



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 DOEUVRE DISPLAY

A Sumptuous Array of International Cheeses
Fresh Garden Vegetable Crudit  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

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 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 Croute

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

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