

The Traditional Wedding Buffet

A beautiful selection of cheeses, grapes, and fresh vegetables with ranch dip and assorted crackers.

Hors d'oeuvres

Choose three of the following:

*Cocktail Franks Mini Eggrolls Mozzarella Sticks
Swedish Meatballs Meatballs Marinara Broccoli & Cheese Bites
Chicken Cordon Bleu Nuggets*

Salad

Fresh Seasonal Garden Salad

Entrees

Choose three of the following:

*Lemon Pepper Chicken Fried Chicken Baked Chicken
Pot Roast w/gravy Chicken Cacciatore Roast Turkey with gravy
Baked Virginia Ham with Pineapple Brown Sugar Glaze
Kielbasa with Perogie & Onion*

Potato/Pasta Option

Choose two of the following:

*Rice Pilaf Baked Ziti Buttered Noodles
Bread Stuffing Candied Sweet Potatoes Oven Roasted Potatoes*

Vegetable Option

Choose one of the following:

California Blend Corn Glazed Baby Carrots Green Beans

\$33.95 per person plus 18% service charge and 6% tax

*Includes Dinner Rolls, Butter, coffee, tea,
Also included-all china, linens, silverware, glassware, etc.*

The Majestic Wedding Buffet

A beautiful selection of cheeses, grapes, and fresh vegetables with ranch dip and assorted crackers.

Hors d'oeuvres

Choose three of the following:

*Mini Quiche Chicken Cordon Bleu Nuggets Meatballs Marinara
Cocktail Franks Broccoli Cheese Bites Mozzarella Sticks
Cheese Puffs Sausage Stuffed Mushrooms Mini Egg Rolls
Swedish Meatballs Phyllo Spinach & Cheese*

Salad

Choose one of the following:

Fresh Seasonal Garden Salad Classic Caesar Salad

Entrees

Choose three of the following:

*Carved Beef Carved Virginia Ham Pepper Steak
Baked Haddock Beef Broccoli Teriyaki Chicken Parmesan
Chicken Marsala Chicken Piccatta Roast Loin of Pork
Crabmeat Stuffed Flounder*

Potato/Pasta Option

Choose two of the following:

*Rice Pilaf Oven Roasted Potatoes Buttered Noodles Stuffed Shells
Penne ala Vodka Tortellini Pesto Cavatelli w/Broccoli Baked Ziti*

Vegetable Option

Choose one of the following:

*California Blend Corn O'Brien Glazed Baby Carrots
Green Beans Almandine Mixed Italian vegetables*

*\$36.95 per person plus 18% service charge and 6% tax
Includes Dinner Rolls, Butter, coffee, tea,
Also included-all china, linens, silverware, glassware, etc.*

The CCP Grand Wedding Buffet

A beautiful selection of cheeses, fresh fruit, Crudités with tangy dip, and assorted crackers and pinwheels.

Hors d'oeuvres

Choose four of the following:

*Crab Rangoon Mini Quiche Cheese Puffs Cocktail Franks
Swedish Meatballs Spanakopita BBQ Meatballs Mini Egg Rolls
Scallops wrapped in Bacon Pork Potstickers Spinach Puffs
Chicken Cordon Bleu Bites Crab Stuffed Mushrooms Dim Sum*

Salad

Choose one of the following:

Fresh Seasonal Garden Salad Classic Caesar Salad

Entrees

Choose three of the following:

*Carved Beef, Ham, Pork, or Lamb Alaskan Salmon w/Grenbois sauce
Beef Burgundy Chicken Scarpariella Shrimp Fra Diavolo o/ Pasta
Chicken Demose (Prosciutto & Mozzarella) Crabmeat Stuffed Flounder
Stuffed Pork Loin(Prosciutto & Mozzarella) Shrimp Scampi over Pasta
Scallop Scampi over Pasta*

Potato/Pasta Option

Choose two of the following:

*Oven Roasted Potatoes Rice Pilaf Parsley Potatoes
Parmesan Potato Wedges Tortellini Pesto Tortellini Fra Diavolo
Cavatelli w/Broccoli Penne ala Vodka Linguini w/ Oil & Garlic*

Vegetable Option

Choose one of the following:

*California Blend Peas with Pearl Onions Creamed Spinach
Fresh Broccoli Green & Yellow Squash with Onion*

*\$43.95 per person plus 18% service charge and 6% tax
Includes Dinner Rolls, Butter, coffee, tea,
Also included-all china, linens, silverware, glassware, etc.*

