



*Wedding and Banquet Venue*

*Weekend Luncheon  
Packages  
2023*



# Plated

Four hour Ballroom Rental, Table Linens, All china ware, Chivari Ballroom Chairs,  
Custom Uniformed Wait Staff, Microphone, Podium and background music if needed

## ***Cheeses, crudités, fruit and bruschetta upon arrival***

Seated Luncheon Served Individual

### **Salad Choice**

#### **GOV House Salad**

*Mixed Greens with cucumbers,  
watermelon radish, pickled onion,  
grape tomato*

#### **Classic Caesar**

*Romaine and radicchio with Creamy  
caesar and parmesan croutons*

#### **Carmelized Pear**

*Pecans, gorgonzola, honey balsamic*

### **Entrée Selection**

Choose three entrées for plated

You may also choose one Entrée for all or a Duo entrée at an additional cost

#### **Prime Rib of Beef**

*Garlic and fresh pepper rubbed,  
Bordelaise sauce*

#### **GOV Cordon Bleu**

*Prosciutini and fontina stuffed chicken,  
Panko crust, roasted tomato béchamel*

#### **NY Sirloin**

*12oz Angus Beef, Pepperonata, roasted  
garlic mash*

#### **Chicken Marsala**

*Roasted mushroom medley, Marsala  
wine demi*

#### **Filet AuPoivre**

*6oz Filet cooked to perfection, shallot  
Brandy cream*

#### **Grilled Atlantic Salmon**

*Sautéed Spinach and Leeks*

*Roasted garlic Yukon Mash*

*Two grilled u10 shrimp add \$8*

*5oz Herb Butter Lobster tail \$M.P*

#### **Baked Stuffed Shrimp**

#### **Fresh Yellow Tail Sole Francaise**

*Citrus butter, Squash Coins*

#### **Pork Chop**

*Seasonal preparation*

#### **Braised Beef Short Ribs**

*Roasted root vegetable*

(All entrees served with chefs accompaniments)

### **Dolce**

A Dessert selection from our Specialty Dessert Menu.



# Family Style

Four hour Ballroom Rental, Table Linens, All china ware, Chivari Ballroom Chairs, Custom Uniformed Wait Staff, Microphone, Podium and background music if needed

## ***Cheeses, crudités, fruit and bruschetta upon arrival***

### **Salad Choice**

#### **GOV House Salad**

*Mixed Greens with cucumbers,  
watermelon radish, pickled onion,  
grape tomato*

#### **Classic Caesar**

*Romaine and radicchio with Creamy  
caesar and parmesan croutons*

### **Pasta Choice**

*Rigatoni alla Norma*

*Orreciette Piemontese*

*Cavatelli w/ Broccoli and Roasted garlic*

*Cavatelli Pomodoro*

*Penne Bolognese*

*Rigatoni alla Vodka*

### **Two Entrée Selection**

#### **Sliced Prime Rib of Beef**

*Garlic and fresh pepper rubbed,  
Bordelaise sauce*

#### **Chicken Florentine**

#### **GOV Cordon Bleu**

*Prosciutini and fontina stuffed chicken,  
Panko crust, roasted tomato béchamel*

#### **Sliced NY Sirloin**

*Angus Beef, Pepperonata,*

#### **Chicken Marsala**

*Roasted mushroom medley, Marsala  
wine demi*

#### **Stuffed Center cut Pork Loin**

*Prosciutto, spinach, sundried tomato  
leeks,  
smoked mozzarella, carrot fennel demi*

#### **Grilled Atlantic Salmon**

*Sautéed Spinach and Leeks*

#### **Braised Beef Short Ribs**

*Roasted root vegetable*

#### **Fresh Yellow Tail Sole Francaise**

*Citrus butter, Squash Coins*

### **Dessert**

*Choice from our Dessert Menu served with Coffee, Tea*

*Beverages*

*Soda and Water / Cash bar available*



# Buffet

Four hour Ballroom Rental, Table Linens, All china ware, Chivari Ballroom Chairs, Custom Uniformed Wait Staff, Microphone, Podium and background music if needed

*Cheeses, crudités, fruit and bruschetta upon arrival*

## **Pasta Selection of one**

*Rigatoni alla Norma  
Orreciette Piemontese  
Cavatelli w/ Broccoli and Roasted garlic*

*Cavatelli Pomodoro  
Penne Bolognese  
Rigatoni alla Vodka*

## **Pasta side selection of one:**

*Angus Meatballs  
Eggplant Rollatini with prociutto*

## **Entrée Selection of Two**

**Grilled Atlantic Salmon**  
Sundried Tomato Crema

**Sliced Beef Tenderloin Au Poivre**  
*Peppercorn encrusted, finished in  
a Dijon Brandy Cream*

**Fresh Yellow Tail Sole Involtni**  
*Sherry, Ritz Blue Crab stuffing*

**Chicken Carciofo**  
*Egg Battered, Roasted tomato,  
Artichokes and Pancetta, lemon Butter  
Sauce*

**Stuffed Center cut Pork Loin**  
*Prosciutto, spinach, sundried tomato leeks,  
smoked mozzarella, carrot fennel demi*

**Chicken Picatta**  
*Pan Seared, Caper lemon Butter*

**Chicken Saltimbocca roulade**  
*Stuffed with Prosciutto fontina and  
sage finished with a Marsala wine  
Demi*

**Braised Beef Short Ribs**  
Roasted root vegetable

## **Sides (choose two)**

*Herb Seasoned Yukon Potato  
Vegetable rice  
Roasted Garlic mashed*

*French Bean and Seasonal Vegetable  
Broccoli and mini sweet peppers  
Petite twice baked potato*

## **Salad Station**

Fresh Greens with assorted Dressings and Classic Toppings  
Rolls and Butter

## **Dessert**

Choice from our Dessert Menu served with Coffee, Tea

## **Beverages**

Soda and Water / Cash bar available

20% Operations Fee added to all menus

