



# CARNEGIE AT THE MAPLEWOOD WEDDING PACKAGES

This is only a Sampling of what our Talented Culinary Team can Provide  
Additional Options will be Furnished upon Request  
Pricing is Based on 100 Guests, and are Subject to Change Without Notice  
All Food and Beverages are to be Purchased from Carnegie and Consumed on Premises  
Package pricing is based on 4 hour reception

## EMBELLISHMENTS

Carnegie will Provide Cake-Cutting Service at no Additional Charge  
Carnegie will Provide White Table Covers and Napkins for the Event  
Specialty Linens in an Assortment of Colors are Available at an Additional Charge  
Chair Covers Available at an Additional Cost of \$5.00 per Chair, Plus Tax  
Children Under Ten and Service People Charged at One Half Price

## WEDDING PACKAGE ONE

\$28.95 per Guest, plus 20% Service Charge, and 8% Sales Tax

### CHAMPAGNE TOAST

For Head Table

### STATIONARY HORS D' OEUVRE DISPLAY

An Array of International Cheeses, Crisp Garden Vegetable Crudités, Fresh Seasonal  
Fruits, Nachos and Salsa,  
Served with Assorted Dips and Crackers

### BUFFET

Roast Top Sirloin of Beef with Demi-Glace  
Italian Roasted Chicken  
Penne with Marinara  
Meatballs and Sausage with Sauce  
Carnegie Potatoes  
Honey Glazed Baby Carrots  
Tossed Garden Salad with Honey Balsamic Dressing  
Fresh Baked Rolls with Butter  
Iced Water with Lemon

### BEVERAGE STATION

Coffee, Decaffeinated Coffee, Tea, and Soda  
\$28.95 per Guest, plus 20% Service Charge, and 8% Sales Tax

### **BAR OPTIONS**

**Full Open Bar ("Call") \$20.00 per Guest**  
**Full Open Beer and Wine Bar \$17.00 per Guest**  
**Consumption Bar and Cash Bar Available**  
**\$150.00 Set-Up Fee Will Apply on all Cash Bars or Consumption Bars**

## **WEDDING PACKAGE TWO**

**\$34.95 per Guest, plus 20% Service Charge, and 8% Sales Tax**

### **PASSED HORS D' OEUVRES**

**(Choose Three)**

Spanakopita  
Mini Chicken Cordon Bleu with Honey Dijon  
Juicy Beef Hibachi Skewers  
Wonton Shrimp with Asian Dipping Sauce  
Crab Stuffed Mushrooms  
Asparagus en Croute

### **CHAMPAGNE TOAST FOR THE HEAD TABLE**

Pre-Set Crisp Tossed Garden Salad with Dressing  
Fresh Baked Rolls with Butter  
Iced Water with Lemon

### **CARVING STATION**

Roast Top Sirloin of Beef with Demi-Glace  
Roasted Plainville Turkey  
Appropriate Condiments and Sauces

### **BUFFET**

Bourbon Street Rigatoni with Vodka Cream Sauce  
Roasted Carnegie Potatoes  
Grilled Fresh Vegetable Platter

### **BEVERAGE STATION**

Coffee, Decaffeinated Coffee, Tea, and Soda

### **BAR OPTIONS**

**Full Open Bar ("Call") \$20.00 per Guest**  
**Full Open Beer and Wine Bar \$17.00 per Guest**  
**Consumption Bar and Cash Bar Available**  
**\$150.00 Set-Up Fee Will Apply on all Cash Bars or Consumption Bars**

## **WEDDING PACKAGE THREE**

**\$42.95 per Guest, plus 20% Service Charge, and 8% Sales Tax**

### **PASSED HORS D' OEUVRES**

**(Choose Three)**

Spanakopita  
Mini Chicken Cordon Bleu with Honey Dijon  
Wonton Shrimp with Asian Dipping Sauce  
Crab Stuffed Mushrooms  
Asparagus En Croute  
Juicy Beef Hibachi Skewers

### **STATIONARY HORS D'OEUVRE DISPLAY**

A Sumptuous Array of International Cheeses  
Fresh Garden Vegetable Crudité Display  
Lavishly Garnished with Delicious Seasonal Fruits  
Served with Assorted Dips and Crackers

### **CHAMPAGNE TOAST FOR THE HEAD TABLE**

Pre-set Mandarin Orange and Walnut Salad with Virgin Olive Oil and Balsamic Vinegar  
Fresh Baked Rolls with Butter  
Iced Water with Lemon

### **CARVING STATION**

Grilled Choice Flat Iron Steak with Demi-Glace  
Served with Appropriate Condiments and Sauces