Family Style Wedding Dinner

A beautiful selection of cheeses, fruit, and crudités with Ranch dip and crackers

Appetizer

Fruit Cup

Salad

Fresh Seasonal Garden Salad or Classic Caesar

Entrees

Choose two of the following:

<i>Baked Virginia Ham</i>	<i>Oven Roasted Turkey Breast</i>	<i>Herbed Baked Chicken</i>
<i>Top Round of Beef</i>	<i>Stuffed Pork Loin w/Spinach & Artichokes</i>	
<i>Roast Pork Loin</i>	<i>Chicken Cacciatore</i>	<i>Pot Roast</i>
<i>Chicken Marsala</i>	<i>Lemon Pepper Chicken</i>	<i>Sausage & Peppers</i>

Potato/Pasta & Vegetable Option

Choose three of the following:

<i>Green Beans</i>	<i>Buttered Corn</i>	<i>California Blend</i>
<i>Glazed Carrots</i>	<i>Baked Potatoes</i>	<i>Candied Sweet Potatoes</i>
<i>Rice Pilaf</i>	<i>Buttered Noodles</i>	<i>Penne ala Vodka</i>
<i>Parsley Potatoes</i>	<i>Bread Stuffing</i>	<i>Cavatelli w/Garlic Sauce</i>

\$34.95 per person plus 18% service charge and 6% tax

*Includes Dinner Rolls, Butter, coffee, tea,
Also included-all china, linens, silverware, glassware, etc.*

The CCP Americana Wedding (Served)

Hors d'oeuvres

Choose three of the following:

Fresh Fruit Platter Mini Egg Rolls Mini Quiche
Swedish Meatballs Crudités Cocktail Franks
Mozzarella Sticks Assorted Cheese and Crackers

Soup

Choose one of the following:

Chicken & Wild Rice Beef Vegetable Barley Manhattan Clam Chowder

Salad

Choose one of the following:

Fresh Seasonal Garden Salad w/ Carrot, Tomato, Cucumber, & Red Onion
Baby Spinach w/hot bacon dressing

Intermezzo

Lemon Sorbet

Entrees

Choose two of the following:

Prime Rib of Beef with Fresh Horseradish Sauce

Veal Oscar-Medallions of Veal topped with Crabmeat, Asparagus, & Hollandaise

Stuffed Pork Loin-Baby Spinach, Artichoke Hearts, Roasted Peppers, Mozzarella
Cheese, Garlic & Rosemary, in a Portobello Mushroom Brandy Demi Glace

Stuffed Flounder with Crabmeat

Broiled Halibut with Creamy Saffron Shrimp Sauce

Chicken Chablis-Sautéed with Baby Portobello Mushrooms & Chablis Wine

Potato & Vegetable Option

Chefs Choice of Fresh Vegetable and Potato Du Jour

Dessert

Coffee, Tea, and Sumptuous Dessert Assortment

\$50.95 per person plus 18% service charge and 6% tax
Includes Dinner Rolls, Butter, coffee, tea,
Also included-all china, linens, silverware, glassware, etc.

The Elite Gourmet Italian Wedding (Served)

Hors d'oeuvres Choose three of the following:

Antipasto Mini Italian Meatballs *Mozzarella Sticks* *Clams Oreganato*
Sausage Stuffed Mushrooms *Fresh Mozzarella w/ Roasted Peppers*

Soup Choose one of the following:

Italian Wedding *Tuscan Minestrone* *Chicken Tortellini* *Tomato Florentine*

Salad Choose one of the following:

Elite Signature salad with grape tomatoes, red onion, shaved Parmesan, & Red Wine Vinaigrette *Mixed Greens w/ Italian Dressing*
Classic Caesar

Intermezzo *Lemon Sorbet*

Entrees Choose two of the following:

Chicken al Corciofini-Chicken Breast w/ Artichokes & Creamy Mushroom Sauce
Chicken Mediterranean-in a Lemon Caper Sauce with Broccoli & Potatoes
Veal Marsala-sauteed with Mushrooms in a Marsala Wine Sauce
Dentice Mare Chiaro-Red Snapper w/ Mussels and Rotini in Red Sauce
Gran Beroni Fra Diavolo-Jumbo Shrimp w/Spicy Marinara over Pasta
Shrimp Cavatelli Broccoli-in a White Wine, Butter, & Fresh Garlic Sauce
Orechietta-Sweet Italian Sausage, Broccoli Rabe, Fresh Garlic, and Orichietta Pasta with fresh Parmesan Riggiano Cheese

Potato & Vegetable Option

Chefs Choice of Fresh Vegetable and Potato Du Jour

Dessert

Coffee, Tea, and Sumptuous Dessert Assortment

\$60.95 per person plus 18% service charge and 6% tax
Includes Dinner Rolls, Butter, coffee, tea,
Also included-all china, linens, silverware, glassware, etc.

