

Fireside Martini Grill

5 hour Full Service Buffet Wedding Menu

SIDES PICK 3

ENTREES PICK 3

Chicken Strips garlic butter and wine tenderloins sautéed with garlic, butter and chablis

Chicken Strips Marsala saute of garile, mushrooms sweet marsala wine

Chicken Balsamico fresh mozzarella, red roasted peppers, basil and balsamic glaze

Chicken Picatta capers, lemon, butter and chablis wine

Chicken Franchaise egg battered and sauted with lemon, garlic and chablis

Chicken Parmigiana white breast breaded and served with marinara, mozzarella and parmesean cheese

Pork BBQ slow roasted dry rubbed and served with sweet bbq sauce and kaiser rolls

Porketta fresh pork seasoned with 11 ingredients thinly sliced and served with fresh kaiser roils

Roast Beef Aujus tender slices of top round served in our french onion aujus

Bourbon Glazed Smoked Ham Thick cut smoked ham with our own bourbon glaze

Lobster Mac n Cheese Additional \$3.00 Chunks of Lobster Cavatappi pasta and our sherry cheese sauce

Caesar Salad

fresh cut romaine lettuce with our own dressing served on the side with hardboiled egg and croutons and freshly grated Romano

Tossed Garden Salad

traditional mixed greens, tomato, cucumbers, croutons, red oninon and black olives

Cavatelli with Broccoli

ricotta cavatelli with garlic, pecorino Romano cheese, fresh steamed broccoli

Twice Baked Potato

cheddar sour cream and garlic mashed, restuffed and baked

Oven Roasted Potatoes

Red potatoes seasoned Italian style and baked until golden brown

Italian Green Beans

Oregano, garlic, butter and Romano cheese

Penne

your choice of sauce, alfredo, vodka or marinara

Broccoli

fresh steamed broccoli

Rice Pilafe

onions, peppers and mushrooms

Baby Glazed Carrots

Honey and brown sugar

Gingered Carrots

lemon and candied ginger

Shitake Brussel Sprouts

Shitake mushrooms, and apples

Potato Augratin

Sliced potato with cheddar cheese sauce

Mac n Cheese

Cavatappi pasta and our sherry cheese sauce

Eggplant Rollanti

Eggplant rolls filled with seasoned ricota and topped with mariniara and parmesean





PREMIUM ENTREES

Filet of sole \$4 additional Lemon butter and fresh parsley

Haddock \$2 additional Broiled with butter and lemon

Prime Rib Aujus \$11 additional Chef carved and served with horsey sauce and fresh aujus

Filet Mignon Medallions \$15 additional 2 oz. slices of filet mignon served with burgundy mushroom sauce

Grilled Salmon \$9 additional served with lemon

Filet of Sole stuffed with Crabmeat \$7 additional our own crabmeat stuffing with old bay and red peppers

Shrimp Scampi \$6 additional colossal u-12 gulf shrimp sautéed with lemon, garlic and white wine

INCLUDED STATIONED AND BUTLERED HORS DE OURVES PICK 3

Red and White Pizza

Assorted Stromboli

Sausage stuffed Mushrooms

Quiche Lorraine

Pastry wrapped cocktail weiners

Chicken Nuggets

Buffalo chicken skewers

Spring Rolls

Bruschetta Rounds

Soft Pretzel Bites with Cheese and Honey
Mustard

Chicken quesadillas

Fresh Mozzarella tomato and pepper skewers

Arancini

MARKET PRICED Choices

Coconut Shrimp with Malibu sauce

Cheeseburger Sliders

Mini Crabcakes with wasabi remoulade

Ahi Tuna Cucumber Rounds

Fried Meatballs on a stick

Crab Stuffed Mushrooms

Shrimp Cocktail

Filet Mignon Sliders

Soup Sippers (ice cold)

Gazpacho, Strawberrry Gazpacho, or Vichyssoise

ADDITIONAL PICKS \$3 EACH



We Include

Linen

Linen Napkins Choice of 1 Color, Full Length Linen Tablecloths Choice of 1 Color

Rolls ~ Butter

Waitstaff

included with guest count over 100 adults parties under 100 guest add 20% service charge

Extras

Glassware \$2.00 each Wine, Mixers, Rocks, Martini, Pilsner, Champagne

R.A.M.P certified Bartenders when bar packages are chosen included with Bar Package however parties under 100 guests add 20% service charge. BYOB RAMP Professional Bartenders \$30 / hour Minimum 7 Hours

Payment Schedule

\$100 Cash or Check to secure your date
50% Due I Month before Event
Full Payment Due 7 Days before Event
estimated head count 30 days prior to event
Final headcount due 7 days prior to event

We accept Cash or Check credit card fee of 3.85% applied to all charges