### **BUFFET**

Butter Crumb Haddock  
Carnegie Potatoes  
Chicken Broccoli Penne and Reggiano with Basil Cream Sauce  
Sautéed Asparagus, Portobello, and Roasted Red Peppers

### **BEVERAGE STATION**

Coffee, Decaffeinated Coffee, Tea, and Soda

### **BAR OPTIONS**

**Full Open Bar ("Call") \$20.00 per Guest**  
**Full Open Beer and Wine Bar \$17.00 per Guest**  
**Consumption Bar and Cash Bar Available**  
**\$150.00 Set-Up Fee Will Apply on all Cash Bars or Consumption Bars**

## **WEDDING PACKAGE FOUR**

*\$52.95 per Guest, plus 20% Service Charge, and 8% Sales Tax*

### **PASSED HORS D' OEUVRES**

(Choose Three)

Jumbo Shrimp with Zesty Cocktail Sauce  
Diver Scallops Wrapped with Maplewood Bacon  
Juicy Beef Hibachi Skewers  
Spanakopita  
Wonton Shrimp with Asian Dipping Sauce  
Crab Stuffed Mushrooms  
Asparagus En Croute

### **STATIONARY HORS D' OEUVRE DISPLAY**

A Sumptuous Array of International Cheeses, Fresh Vegetable Crudités Display  
Lavishly Garnished with Seasonal Fruits, Assorted Dips and Crackers  
Imported Olives, Roasted Red Peppers, Marinated Artichokes,  
California Sushi Rolls, Proscuitto, Cappicola, and Salami Trumpets  
White Bean Hummus, Spinach Dip and Bruschetta Spread  
Served with Crostini and Crackers

### **CHAMPAGNE TOAST FOR ALL GUESTS**

Organic Field Greens with Goat Cheese and Fresh Raspberries  
Virgin Olive Oil and Balsamic Vinegar and Spice Plates  
Fresh Baked Artisan Rolls and Butter  
Iced Water with Lemon

### **CARVING STATION**

Grilled Encrusted Prime Tenderloin with Demi-Glace  
Angels on Horseback with Honey Mustard  
Appropriate Condiments and Sauces

**BUFFET**

Sautéed Chicken Portobello  
Lobster Tortalacci with Vodka Sauce  
Mashed Carnegie Potatoes  
Sautéed Greens and Escarole with Proscuitto

**BEVERAGE STATION**

Coffee, Decaffeinated Coffee, and Tea

**OPEN BAR**

Select Liquor and Mixers  
Bottled Beer  
Chardonnay, Merlot, White Zinfandel, and Pinot Grigio  
Assorted Soda and Juices

## WEDDING PACKAGE FIVE

\$49.95 per Guest, plus 20% Service Charge, and 8% Sales Tax

**PASSED HORS D' OEUVRES**

(Choose Three)

Jumbo Shrimp  
Diver Scallops Wrapped with Bacon  
Juicy Beef Hibachi Skewers  
Spanakopita  
Wonton Shrimp with Asian Dipping Sauce  
Crab Stuffed Mushrooms  
Asparagus En Crouete

**CHAMPAGNE TOAST FOR ALL GUESTS**

Pre-set Organic Field Greens with Virgin Olive Oil and Balsamic Vinegar and  
Spice Plates, with Goat Cheese and Fresh Raspberries  
Fresh Baked Artisan Rolls and Butter Rosettes  
Iced Water with Lemon

**PLATED DINNER-CHOICE OF THREE**

**Chicken Francaise**

Sautéed Chicken Breasts with Beurre Blanc Sauce

**Choice Prime Rib of Beef**

With Rosemary Au jus

**Stuffed Sole Roulade**

Fresh Sole Wrapped with Crab Stuffing

**Grilled New York Strip Steak Au Poivre**

**Pan-Seared Jumbo Shrimp and Scallop Fantasia**

Served over Linguini with Garlic Wine Sauce and Greens

**Carnegie Chicken Intondi**

Sautéed Fresh Chicken Breasts with Greens, Diced Tomatoes, and  
Roasted Garlic Wine Sauce, Finished with Boursin

**ALL DINNERS SERVED WITH**

Carnegie Potatoes, Grilled Vegetable, and Fresh Fruit Garnish

**Pasta Course**

Add \$6.00 per Guest

**BEVERAGE STATION**

Coffee, Decaffeinated Coffee, Tea, and Soda

**BAR OPTIONS**

**Full Open Bar ("Call") \$20.00 per Guest**

**Full Open Beer and Wine Bar \$17.00 per Guest**

**consumption Bar and Cash Bar Available**

**\$150.00 Set-Up Fee Will Apply on all Cash Bars or Consumption Bars**