The Elite Gourmet French Wedding (Served)

Hors d'oeuvres Choose three of the following:

Fricassee d' Escargot-Snails in Herbed Butter Sauce Seasonal Melon
Mini Chicken Cordon Bleu Smoked Trout w/capers in Horseradish Sauce
Assorted Mini Quiche Assorted Cheese & Crackers w/Grapes Crudités
Double Crème Brie in Phyllo w/Dark Corn Syrup & Cranberry Compote

Soup Choose one of the following:

Saffron Crab Bisque Baked French Onion
Beef Consommé with Seasonal Vegetables

Salad Choose one of the following:

Arugula with Toasted Walnuts, Dried Cherries, Gorgonzola and Port Wine Reduction
Fresh Mesculin Greens with Radicchio, Cherry Tomatoes, Carrots, and Scallions

Intermezzo Lemon Sorbet

Entrée Choose two of the following:

Canard Crisp Long Island Duck Breast w/Grand Marnier Sauce & Sweet Asparagus Risotto
Coquille Sea Scallops & Shrimp w/Shitake Mushrooms Beurre Blanc over Puff Pastry
Boeuf Wellington Filet Mignon and Mushroom Duxelle baked in Puff pastry served with a Cognac Demi Glace
Salmon Fresh Poached Salmon w/ Champagne Hollandaise Sauce, garnished with Fried Capers.
Tournados of Beef With Bordelaise Peppercorn Sauce
Veal or Chicken Cordon Bleu Stuffed with Ham and Swiss Cheese, lightly breaded and sautéed, served with Sauce Volute

Potato & Vegetable Option

Chefs Choice of Fresh Vegetable and Potato Du Jour

Dessert

Coffee, Tea, and Sumptuous Assortment of Pastries

\$75.95 per person plus 18% service charge and 6% tax
Includes Dinner Rolls, Butter, coffee, tea, china, linens, silverware, glassware, etc.

Beverage Packages

Soft Drinks-

Includes Pepsi, Diet Pepsi, Sierra Mist, Iced tea \$2.00/per person + tax

Bar Packages

Open Bar

Imported and Domestic Beer, and House Wines

One Hour \$10.00

Two Hours \$13.00

Three Hours \$17.00

Four Hours \$19.00

House Brand Liquor, Imported and Domestic Beer, House Wines

One Hour \$12.00

Two Hours \$15.00

Three Hours \$19.00

Four Hours \$23.00

Premium Brand Liquor, Imported and Domestic Beer, House Wines

One Hour \$16.00

Two Hours \$20.00

Three Hours \$25.00

Four Hours \$30.00

Bartenders are included in the price of each four hour package. A \$50.00 fee will be charged for each additional hour needed.

The consumption of alcoholic beverages by a minor is a violation of state and federal law. We will ask for identification from any person who appears under the age of 21 whom is trying to obtain alcoholic beverages.

We reserve the right to refuse any patron for any reason, including intoxication.

We do not allow any beverages to be brought in from the outside.

Facility Fees and additional services

Facility Charge

The cost of renting the main room is \$500.00 per five hour event. Each hour over 5 hours is an additional charge of \$100.00 per hour. Smaller rooms are available for \$250.00.

Additional Services available:

Ice Carving

A beautiful ice sculpture adds that special touch to any event. We will help you obtain the perfect ice sculpture for your unique needs.

Linens

Many linen colors are included in your \$5.00 linen/china fee. If you require colors unavailable through our linen service, we may be able to obtain linens to match your color scheme through a linen rental company. Additional charges apply.

Centerpieces, Floral Arrangements, and Specialized Cakes

We have many contacts for floral arrangements, cakes, and wedding cakes. Please ask us for additional information.

Dance Floor

An additional \$150.00 fee will apply for all events under 100 people.

Coat Check Attendant

A coat check attendant will be provided for an additional \$50.00.

Rental Accessories

We will assist you with obtaining champagne fountains, punch bowls, special flatware, chairs, etc.

The entire building may be available for your exclusive use. A guarantee of 100 people or more will usually meet our criteria.