



KNOB HILL

Simply Love Wedding Package

Chef's Butler Passed Hors d'Oeuvres

(Choice of Eight)

Cold Selections

Fresh Tomato and Basil Bruschetta, Balsamic Syrup
Sycamore Deviled Eggs

Red Grape Chicken Salad, Belgian Endive
Fresh Mozzarella, Olive, Artichoke, Sun Dried Tomato Skewer

Hot Selections

Sesame Chicken Skewer with Teriyaki Peanut Sauce
Brie, Almond & Raspberry In Phyllo
Vegetable Egg Roll, with Ginger Soy Dipping Sauce
Spinach and Fontina Quiche
Mini Brooklyns- Cocktail Size Pastrami And Corn Beef Reubens
Edamame Potsticker, Plum Sauce
Fried Pickles, Spicy Remoulade
Black Bean And Spicy Chicken Spring Rolls, Lime Crema
Mini Grilled Cheese and Tomato Sliders
Lemon Grass Chicken Dumplings, Ginger Teriyaki
Cocktail Franks, Served With Dijon

Crispy Goat Cheese Fritters, Fig Preserves
Sliced Sirloin on Crostini, Shallot Jam, Crispy Onion
Pork Potstickers, Thai Chili
Jersey Cheesesteak Spring Rolls
Pasilla Pepper Rubbed Chicken Quesadillas
Asparagus & Asiago in Phyllo
Spanikopita with Yogurt Sauce
Wild Mushroom Arancini, White Truffle Oil
Beef Empanada, Chimichurri
Beef Tenderloin Kabob with Peppers & Onions
Sausage and Pecorino Stuffed Mushrooms

Reception

Pasta Course

(Choice of One)

Cavatappi Pasta Bolognese, Ground Beef, Pork, & Veal, Plum Tomato & Basil
Rigatoni ala Vodka Garnished with Green Peas, Pearl Onions & Crispy Prosciutto
Orecchiette with Broccoli, Crumbled Italian Sausage, Oven Roasted Tomatoes, EVOO

Salad Course

(Choice of One)

Traditional Garden Salad, Bermuda Onion, Carrot, Cucumber, Grape Tomato, Balsamic Vinaigrette
Caesar Salad, Shaved Locatelli Cheese, Garlic Crouton & Anchovy Vinaigrette

Main Course

(Choice of Two, Taken Tableside)

Baked Eggplant Rollantine, Ricotta and Fresh Mozzarella Cheeses, Basil Pomodoro
Chicken Madeira, Portobella Mushrooms, Pearl Onions, Madeira Wine Demiglace
Chicken Piccata, Lemon Butter Caper Sauce
Crabmeat Stuffed Filet of Sole, Lobster Saffron Cream Sauce
Herb & Pignoli Crusted Cod, Citrus Beurre Blanc
Hand Carved NY Strip, Bordelaise Sauce
Sage & Fennel French Pork Chop, Apple Brandy Demiglace
Entrees Accompanied With Chef's Selection of Fresh Vegetables, Potato, Dinner Rolls & Butter

Dessert

Plated Cheesecake, Fresh Berries & Cream

\$99 per Person*

Inclusive of Service Charge and Sales Tax

Five Hour Reception Includes Premium Open Bar and Champagne Toast

Freshly Brewed Coffee, Assorted Teas and Soft Drinks

****Package Not Available in the Following Months: May, June, September, October***