



Wedding Package

Minimum 50 guests

\$60pp Sit Down

\$52pp Buffet with choice of 2 entrées and 1 pasta

Packages include:

A Social Hour with-

- Elegant Grazing Table (Charcuterie upgrade add \$4)
- Dinner by our Experienced Chefs
- White Table Linens with Napkin Color Selection
- Your Cake Cutting & Service w/coffee station at no charge

Grazing Table: To include but not limited to:

They will consist of Assorted Cheeses, Vegetables & Dips, Cracker & Chips, Hummus & Spinach Dip, Bourbon Glazed Meatballs, Fresh Seasonal Fruit

For Your Consideration:

Add Hors d'oeuvres to your social hour: Choose 4

Add \$6 if under 50 guests our Chefs will select

Scallops Wrapped with Bacon	Fried Fantail Shrimp/Thai Chili Sauce
Mozzarella Bruschetta Crostini	Chicken Skewers, Bourbon Sauce
Stuffed Mushrooms, Seafood or Sausage	Chicken Nachos
Thai Vegetable Pot Stickers	Risotto Balls
Asparagus Wrapped with Prosciutto	Caprese Skewers
Fried Mozzarella Cheese	Mexican Street Corn Filo Cups
Fried Parmesan Green Beans	General Chicken Bites
Crab Cakes/Remoulade	Fried Chicken Bites, Hot Honey
Antipasto Skewers	Quesadilla Triangles-Assorted
Grilled Cheese, Brie, Apple Bites	Mussels Casino, New Zealand
Seafood Salad Filo Cups	Smoked Salmon Bagel Cream Cheese
Crostini w/Goat Cheese, Compote & Mint	Chicken Pops w/Hot Honey

BUFFET DINNER or PLATED DINNER

(with 2 or 3 Entrée Selections: select 2, add 3rd entrée for additional charge)

Preset or Family Style Salads with assorted Breads & Rolls/Butter so folks have something to eat while others attend the buffet!

SALAD-Choose One

- Crisp Greens, Tomato, Cucumbers, Olive, Carrot, served with your choice of Dressing
- Artisan Caesar, Croutons & Shaved Asiago
- Wedge Salad, Bacon, Medley of Tomato, Green Goddess Dressing

Optional Upgrades:

+ Add Feta, Craisins and Walnuts to House Salad

- Caprese Salad (seasonal)
- Mixed Greens with Beets and Goat Cheese
- Autumn Harvest Salad – Butternut Squash, Apple and Pepitas

DINNER ENTRÉE CHOICES

Beef Selections

- Carved Prime Rib, Carver (Add \$100.00 for attendant)
- Boneless Short Rib Cabernet Sauce
- Sirloin Tips Gorgonzola Demi glaze
- Sirloin Tips Marsala
- New York Sirloin Medallions Teriyaki with Peppers/Onions
- Tenderloin Filet (Extra Charge)
- Marilyn's Slow Braised Roast Beef

Chicken Selections

- Cutlet with Baby Spinach, Bacon and Mushrooms in a Garlic Wine Sauce
- New England Style: Stuffed Breast with a Bread, Craisin Stuffing and Apple Cider Veloute
- Mediterranean Chicken: Sundried tomatoes, olives and a sprinkle of Feta
- Boursin & Asparagus Stuffed Chicken wrapped in Prosciutto
- Chicken Marsala
- Chicken Parmesan
- Chicken Francaise



Pork Selections

- Maple Glazed Pork Loin
- Stuffed Roast Loin of Pork
- Pork Cutlet Marsala
- Garlicky Roast Pork Shoulder
- Pork Saltimbocca Rollatini

Fish Selections

- Baked Stuffed Shrimp
- Stuffed Filet of Sole with Lobster Cream Sauce
- Teriyaki Glazed Salmon
- Seafood Casserole
- Baked Scrod with Crumb Topping & Roasted Garlic Tomatoes

Vegetarian Selections

- Eggplant Rollatini
- Cauliflower Steak with Romesco Sauce
- Risotto Primavera
- Stuffed Acorn Squash
- Butternut Squash Ravioli
- General Tso Tofu

LET'S DISCUSS DESSERTS!

