

*Pegasus
Wedding
Packages*

Since 1982

We would be happy to accommodate any special
arrangements necessary to meet your needs.

Maria Liapis
Banquet coordinator

731.9200

Family Style Package

Cocktail Hour Includes

Vegetable Crudités, A fine display of domestic cheese and crackers, relish platter, arrangement of fresh seasonal fruit, Italian Meatballs, Fried button mushrooms, Pita chips with dipping sauces

Your choice of four Butler style passed Hors d' oeuvres.

Champagne toast

(Choose one)

House Champagne, White Zinfandel or Chardonnay

Salad course

A fresh mixed garden salad topped with grape tomatoes, cucumbers, red onions, and salad dressing of your choice.

An assortment of Fresh baked artisan rolls will be served with this course.

Main Course

(choice of two)

Sliced roast beef with Cabernet gravy,

Roast turkey with stuffing, Roast pork loin, barbequed chicken with

Mashed potatoes, red bliss or fingerling potatoes with a choice of either Green bean Almandine or Vegetable medley will accompany the main course.

Fresh brewed coffee and hot tea included

Price Options

<i>Food and soft drinks only</i>	<i>\$45.00</i>
<i>House wine, bottle beer and soft drinks inc</i>	<i>\$55.00</i>
<i>Four hour open bar excluding premium shelf</i>	<i>\$65.00</i>
<i>For hour open bar including premium shelf</i>	<i>\$85.00</i>

Plated Dinner Package 1

Cocktail Hour Includes

*Vegetable crudites, a fine display of domestic cheese and crackers, relish platter,
Arrangement of fresh seasonal fruit, Italian meatballs, fried button mushrooms,
Pita chips with assorted dips
Your choice of Butler style passed Hors d' Oeuvres.*

Champagne Toast

(choose one)

House champagne, White zinfandel or Chardonnay

Salad Course

*A mixed garden salad topped with grape tomatoes, cucumbers
red onions and a salad dressing of your choice. An assortment
Of fresh baked artisan rolls will be served with the salad.*

Or

Wedge salad with blue cheese dressing

Main course

(your choice of two)

*Fillet of salmon with dill sauce, New York strip steak (10oz cut),
Stuffed Atlantic sole with Cajun cream sauce, Chicken cordon bleu
Herb crusted chicken breast with cheddar mashed potatoes*

*Entrees are served a with starch and vegetable please choose one of each
Twice baked potato, Seasoned Rice pilaf mashed or baked potato,
Green bean Almandine or vegetable medley, Steamed Broccoli*

Fresh brewed coffee and hot tea is included

Price Options

<i>Food and soft drinks only</i>	<i>\$45</i>
<i>House wine, bottle beer and soft drinks</i>	<i>\$55</i>
<i>Four hour open bar excluding top shelf</i>	<i>\$65</i>
<i>Four hour premium bar</i>	<i>\$85</i>

Buffet Package

*Includes Cocktail hour, Butler style passed Hors d' Oeuvres
Champagne toast, Assorted fresh baked rolls and ice cream for wedding cake*

Cold Salads (Choose one)

*Greek salad, Caesar salad, Mixed greens salad
or Balsamic Greek penne pasta salad*

Soup Kettle (choose one)

Chicken noodle, New England clam chowder, potato leek or beef barley

Vegetarian pasta or rice dish (Choose one)

*, Penne with sherry tomato cream or penne & bowties ala vodka
Wild mushroom and spinach risotto or Asian stir fry*

Entrées (Choose two)

*Chicken Marsala with penne and bow tie pasta, Roast turkey with country stuffing,
Roast beef with Cabernet gravy, Baked lemon sole with asparagus, Chicken Parmesan
Roast pork loin with Cranberry glaze and oven roasted red potatoes
Chesapeake Chicken or Bacon wrapped & stuffed meatloaf
(All Entrees are served with the appropriate sides and choice of vegetable)*

Prices Options

<i>No bar or beverages</i>	<i>\$40</i>
<i>House wine, Bottled beer, and soda</i>	<i>\$55</i>
<i>Four hour full bar excluding top shelf</i>	<i>\$65</i>
<i>Four hours premium open bar</i>	<i>\$85</i>

Additional Information for all packages

*All linens are champagne color
There is a \$100 charge for custom colors*

A \$500 non-refundable deposit will be required for the date to be held

Shot are not available with open bar. Guests will be charged

Receptions are for 5 hours, additional hours will be charged at \$200/hour..

Chair covers are available for \$3.50 per person

Rustic barn theme outdoor ceremony available weather permitting \$250

Plated Dinner Package 2

Cocktail Hour Includes

Premium open bar for four hours
Vegetable crudités, a fine display of domestic cheese and crackers, anti pasta platter,
Arrangement of fresh seasonal fruit, Italian meatballs, fried button mushrooms,
Pita chips with hummus
Your choice of butler style passed Hors d' oeuvres

Champagne Toast

(choose one)
House champagne, white zinfandel or chardonnay

Appetizer

(choice of one)
Lobster ravioli with Cajun cream sauce
or three cheese stuffed eggplant roulade

Salad course

A fresh mixed garden salad topped with grape tomatoes, cucumbers,
red onions and a salad dressing of your choice. Or
A wedge salad with blue cheese dressing
An assortment
of fresh baked artisan rolls will be served with the salad.

Main Course

(your choice two)
Grilled fillet mignon, Chesapeake chicken, Roast prime rib au jus
Fillet of salmon with Dill sauce, chicken cordon bleu, or Red snapper with Sambucca cream

(Entrees are served with a starch and vegetable please choose one of each)
Twice baked Potato, Rice pilaf, Garlic Smashed potato or Baked potato with sour cream.
vegetable blend or Green bean Almondine

Fresh brewed coffee and hot tea included

Wedding cake

Your Wedding cake will be served with Vanilla ice cream and a topping to accommodate the cake.
All guest tables will receive a platter of strawberries and an
assortment of pastries, cream puffs and mini cheese cakes to bring a perfect ending to your day!
Fresh brewed coffee and hot tea is included