

TIFFANY WEDDING PACKAGE

Stationed

An array of domestic cheeses both hard and soft with seasonal fruits, assorted crackers and sliced French baguette bread

Fresh garden vegetable display accompanied by a savory bleu cheese dip

Butler Style

Select three of the following for Gold package

Select five of the following for Platinum and Diamond packages

An assortment of cold canapés to include smoked salmon coronettes, roast beef horseradish roulades and tomato bruschetta

Domestic mushroom caps stuffed with a warm vegetable filling

Sesame chicken strips with a chili mango chutney sauce

Coconut crusted chicken with a smoked pineapple sauce

Thai chicken salad in a savory wonton cone

Jumbo Atlantic sea scallops wrapped with crisp maple bacon

Mini Reuben with Thousand Island dressing

Delicate phyllo leaves filled with spinach and feta cheese

Duck confit with orange chutney in a crispy wonton cone

Lightly breaded mozzarella oven baked and served with a marinara sauce

Chicken and chorizo brochette with cumin aioli

Maine lump crab cakes served with a remoulade sauce

Veal, pork and herb meatballs with a rosemary demi glace

Mini beef Wellingtons with a Madeira dipping sauce

Boneless buffalo chicken with Maytag Bleu Cheese and crisp celery served in a miniature martini glass

Diamond Package Enhanced Selections

Lobster macaroni and cheese in a Parmesan cup

Corn, lobster and jack cheese quesadilla with a smoked pepper puree

Lollipop lamb chops with red pepper jam

Specialty Offerings *per 100 pieces*

Individual Plates

Seared sea scallop over spinach and lemon risotto 275.00

Seared lamb loin over sweet potato puree with a maple glaze 275.00

Black Angus sirloin over red wine risotto with shaved Parmesan cheese 275.00

New England cod cakes over jicama slaw with a roasted red pepper remoulade 250.00

Miniature Martini Glass

Coconut crusted shrimp with Caribbean dipping sauce 350.00

Grilled shrimp ceviche 350.00

Shooters

Corn soup with a Thai chili shrimp brochette 375.00

Tomato basil soup with a grilled four cheese crostini 250.00

Shrimp cocktail with a spicy cocktail sauce 350.00

Spoons

Seared sea scallop over grilled corn sauce with roasted red peppers 275.00

Braised short rib over mashed potatoes, julienne vegetables and red wine jus 250.00

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Chilled Champagne Toast *with fresh strawberry slice garnish*

Appetizer *Select one*

Italian wedding soup

Chilled fresh sliced fruit plate

Cheese ravioli with a light marinara or Parmesan Reggiano Alfredo 3.50

Three jumbo Gulf shrimp with brandy cocktail sauce 5.50

New England clam chowder 2.50

Salad *Select one*

Tiffany's signature blend of mixed field green salad with our honey citrus dressing. A blend of romaine and mesclun greens, vine ripened tomatoes, bell peppers, asparagus spears, cucumbers, ripe olives and red onion

Classic Caesar salad with house made dressing

Wedge of iceberg lettuce, bleu cheese dressing and apple wood smoked bacon

Mesclun greens and baby frisée tossed with a julienne of red and yellow peppers wrapped in a sliced English cucumber with vine ripened tomatoes and sherry vinaigrette 2.00

Sliced fresh mozzarella cheese with vine ripened tomatoes, extra virgin olive oil, fresh basil leaves and cracked black pepper 2.50

Entrées *Select up to two*

Pan seared fresh statler chicken breast served with a creamy lobster tarragon sauce

Sautéed boneless breast of chicken with sliced mushrooms in a rich Marsala sauce

Boneless breast of chicken Milanese, encrusted with fresh herbs, bread crumbs and Parmesan Reggiano served with fresh lemon velouté

Parmesan encrusted breast of chicken with fresh Roma tomatoes, garlic, artichokes, spinach and fresh herbs finished with a white wine sauce

Pan seared fresh statler chicken breast stuffed with spinach, garlic, Fontina cheese, fresh herbs and roasted shallots in a wild mushroom sauce

Boneless chicken breast simmered with apple cider, red delicious apples, fresh rosemary and shallots

North Atlantic baked scrod with fresh bread crumbs, lemon and white wine sauce

Slow-roasted Atlantic salmon fillet served over a creamy lemon and fresh herb risotto

12 oz. choice prime rib of beef au jus served with a horseradish cream

Enhanced Selections

"Tiffany Signature Dish" grilled petit filet mignon served with a béarnaise sauce, and a boneless breast of chicken Milanese with a fresh lemon velouté 3.00

"Tiffany Surf and Turf" grilled petit filet mignon served with a béarnaise sauce, accompanied by two Gulf shrimp filled with a lump crabmeat stuffing 7.00

