



Windows on the
WATER
at FROGBRIDGE

Windows Sit-Down Classic Wedding Package ~ 1

Our
Windows Classic Wedding Package
Includes:



Maître d' to Coordinate your Reception
White Glove Service
Direction Cards
Coat Check
Ivory Floor Length Table Cloths
Wine Service with Entrée Course
Choice of Napkin Color
Custom Wedding Cake
Newly Redecorated Bridal Suite with
Complementary Hors D'oeuvres and Beverages



COCKTAIL HOUR

COLD DISPLAYS

Vegetables Crudités

Bouquetière of Fresh Garden Display with Maytag Blue Cheese Cream

International Cheese and Fruit Board

Selection of Imported Cheeses and Fresh Seasonal Fruits served with Sun Dried Fruits, Quince Jam, and Assorted Crackers

Bruschetta Platter

Vine Ripe Tomatoes with Fresh Mozzarella and Basil served with Herbed Crostini,
Tomato Bruschetta, and Eggplant and Squash Bruschetta



CHEF ATTENDED STATIONS

Pasta

Penné Ala Vodka with Prosciutto and Peas ~ Three Cheese Tortellini with Basil Pesto Cream



HORS D'OEUVRES

(Choice of Eight)

PASSED HORS D'OEUVRES

Mini Quiche Lorraine

Lemongrass and Chicken Pot Stickers with Ponzu Dipping Sauce

Gorgonzola and Pear Tarts

Jamaican Jerked Chicken Satay with Pineapple Chutney

Brie and Raspberry Phyllo Stars

Petite Cheese Burgers with Cornichon

Beef Empanadas with Spicy Aioli

Fried Peking Duck Ravioli with Teriyaki Sauce

Fried Mozzarella with Basil Marinara

Short Rib Pot Pie with Caramelized Onions

Crispy Shrimp Shumai with Miso Broth

Cheddar Cheese and Bacon Potato Knish

Boursin and Spinach Stuffed Mushroom

Coney Island Franks en Croute with Dijon Mustard

Red Pepper and Goat Cheese Quiche

Curried Beef Satay with Sweet n Spicy Glaze

Herbed Cheese Stuffed Artichoke

Crabcake Truffles with Red Pepper Remoulade

Seared Tuna on Wonton Cracker

Coconut Chicken with Sweet and Spicy Coconut Sauce

Spinach and Artichoke Tart

Chicken and Cheese Quesadilla Cones with Guacamole and Salsa

Vegetable Spring Rolls

COLD PASSED HORS D'OEUVRES

Crab and Gazpacho Shooter

Tuna Tartare in a Cucumber Cup

Peppered Seared Beef Canape with Horseradish Aioli

Oysters on a Half Shell with Sherry Truffle Mignonette

Prosciutto Wrapped Asparagus with Romano Cheese Fondue

Herbed Goat Cheese Crostini with Kalamata Olive Tapenade

Smoked Salmon on Cucumber with Caviar and Crème Fraiche



APPETIZERS

Sit Down Appetizers (Choice of One)

- Shellfish Bisque with Vanilla Essence Croutons
- English Pea Risotto with Carrot Parisienne and Pea Sprouts
- Salmon Tartare with Rice Crackers, Mint, and Balsamic Glaze
- Russet Potato Gnocchi with Exotic Mushrooms, White Truffle Oil, and Sage
- Strudel of Smoked Chicken, Cabbage and Apples with Cranberry Aioli
- Beef and Cheddar Spring Rolls with Chipotle Ranch
- Vine Ripe Tomatoes and Fresh Mozzarella with Balsamic Reduction and Crispy Basil
- Grilled Vegetable Napoleon with Portobello Mushrooms, Tomatoes, Diced Red Onion & Balsamic Glaze
- Cantaloupe and Prosciutto with Saba Vinegar, Roccat Arugula and Hearts of Palm

SALADS

(Choice of One) ~ Accompanied By Artisanal Dinner Rolls

- Hearts of Romaine with Prosciutto, Cherry Tomatoes, Parmesan Reggiano and Creamy Caesar Dressing
- Mixed Baby Lettuces with Balsamic Vinaigrette, Marinated Cucumbers, Cherry Tomatoes, and Radishes
- Arugula and Radicchio with Sherry Vinaigrette, Dried Cherries, Fennel, Blue Cheese, and Endive
- Baby Bib Salad with Local Apples, Red Grapes, Aged Gouda and Apple Cider Vinaigrette
- Baby Spinach Salad with Red Wine Vinaigrette, Gorgonzola, Pickled Red Onions, Dried Figs, and Crispy Prosciutto

ENTRÉES

(Choice Of Two Entrees Plus One Vegetarian)

- Scottish Salmon**
with Beets, Swiss Chard, Potato Confit, Cipolini Onions, and Beet Gastrique
- Floridian Grouper**
with Sundried Tomato and Potato Risotto, Olive Tapenade, Broccolini, and Balsamic Reduction
- Local Flounder Filet**
stuffed with Spinach and Sundried Tomato served with Potato Puree and Sautéed Asparagus
- Eight Hour Braised Short Ribs**
with Yukon Gold Potato Hash, Charred Turnips, Baby Carrots, and Merlot Reduction
- Roasted Griggstown Organic Chicken**
with Chive Whipped Potato, Baby Vegetables, and Thyme Jus
- Chicken Breast Stuffed with Italian Sausage & Mushroom**
with Broccoli Rabe, Olive Oil Poached Red Potatoes and Tomato Coulis
- Cumin Crusted Pork Tenderloin**
with Brussel Sprouts, Turnips, Bacon, Whipped Potatoes and Apple Mustard Coulis

VEGETARIAN

- Pasta Primavera** with Seasonal Vegetables
- Eggplant Lasagna** with Housemade Marinara, Fresh Ricotta and Basil
- Grilled Vegetable Napoleon** with Herbed Whipped Potatoes

DESSERT

- Wedding Cake Served with Chocolate Covered Strawberry
- Columbian Coffees and Herbal Teas

