



Wedding Packages

For all off site catering with a minimum of 50 guests.

Below are just a few of our many wedding options. Our Executive Chef can customize a menu of your choice.

We invite you for a private menu tasting upon request.

Dinnerware, flatware, stemware and linens are available at an additional cost.

Bottles of Wine can be added to the tables and selections of bar options are available.

Buffet Style Wedding Packages

The “Italian”

Caesar Salad

Caprese Salad

Italian Wedding Soup

Pasta Bar –

3 Pastas (Penne, Farfalle & Cheese Ravioli), 3 Sauces (Vodka, Marinara & Bolognese). Prepared by our Executive Chef

Carving Station –

Slow Cooked Prime Rib

Mashed Yukon Gold Potatoes

Zucchini Parmesan

Spumoni Ice Cream

All American

Mixed Green Salad

Marinated Vegetable Salad

Fay's Famous Clam Chowder

Smoked Salmon Platter

Braised Beef & Shrimp

Stuffed Chicken Breast (Ham, Asparagus & Gouda Cheese)

Sole Rolatini

Saffron Rice

Sautéed Vegetable Medley

Roasted Potatoes

Apple Pie

Cheesecake with Tropical Fruit

You may add any of the following to your wedding package:

Wine & Cheese Hour

Raw Bar

Cocktail & Appetizer Hour

Stationary & Passed Appetizers

Gelato Bar

Custom and Specialty Packages are Available Upon Request

Seasonal Menus

Clam Boil

Pig Roast

Barbeque

Lobster Bake

Beach Party

Farm to Table

****Gratuity, Tax and Labor are in addition to the package prices.*