

Wedding Package # 1

Hors d'oeuvres/Cocktail Party: \$34

~Select 2 cold hors d'oeuvres and 3 hot hors d'oeuvres, unlimited nonalcoholic beverages and dessert ~

Hors d'oeuvres

Cold Selections (Choose 2)

- ~Assorted cheese display with premium crackers and cheeses*
- ~Fresh chilled assorted fruits and berries*
- ~Fresh mozzarella and tomato kabob with basil dressing*
- ~Fresh cherry tomato wrapped in prosciutto ham*
- ~Chilled poached salmon croustade with a lime dill boursin spread*

Hot Selections (Choose 3)

- ~Mini tomato and pesto pizza*
- ~Bruschetta: herbed bread with local tomatoes, fresh basil, fresh mozzarella*
- ~Ginger and herbed chicken sate*
- ~Dilled Maine shrimp in phyllo pastry*
- ~Pan-seared lemon and lime Maine scallops*
- ~Chicken breast skewers with lemon, lime and olive oil*
- ~Sirloin of beef rouladen with vegetable stuffing and teriyaki*

~4 - cheese stuffed mushrooms (ricotta, cream cheese, cheddar, parmesan)

Desserts (Choose 1)

~ Assorted mini chocolate cannolis

~ Fresh berry tart (seasonal availability)

~ Light as a cloud lemon mousse

~ Whitehall lemon bread, fresh seasonal berries & chantilly cream

~ Assorted cupcakes

Wedding Package # 2

Pasta & Pizza Station: \$34

~ Choice of salad, dry pasta selections, homemade meatballs, fresh made Italian sausage, choice of sauces, pizza, various pizza toppings, unlimited non-alcoholic beverages and dessert ~

Selections

Salad (Choose 1)

- ~ Caesar Salad made with homemade dressing and freshly grated parmesan
- ~ Whitehall Mixed Green Salad, heirloom tomatoes and lemon herb dressing
- ~ Fresh Mozzarella and Local Tomato Salad with fresh basil infused dressing
- ~ Fall Salad w/fresh greens, pumpkin seeds, dried cranberries and goat cheese

* Above served with Whitehall Rosemary and Parmesan Puffs or
Homemade Garlic Bread

(Other rolls and bread options are available upon request)

Desserts (Choose 1)

- ~ Assorted mini chocolate cannolis

~ Fresh berry tart (seasonal availability)

~ Light as a cloud lemon mousse

~ Whitehall lemon bread, fresh seasonal berries & chantilly cream

~ Assorted cupcakes

Wedding Package # 3

Lobster Bake: \$65*

~Includes 1. 25 pound lobster, buffet of sirloin steak, chicken, corn on the cob, baked potato, salad, dessert, unlimited non-alcoholic beverages and champagne toast ~

Selections

Salad (Choose 1)

- ~Caesar Salad made with homemade dressing and freshly grated parmesan
- ~Whitehall Mixed Green Salad, heirloom tomatoes and lemon herb dressing
- ~Fresh Mozzarella and Local Tomato Salad with fresh basil infused dressing
- ~Fall Salad w/fresh greens, pumpkin seeds, dried cranberries and goat cheese

* Above served with Whitehall Rosemary and Parmesan Puffs
(Other rolls and bread options are available upon request)

Desserts (Choose 1)

- ~Assorted mini chocolate cannolis
- ~Fresh berry tart (seasonal availability)

~ *Light as a cloud lemon mousse*

~ *Whitehall lemon bread, fresh seasonal berries & chantilly cream*

~ *Assorted cupcakes*

**Price may vary due to market conditions.*

Wedding Package # 4 (Most Popular)

Wedding Buffet: \$60

~Choice of 2 cold and 2 hot hors d'oeuvres (usually during "cocktail hour"), salad, 3 entrees, vegetables, starch, unlimited non-alcoholic drinks, champagne toast and dessert ~

Selections

Hors d'oeuvres/Cold Selections (Choose 2)

- ~Assorted cheese display with premium crackers and cheeses*
- ~Fresh chilled assorted fruits and berries*
- ~Fresh mozzarella and tomato kabob with basil dressing*
- ~Fresh cherry tomato and proscuitto ham*
- ~Chilled poached salmon croustade with a dill boursin spread*

Hors d'oeuvres/Hot Selections (Choose 2)

- ~Mini tomato and pesto pizza*
- ~Bruschetta: herbed bread with local tomatoes, fresh basil, fresh mozzarella*
- ~Ginger and herbed chicken sate*
- ~Dilled Maine shrimp in phyllo pastry*
- ~Pan-seared lemon and lime Maine scallops*
- ~Chicken breast skewers with lemon, lime and olive oil*

~ Sirloin of beef rouladen with vegetable stuffing and teriyaki

~ 4 - cheese stuffed mushrooms (ricotta, cream cheese, cheddar, parmesan)

Salad (Choose 1)

~ Caesar Salad made with homemade dressing and freshly grated parmesan

~ Whitehall Mixed Green Salad, heirloom tomatoes and lemon herb dressing

~ Fresh Mozzarella and Local Tomato Salad with fresh basil infused dressing

~ Fall Salad w/ fresh greens, pumpkin seeds, dried cranberries and goat cheese

Entrees (Choose 3)

~ Marinated Chicken Breast with Spicy Hazelnut Cilantro Dressing

~ Grilled Chicken Breast with Mango, Vinegar and Tarragon

~ Grilled Angus Top Sirloin Steak with Herbed Garlic Butter

~ Angus Premium Filet Mignon with Wild Mushroom Balsamic Demi Glace (add \$8 pp)

