rice and chef's vegetable

Grilled Salmon ~ With wild rice and chef's vegetable

Breast of Capon ~ With herb rice stuffing and chef's vegetable

Roast Prime Rib ~ Served with roasted potato and chef's vegetable

Pork Chop ~ Served with apple chutney and mashed sweet potatoes

Chicken Francaise ~ Served with roasted potato and chef's vegetable

Frenched Chicken Breast ~ Stuffed with boursin cheese served with garlic mashed potatoes and a roast chicken jus

Moroccan Spice Vegetarian Turnover ~ A medley of stewed vegetables with golden raisins, wrapped in a puff pastry

Dessert

Tiered Wedding Cake • Viennese Display • Chocolate Fountain

Freshly Brewed Coffee • Decaffeinated Coffee • Tea • Cappuccino • Cordials • Espresso

Package Includes:

Place Cards • Direction Cards

Complimentary Hotel Room for Bride & Groom

Fresh Flowers for the Bridal Table • Sweetheart Ice Sculpture

Floor Length Linens • Chair Covers • Votive Dinner Candles • Bridal Suite

Diamond Wedding Package not available on Fridays in May and December.



Pines Manor Grand Wedding Package

Cocktail Hour

- ☞ Six Hour Open Premium Bar
- ☞ Martini Bar with Ice Sculpture Slide
- ☞ Extended Cocktail Hour in a Separate Cocktail Hour Space
- ☞ Our Signature White Glove and Silver Tray Champagne with Strawberry Greeting



International Cheese Displays • Spiced Seared Salmon

Assorted Cold Canapés to Include:

Cilantro-Lime Crab Salad in Phyllo Cup
Polenta Hearts & Sun-dried Tomato Tapenade
Smoked Salmon • Avocado Tartlette • Tomato Relish
Tomato and Mozzarella Skewers • Pita Crisps with Hummus

Passed Hors d'oeuvres

Potato Pancakes • Spanakopita • Scallops Wrapped in Bacon
Assorted Quiche • Empanadillas • Pork Satay with Plum Sauce
Shrimp Tempura with Orange Ginger Sauce • Lamb Lollo Chops
Stuffed Clams • Franks in Quilt • Tiropitakia • Coconut Shrimp
Teriyaki Glazed Beef Mignonettes • Bacon Wrapped Beef Noisettes
Crabmeat filled Mushroom Caps • Chicken Satay with a Thai Chili Sauce

Chef Stations *(Select Two Stations)*

Pasta Station *(Choice of Two)*

Orecchiette – Baby spinach, pine nuts and pesto
Rigatoni – Grilled Italian sausage and broccoli rabe
Penne – Pink vodka with fresh basil and shaved parmesan cheese
Farfalle – Mushrooms, sundried tomatoes, peas and roasted garlic cream
Fusilli Marscapone Bolognese – Ground beef and veal folded in a creamy tomato and basil sauce

Carving Station *(Choice of Two)*

Whole Roasted Suckling Pig • Whole Roasted Lamb • Whole Red Snapper
Thyme Roasted Turkey Breast • Maple Baked Ham • Roast Sirloin of Beef • Roast Pork Loin

Mash-tini Station

Fluffy mashed potatoes custom blended with the following toppings and presented in a martini glass

Hickory Smoked Bacon • Sautéed Mushrooms • Bordelaise Sauce
Fresh Snipped Chives • Aged Cheddar Cheese • Caramelized Onions

Wok Station

Scallion scented rice
Delicated pork dumplings preseneted in bamboo steamers
Wok seared chicken and vegetables in a ginger soy and sesame glaze

Served in Copper Chafing Dishes

Shrimp a la Pines • Fried Calamari • Apricot & Sesame Glazed Chicken
Eggplant Rollatini • Ginger & Lemon Grass Braised Boneless Short Ribs

Grand Wedding Reception Dinner Menu

☞ Champagne Toast

First Course

(Choice of one)

- Fruit Cup • Penne a la Vodka • Fresh Mozzarella and Tomato
- Grilled Shrimp ~ With shaved fennel and a cassis butter sauce
- Gravlax ~ With grain mustard potato salad and horseradish cream
- Goat Cheese ~ Herb crusted with prosciutto, figs and balsamic reduction
- Shrimp Cocktail ~ Three jumbo shrimp chilled and served with our classic cocktail sauce
- Pan Seared Scallop ~ With grilled polenta, roasted garlic, lemon and spicy chipotle butter

Salad

(Choice of one)

- Caesar Salad ~ Classically prepared
- Greek Salad ~ Olives, tomatoes, feta cheese, cucumbers in a red wine vinaigrette
- Baby Arugula Salad ~ With candied walnuts, roasted pears and vanilla vinaigrette
- Baby Spinach Salad ~ With sliced portobella mushrooms and lemon thyme vinaigrette
- Pines Manor Salad ~ Mixed greens, cucumbers, tomatoes and croutons with a parmesan peppercorn dressing

Intermezzo

Lemon sorbet served with crème de menthe to cleanse the palate

Entrée

(Choice of two)

- Filet of Sole ~ With wild rice and chef's vegetable
 - Grilled Salmon ~ With wild rice and chef's vegetable
 - Breast of Capon ~ With herb rice stuffing and chef's vegetable
 - Veal Chop ~ Grilled Frenched Veal chop with a Medeira sauce
 - Eleven Ounce NY Strip Steak ~ Grilled with sauce bordelaise
 - Roasted Rack of Lamb ~ With mint jus and whipped potatoes
 - Roast Prime Rib ~ Served with roasted potato and chef's vegetable
 - Chicken Francaise ~ Served with roasted potato and chef's vegetable
 - Chateaubriand ~ Rosemary roasted Yukon Gold potatoes and sauce bernaise
 - Grilled Swordfish ~ With roasted tomato, spinach and sun-dried tomato butter
 - Filet Mignon ~ Served with roasted Yukon Gold potatoes and vegetable medley
 - Frenched Chicken Breast ~ Stuffed with boursin cheese served with garlic mashed potatoes and a roast chicken jus
 - Moroccan Spice Vegetarian Turnover ~ A medley of stewed vegetables with golden raisins, wrapped in a puff pastry
 - *Surf and Turf Imperial ~ Filet mignon and shrimp stuffed with crabmeat, Yukon Gold potatoes and vegetable medley
 - *Surf and Turf ~ Filet mignon and lobster tail with Yukon Gold potatoes and vegetable medley
- (Available for an additional fee) *One Entrée Choice Applies*

Dessert

Tiered Wedding Cake • Viennese Display • Chocolate Fountain
Freshly Brewed Coffee • Decaffeinated Coffee • Tea • Cappuccino • Cordials • Espresso

Package Includes:

Floor Length Linens • Chair Covers • Votive Dinner Candles • Bridal Suite
Fresh Flowers for the Bridal Table • Fresh Floral Candelabra Centerpieces for Guests Tables
Sweetheart Ice Sculpture • Complimentary Hotel Room for Bride & Groom • Place Cards • Direction Cards