(Desserts are additional and not included in per person pricing)

- Donut Wall with Assorted Donuts
- Donut Wall with Apple Cider Donuts & Apple Crisp
- Walking Cannoli Station (Add \$100.00 for Attendant)
- Strawberry Shortcake with Homemade Biscuits and Homemade Whipped Cream

HOW ABOUT A DESSERT TABLE?

May include but not limited to:

- Your Wedding Cake, Our Cupcakes, Warm Apple Crisp, Dessert Squares, Tiramisu Cups and Fresh Berries with Angel Cake Cubes and more...
- Coffee and Tea Station



POTATOES

- Baked Potato
- Yukon Gold Whipped
- Garlic Oven Roasted
- Roasted Fingerling Potatoes
- Potato Gratin (upgrade)
- Cheesy Whipped Potatoes
- Parmesan Potatoes

Optional Pasta Course, Family Style \$3 (Choose One)

- Mini Rigatoni/Penne with choice of Bolognese, Marinara, Vodka Creme or Pesto Sauces
- Pasta Prima Vera
- Penne with Sausage & Broccoli Rabe (add \$4)
- Tortellini Alfredo
- Fusilli with Teriyaki Cream & Fresh Baby Spinach

VEGETABLE

- Chef's Seasonal Vegetable Medley

Optional Upgrades:

- Roasted Butternut Squash
- Herb Roasted Rainbow Carrots
- Maple Glazed Carrots
- Asparagus

ADD-ONS FOR YOUR CONSIDERATION:

RAW BAR (Add MKT price per person)

Our Raw Bar will include:

- Clam Chowder
- Shrimp Cocktail (3-4 pieces per person)
- Freshly Shucked Oysters
- Freshly Shucked Clams
- Calamari Salad
- Marinated Mussels
- Assorted Sushi (Add \$2.75/pp)
- All appropriate condiments are included.

We will use an Ice bowl to Display. It will look awesome... and taste even better!

NOTE: Raw Bar can be customized as well.

LATE NIGHT MUNCHIES OR DRUNCHIES:

Hand held bites are served approximately one hour before the end of reception.

- Assorted Sliders: Cheeseburger, Jerk Chicken, Pulled Pork, Crispy/Grilled Chicken
- Pizza Table – Grab & Go
- Assorted Grilled Cheese
- Italian Sausage Station: Milano's Sausage, Peppers & Onions, Sauce and Grated Cheese
- Hot Dog Station: Self-Serve with Toppings: Chili, Cheese and Condiments
- Breakfast Sandwich: Prosciutto, Egg & Cheese with Garlic Aioli

ICE CARVINGS

Ice Carvings are an elegant addition to any event. Popular designs include frames, raw bars, ice luges, and martini or cordial stations! Our very own Chef Joe Almeida hand carves beautiful, custom designs from a single block crystal cut ice carving to a lavish multi-block ice extravaganza. He will work closely with you to design a piece of ice art befitting of your event.

Pricing is dependent on the design chosen. Examples of his work can be viewed here: <https://sculptureinice.net/gallery>



Linens are included with choice of color on your napkins.

All china, water glasses and silver provided.

Dessert is not included.

Please add 20% House Charge, 12% Service Charge, and 7% State/Local Tax.

Please add 3% convenience fee. This fee is removed if you pay fully by cash or check.

All Prices Subject to Change Without Notice

Pricing is for on Premise Catering at Tansey's Catered Table and Southampton Country Club only.

Please inquire for Off Premise Wedding Pricing.

Pricing is based upon a minimum of 50 guests. If you fall below that amount we reserve the right to requote. You will be billed for that amount or the amount served, whichever is higher.

When you decide to move forward we will require a \$1000.00 deposit. We accept cash, check or credit card (Amex, Visa, Mastercard). All checks must be made out to "White Glove Caterers Inc." We offer a 3% discount if you pay by cash or check. A credit card is needed on file for any incidental charges.

Thank you so much for your consideration. Please let us know if you have any other questions at this time.

We will work hard for you to make your day easy, tasty and fun!

Mark & Siena Tansey