- ~ Seared and Baked Wild Salmon Filet with Lime and Dill Cream
- ~ Fresh Catch Halibut with Honey Mango Salsa
- ~ Bowtie Pasta with Tomato, Mushroom and Herb Sauce

Vegetable (Choose 1)

- ~ Braised Fresh Vegetables with Herbs, Garlic and White Wine
- ~ Assorted Grilled Marinated Vegetables with Fresh Lemon and Lime
- ~ Sauteed Zucchini and Summer Squash with Freshly Grated Parmesan Cheese

Starch (Choose 1)

- ~ Roasted Cous Cous flavored with our Fresh Sunflower Pesto
- ~ Baby Red Potatoes with Garlic and Fresh Herbs
- ~ Braised Rice with Garlic Butter

* Above served with Whitehall Rosemary and Parmesan Puffs
(Other rolls and bread options are available upon request)

Desserts (Choose 1)

~ Assorted mini chocolate cannoli's

~ Fresh berry tart (seasonal availability)

~ Light as a cloud lemon mousse

~ Whitehall lemon bread, fresh seasonal berries & chantilly cream

~ Assorted cupcakes

Wedding Package # 5

Plated Dinner: \$60

~Choice of 2 cold and 2 hot hors d'oeuvres (usually during "cocktail hour"), salad, 3 entrees, vegetables, starch, unlimited non-alcoholic drinks, champagne toast and dessert ~

Hors d'oeuvres/Cold Selections (Choose 2)

- ~Assorted cheese display with premium crackers and cheeses
- ~Fresh chilled assorted fruits and berries
- ~Fresh mozzarella and tomato kabob with basil dressing
- ~Fresh cherry tomato and proscuitto ham
- ~Chilled poached salmon croustade with a lime dill boursin spread

Hors d'oeuvres/Hot Selections (Choose 2)

- ~Mini tomato and pesto pizza
- ~Bruschetta: herbed bread with local tomatoes, fresh basil, fresh mozzarella
- ~Ginger and herbed chicken sate
- ~Dilled Maine shrimp in phyllo pastry
- ~Pan-seared lemon and lime Maine scallops
- ~Chicken breast skewers with lemon, lime and olive oil
- ~Sirloin of beef rouladen with vegetable stuffing and teriyaki

~4 - cheese stuffed mushrooms (ricotta, cream cheese, cheddar, parmesan)

Salad (Choose 1)

~Caesar Salad made with homemade dressing and freshly grated parmesan

~Whitehall Mixed Green Salad, heirloom tomatoes and lemon herb dressing

~Fresh Mozzarella and Local Tomato Salad with fresh basil infused dressing

~Fall Salad w/fresh greens, pumpkin seeds, dried cranberries and goat cheese

Entrees (Choose 3)

~Peppered Lemon and Lime Free Range Chicken Breast

~Marinated Natural Chicken Breast with Cider Leek Sauce

~Seared Fresh Halibut Filets with Honey Mango Salsa

~Potato Encrusted Filet of Haddock with Roasted Red Pepper Salsa

~Baked Wild Salmon with Sesame Seed Pesto

~Grilled Top Sirloin Steak with Garlic Butter

- ~ Angus Premium Filet Mignon with Wild Mushroom Balsamic Demi Glace (add \$8 pp)
- ~ Chargrilled Domestic Lamb Chop with Sundried Tomato Dressing
- ~ Various Vegetarian options available upon request

Vegetable (Choose 1)

- ~ Braised Fresh Vegetables with Herbs, Garlic and White Wine
- ~ Assorted Grilled Marinated Vegetables with Fresh Lemon and Lime
- ~ Sauteed Zucchini and Summer Squash with Freshly Grated Parmesan Cheese

Starch (Choose 1)

- ~ Roasted Cous Cous flavored with our fresh Sunflower Pesto
- ~ Baby Red Potatoes with Garlic and Fresh Herbs
- ~ Braised Rice with Garlic Butter

* Above served with Whitehall Rosemary and Parmesan Puffs
(Other rolls and bread options are available upon request)

Desserts (Choose 1)

- ~ Assorted mini chocolate cannolis
- ~ Fresh berry tart (seasonal availability)

- ~ *Light as a cloud lemon mousse*
- ~ *Whitehall lemon bread, fresh seasonal berries & chantilly cream*
- ~ *Assorted cupcakes*

Please keep in mind . . .

**We can customize your menu at no extra charge. Some food items may have to be surcharged. We always try to use local produce as available.*

**We can add such things as an intermezzo with lemon sorbet or other niceties, if desired, at an extra charge.*

**All of our packages include use of our facility for up to 3-4 hours, use of our silver, linens and china and our normal set-ups (simple wild flowers on tables, hurricane-style candles, etc.) if desired. Also available at no charge are our in-house music system (CD and iPod compatible) and separate PA system with wireless mike.*

**All pricing is based on 75 persons or more. Smaller groups may require a small surcharge. Some subtractions of items and prices may be done on the above. Minimum charge is \$30. Please inquire about*

charges for less than 75 persons.

**Subtract \$5 per person for Sunday through Thursday. Subtract \$5 per person for events ending prior to 5 p.m.*

**There is no separate facility charge. No charge for cake cutting (even if you furnish the cake). All prices are subject to sales tax (currently 7% but may be 8.5% in 2011) and service charge/gratuity (20%).*

Special pricing for children is available.