Roasted whole peppercorn crusted sliced choice beef tenderloin accompanied with a rich wild mushroom demi glace 4.00

Grilled New York sirloin with garlic butter 5.00

Grilled petit filet mignon with a béarnaise sauce accompany by a jumbo lump crab cake topped with pan seared scallop and garnished with fresh asparagus spears and a savory lobster sauce 7.00

Panko crusted chicken breast with whole grain dijonnaise, domestic mushrooms and a grilled fresh salmon fillet with a tropical fruit salsa 2.00

Prosciutto wrapped halibut, cherry tomatoes, and asparagus spears with a champagne vinaigrette 2.00

Accompaniments

Chef's selection of seasonal vegetable and starch to complement your entrée selection. Includes freshly baked rolls, sweet cream butter, coffee, decaffeinated coffee and herbal teas

Dessert

Tastefully designed wedding cake of your choice with vanilla bean ice cream and fresh seasonal berries

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Cash Bar or Hosted Bar *priced on consumption*

	Hosted Bar Service	Cash Bar
Standard Cocktails	6.25	6.75
Top Shelf Cocktails	7.00	7.50
Premium Beers	5.25	5.75
Domestic Beers	4.75	5.25
Bottled Mineral Waters	3.00	3.25
Soft Drinks	2.00	2.25
House Wine by the Glass	6.00	6.50
Champagne by the Glass	5.50	6.00
Martinis	8.00	8.50

Domestic Beer

Budweiser
Bud Light
Michelob Ultra
O'Doul's (Non-Alcoholic)

Premium Beer

Samuel Adam's Boston Lager
Heineken

House Wine

Chardonnay
Pinot Grigio
White Zinfandel
Cabernet Sauvignon
Merlot
Champagne

Hosted Bar *priced per person per hour*

Beer, Wine, and Soft Drink Hosted Bar

To include domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel and soft drinks

1 st hour	12.00
Four Hours	24.00
Five Hours	28.00

Standard Hosted Bar

To include Absolut, Tanqueray, Jack Daniels, Bacardi, Captain Morgan, Dewar's, Jose Cuervo, Seagram's V.O, domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel and soft drinks

1st Hour	15.00
Four Hours	30.00
Five Hours	34.00

Top Shelf Hosted Bar

To include all standard brand products plus: Grey Goose, Bombay Sapphire, Maker's Mark, Bacardi, Mount Gay, Johnnie Walker Black, Patron Silver, Crown Royal, domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel and soft drinks

1 st Hour	18.00
Four Hours	35.00
Five Hours	40.00

We provide one bartender per 75 guests.

There is a five-hour limit on all bar arrangements.

Wine service is available with dinner.

A wine list is available upon request

TIFFANY WEDDING PACKAGE

Gold Wedding Package

Champagne and hors d'oeuvres for wedding party during picture taking
Freshly sliced assorted cheeses and crackers accompanied by a fresh fruit bouquet
Fresh garden vegetable display accompanied by a savory bleu cheese dip
Selection of three butler passed hors d'oeuvres unlimited for one hour
Chilled champagne toast
Wedding coordinator
Full course dinner from package menu including a split entrée selection at no additional charge
White glove service
Personal maitre d' to oversee your entire event
Complimentary floor length ivory table linens with choice of white or ivory damask overlay and linen napkins
Custom designed fresh floral centerpieces for all guest tables
Tastefully designed wedding cake served with vanilla bean ice cream and seasonal berries
Bartender service
Five hour room rental
Complimentary overnight accommodations for the Bride and Groom
Discount on hotel rooms for your guests
Cake cutting fees
Beautifully landscaped waterfall for picture taking (seasonal)
Earn Starwood Preferred Planner Points for your event
10% off wedding related events booked with us: bridal shower, rehearsal dinners and post wedding breakfasts

Platinum Wedding Package

Gold Package plus:
One hour hosted open bar for your cocktail hour
Selection of five butler passed hors d'oeuvres unlimited for one hour
Floral Package to include: 1 bridal bouquet, 1 maid of honor bouquet, 3 bridesmaids bouquets, 1 groom boutonniere, 1 best man boutonniere, 3 groomsmen boutonnieres, 2 mother corsages, 2 father boutonnieres, 2 grandmother corsages, 2 grandfather boutonnieres and 1 toss bouquet
Gourmet Coffee Station with biscotti
Four hour continuous DJ service
Complimentary overnight accommodations for the Bride and Groom with breakfast the next morning in our restaurant or through room service

Diamond Wedding Package

Platinum Package plus:
Antipasto display with Tiffany Signature Ice Carving
Selection of five butler passed hors d'oeuvres including Diamond selection
House wine pour with dinner
High rise floral centerpieces for all guest tables
Head table floral centerpiece
Votive candles for all guest tables
Elegant ivory or white chair covers with matching sashes