



TWILIGHT PACKAGE

AVAILABLE NOVEMBER 2011 THRU APRIL 2012

Five Hours to Include...

Cocktail Hour

Greet your guests with One hour open bar consisting of Premium Brand Liquor, Imported & Domestic Bottled Beer, Wine and Soft Drinks

River Stone Manor's Antipasto Display

Featuring items such as : An assortment of Salami, Pepperoni, Prosciutto, International & Domestic Cheeses, Marinated & Grilled Vegetable Platter with Roasted Garlic Aioli, Assorted Vegetable Crudités with Roasted Onion Herb Dip, Ham and Fontinella and Rosemary Spread, Roasted Red Pepper Salad, Sicilian Vegetable and Pepper Salad, Italian Marinated Mushrooms, Fresh Mozzarella served with Sliced Tomatoes, Basil and Olive Oil, Imported Olives, Hot Cherry Peppers, Breaded Eggplant Salad, Hummus served with Pita Bread, Fresh Tomato, Garlic & Basil Crostini, and Artichoke Dip in a bread boule served with Assorted Warmed Breads

Champagne Toast

Appetizer

*River Stone Manor Wedding Soup
~Escarole and Orzo Soup with Turkey Parmesan Meatballs~*

House Salad

Served with Rolls and Butter

Entrée

Chicken Chevre

Goat cheese, sun dried tomato, and caramelized shallot stuffed chicken roulade, finished with a roasted leek cream sauce.

Prime Rib of Beef

Slow-roasted Prime Rib, served with a Red Wine Demi

Panko Encrusted Salmon

Panko Encrusted Seared Salmon Filet with a Basil Beuree Blanc

Hosted Bar

Remaining Four hours

Imported & Domestic Bottled Beer, Wine and Soft Drinks

Dessert

*Wedding cake
Coffee and Tea*

*\$65.00 per person + 19% service charge + 8% sales tax
Minimum Guarantee of 125 adults is required*





ECLIPSE PACKAGE

AVAILABLE NOVEMBER 2011 THRU APRIL 2012

Five Hours to Include...

Cocktail Hour

Greet your guests with a champagne station and open bar.

The open bar will continue for the entire reception.

River Stone Manor's Antipasto Display

Featuring items such as : An assortment of Salami, Pepperoni, Proscuitto, International & Domestic Cheeses, Marinated & Grilled Vegetable Platter with Roasted Garlic Aioli, Assorted Vegetable Crudités with Roasted Onion Herb Dip, Ham and Fontinella and Rosemary Spread, Roasted Red Pepper Salad, Sicilian Vegetable and Pepper Salad, Italian Marinated Mushrooms, Fresh Mozzarella served with Sliced Tomatoes, Basil and Olive Oil, Imported Olives, Hot Cherry Peppers, Breaded Eggplant Salad, Hummus served with Pita Bread, Fresh Tomato, Garlic & Basil Crostini, and Artichoke Dip in a bread boule served with Assorted Warmed Breads

Butler Passed Hors D'oeuvres

A delicious combination of passed hot and cold hors d'oeuvres

Champagne Toast

Appetizer

River Stone Manor Wedding Soup

~Escarole and Orzo Soup with Turkey Parmesan Meatballs~

Red and White Wine will be served during dinner

House Salad

Served with Rolls and Butter

Entrée

Chicken Chevre

Goat cheese, sun dried tomato, and caramelized shallot stuffed chicken roulade, finished with a roasted leek cream sauce.

Prime Rib of Beef

Slow-roasted Prime Rib, served with a Red Wine Demi

Panko Encrusted Salmon

Panko Encrusted Seared Salmon Filet with a Basil Beurre Blanc

All entrées are accompanied by chef's choice of seasonal vegetable and complementing starch

Dessert

Wedding Cake

Coffee and Tea

This package includes floor length linens.

\$78.00 per person + 19% service charge + 8% sales tax

Minimum Guarantee of 125 adults is required

