

WEDDING MENU



www.BanquetPros.com

Packages

GOLD

Beer, Pop & Wine Open Bar for Four Hours
Unlimited Wine Service for Dinner
Unlimited Champagne for the Bridal Party
Color Coordinated Linen Napkins
Skirted Head Table, Gift Table, Cake Table, Registration & DJ Table
Custom Designed Wedding Cake *or* Hors D'oeuvres During Cocktail Hour

PREMIUM

Includes all the items from the Gold Package plus the following:

Premium Liquor Open Bar for Four Hours
Fresh Cut Flowers
Custom Designed Wedding Cake
Complimentary Hors D'oeuvres

PLATINUM

Includes all the items from the Premium Package plus the following:

Continuous Premium Liquor Open Bar for Five Hours
Floor Length White Tablecloths
Color Coordinated Satin Chair Covers & Ties
European Sweet Table & Fresh Seasonal Fruit
Champagne Fountain During Cocktail Hour

Receive a 10% discount for Friday and Sunday weddings. Save 25% for weddings booked Monday through Thursday and receive complimentary use of the Gaslite Chapel.

Off Season Pricing - For weddings booked November 1st through March 31st receive a 10% discount on Saturdays, 15% for Fridays and Sundays. Save 25% for Monday through Thursday weddings and receive complimentary use of the Gaslite Chapel.

- Holidays are excluded from all discounted dates -

A deposit of 20% is required for all parties upon signing a contract. An additional 20% deposit is due six months prior to the wedding. The remaining balance is due seven business days before the day of the event. We accept cash, cashier's checks, and money orders. Personal checks are accepted only if received three weeks prior to the event. All deposits are non-refundable. Prices do not reflect an 18% service charge and sales tax. All prices are subject to change.

Entrées

BEEF

- Roast Prime Rib with Au Jus
12 ounces roasted to perfection and served with home-made au jus
- Chef's Thick Cut Prime New York Strip Steak
- Roast Sirloin of Beef
Tender slices of seasoned beef with au jus
- Thick Cut Filet Mignon
- Prime Top Sirloin Steak
8 ounce steak served with a French demi-glace

GOLD PREMIUM PLATINUM

Please call or visit any of our three locations for pricing

POULTRY

- Broiled Breast of Chicken Reganati
Double breast of chicken with our signature lemon oregano glaze
- Gourmet Chicken Kiev
- Broiled Breast of Chicken Marsala
Double breast of chicken with mushrooms and Marsala wine
- Chicken Florentine
Double breast of chicken with spinach and the perfect blend of cheeses

Please call or visit any of our three locations for pricing

SEAFOOD

- Salmon Filet with Dill Sauce
Center cut filet topped with a dill & cream sauce
- Alaskan Baby Cod Filet
Tender baby cod broiled and served with a butter sauce
- Skewered Shrimp Scampi over Rice
Jumbo shrimp broiled with a garlic butter sauce
- Orange Roughy Filet
Broiled and topped with almond slivers

Please call or visit any of our three locations for pricing

PORK

- Roast Loin of Pork
Slow roasted pork with mashed potatoes & gravy
- Boneless Center Cut Pork Chop
Char broiled pork chops with natural jus

Please call or visit any of our three locations for pricing

COMBINATIONS

- Filet Mignon and Breast of Chicken
- Roast Sirloin of Beef and Breast of Chicken
- Breast of Chicken and Shrimp Scampi
- Filet Mignon and Shrimp Scampi
- Roast Loin of Pork and Breast of Chicken
- Prime Top Sirloin Steak and Breast of Chicken
- Filet Mignon and Salmon Filet
- Signature Trio - Our Chef's Specialty***
- Filet Mignon, Chicken Breast and Three Jumbo Shrimp

Please call or visit any of our three locations for pricing

All entrees include a Fresh Tossed Salad, Potatoes *or* Rice Pilaf, Steamed Vegetables, Fresh Baked Breads with Butter, Ice Cream *or* Sherbert. Coffee and Tea will be served at the end of the meal.

Discounts available for weddings booked on Fridays and Sundays, Monday through Thursday, and off-season dates. See "Packages" page for more details.

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Buffets

TRADITIONAL

- Fresh Mixed Salad Greens
- Pasta Vegetable Salad
- Creamy Potato Salad
- Roasted Potatoes, Garlic Mashed Potatoes *or* Mashed Potatoes with Gravy
- Baked *or* Fried Chicken
- Tender Roast Sirloin of Beef *or* Roast Loin of Pork
- Mostaccioli with Meat Balls *or* Italian Sausage
- Steamed Seasonal Vegetables

GOLD

PREMIUM

PLATINUM

Please call or visit any of our three locations for pricing

CLASSIC GOURMET

- Fresh Mixed Salad Greens
- Pasta Vegetable Salad
- Creamy Potato Salad
- Table Carved Prime Rib
- Roasted Potatoes, Garlic Mashed Potatoes *or* Mashed Potatoes with Gravy
- Table Carved Roast Breast of Turkey
- Baked *or* Fried Chicken
- Table Carved Honey Baked Ham
- Mostaccioli with Meat Balls *or* Italian Sausage
- Steamed Seasonal Vegetables

GOLD

PREMIUM

PLATINUM

Please call or visit any of our three locations for pricing

MEDITERRANEAN

- Caesar Salad
- Italian Pasta Salad
- Italian Beef Pizzaiola - Cooked in a Tomato Sauce
- Roasted Red Potatoes with Rosemary
- Tomato, Onion & Cucumber Greek Salad
- Greek Chicken Breast with Lemon & Oregano
- Crab Meat Pasta Primavera
- Steamed Seasonal Vegetables

GOLD

PREMIUM

PLATINUM

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MEXICAN

- Fresh Mixed Greens
- Pico De Gallo
- Tortilla Chips & Salsa
- Chicken Verde and Bistecca a la Mexicana
- Refried Beans
- Tomato, Onion & Cucumber Salad
- Jalapeño Peppers
- Corn Tortillas
- Mexican Rice
- Corn with Chiles

GOLD

PREMIUM

PLATINUM

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All buffets include Fresh Baked Breads with Butter (excluding the Mexican Buffet) and Ice Cream *or* Sherbert. Coffee and Tea will be served at the end of the meal.

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Enhancements

PACKAGE ENHANCEMENTS

- Chair Cover & Sash
- Floor Length Table Linens
- Specialty Linen Napkins
- European Sweet Table
- Fresh Fruit Assortment
- European Sweet & Fruit Table
- Custom Designed Wedding Cake
- Bartender Fee (with tab or cash bar)
- Non-Alcoholic Punch (cocktail hour)
- Alcoholic Punch (cocktail hour)
- Split Entree Charge
- Bottle of Wine *or* Champagne with dinner
- Import Beer to Bar Package
- Add Soup to any Dinner
- Add a Platter of Mostaccioli with Meatballs *or* Sauerkraut and Polish Sausage
- Hors D'oeuvres - Served Buffet Style
- Hors D'oeuvres - Served Butler Style
- Whole Roasted Pig
- Unlimited Soda (four hours)
- Additional Hour of Premium Bar
- Late Night Buffet - Mini-Burgers, Hot Dogs, Pizza & Fries
- Top Shelf Liquor Upgrade
- 8' Projector Screen Rental
- *Gaslite Manor Specialty*

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Please note that many of these enhancements are included in our wedding packages. We offer discounts if you would like to add multiple enhancements to your wedding package.

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GASLITE CHAPEL



- Seats up to 160 people
- Outdoor Gazebo
- Beautifully Landscaped
- Great Photo Opportunities
- Ordained Minister On-Site

