



# Enhancements

## Garden Ceremony

*Make it easy for you and your guests to be at one perfect place for your entire wedding day celebration. A perfectly manicured lawn, seasonal flower beds and a spectacular view overlooking our tranquil pond ... add our white garden chairs and you'll have the most idyllic space to exchange your nuptials. And, we'll add an extra half hour to your time with us!*

## Votive Candles

*On your cake table ... On the head table  
On your guest's tables ... In the windows.*

## Fireworks

*Only here at The Oaks Grandview Ballroom ...  
A spectacular display to put an exclamation point on a perfect day.  
Watching from our covered patio, as the show goes on over the pond below,  
will WOW your guests ... they'll never forget your wedding.*

## Bar Options

*Beer, Wine and Soda For Cocktail Hour*

*Beer, Wine and Soda For 4 1/2 Hours*

*Open Bar For Cocktail Hour\**

*Open Bar for 4 1/2 Hours\**

*Open Bar Based on Consumption\**

*Cash Bar*

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## Add the Fireworks Display

*You and your guests will have a lifetime  
remembrance of your special day!*



## Starters/Hors d'oeuvres

### Stationary

*Vegetable/Imported & Domestic Cheese Crudités*

### **Butler Style Passed** - Price per Piece ... 50 Piece Minimum

*Buffalo Chicken Balls*

*Spinach Bits*

*Red Pepper Hummus In Cucumber*

*Arancini Di Riso*

*Assorted Quiche*

*Brushetta*

*Antipasto Skewers*

*Stuffed Mushrooms*

*Teriyaki Beef Skewers*

*Tomato Soup Shooters with Mini Grilled Cheese*

*Tortellini Skewers*

*Teriyaki Beef Skewers*

*Asparagus in Prosciutto*

*Ceviche*

*Mini Crab Cakes*

*Coconut Shrimp*

*Chicken & Waffle Bites*

*Beef Wellington*

*Pan Seared Scallops & Bacon*

*Shrimp Cocktail*

*Lamb Lollipops*

*Consuming raw or under cooked meat, poultry, fish, shell fish, or eggs may increase your risk of food borne illness.*



## Salads

### Garden Salad

*Mixed Garden Vegetables Drizzled with Shallot Vinaigrette*

### Classic Caesar

*Gilled Garlic and Parmesan Crostini*

### Mixed Green

*Baby Lettuces Tossed in Raspberry Dressing ...*

*Finished with Pickled Red Onion Apples*

### Roasted Beet and Goat Cheese Salad

*Baby Spinach and Roasted Beets Tossed in Balsamic Vinaigrette ...*

*Finished with Peppered Goat Cheese*

### Classic Wedge

*Select Iceberg Wedge ... Traditional Bacon Pieces Enhanced with*

*Grape Tomato and Finished with House Made Roquefort*

### Arugula and Berry

*Peppery Arugula, Fresh Berries, Blue Cheese Crumbles, Toasted*

*Walnut Pieces and Drizzled with Bourbon Vinaigrette*

### Caprese with Balsamic Reduction

*Roma Tomatoes, Fresh Mozzarella and Basil ... In Light Vinaigrette*

### Bibb Grilled Vegetable

*Portabella, Red Pepper & Roma Tomatoes ... Over Bib Lettuce ...*

*Drizzled with Pesto Vinaigrette*

### Asian

*Green Leaf Lettuces, Mandarin Orange Pineapple, Wonton Crisps ...*

*Finished with Toasted Sesame Dressing*



## **Plated Entrees** *(Accompanied with Your Choice of Seasonal Vegetable & Chef's Starch)*

### **Tuscan Chicken**

*Breast of Chicken Stuffed with Asiago Cheese*

### **Blackened Salmon**

*Fillet ... Blackened with Cajun Spices and Finished with Mango Salsa*

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### **Top Round of Beef**

*Slow Roasted*

### **Baked Haddock**

*Panko Encrusted with Lemon & Thyme*

### **Creamy Lemon Parmesan Chicken**

*Sautéed and Finished Piccata Style with Capers & Parsley*

### **New York Strip Steak**

*Prime Hand Cut*

### **Frenched Pork Chop**

*Cranberry/Apple Relish and Finished with Cyder Syrup*

### **Fillet Mignon**

*Roasted Shallot and Cabernet Herb Butter*

### **Prime Rib of Beef**

*Au Jus*

### **Vegetarian or Vegan**

*Chef's Choice*

### **Kid's Meal**

### **Seasonal Vegetable Selections**

*Grilled Asparagus ... Stem on Carrots ... Green Beans*

*Roasted Root Vegetables ... Grilled Summer Squash and Zucchini*

### **Chef's Starch Selections**

*Roasted Red Potatoes ... Garlic Mashed Potatoes ... Duchess Potatoes*

*Rice Pilaf ... Garlic & Parmesan Risotto Cakes (Upcharge)*

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## Coffee/Desserts/Extras

Champagne Toast

Coffee & Tea Service ... Cake Cutting

## Late Night Snacks *Price per Piece - 50 Piece Minimum*

### Mini Calzones

*BBQ Pulled Pork or Beef with Cheese & Pickle*

### Chicken Wings

*Hot ... Honey ... BBQ ... Buffalo*

### Chicken Fingers

*Honey Mustard ... Buffalo ... Sweet & Sour Asian*

### French Fries with a Special Twist

*Parmesan ... Sweet Potato ... Steak Fries*

### Mini Hot Dogs

*With All the Fixings*

### White Cheddar Mac & Cheese

*With Bacon Bits ... Broccoli ... Tomatoes ... Chives*

### Soft Pretzels

*With Mustard Cheese ... Yellow & Dijon Mustard*

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