

Menus & Pricing

NYLO Silver
Wedding Package ³

NYLO Gold
Wedding Package ⁴

NYLO Platinum
Wedding Package ⁵

NYLO Silver Wedding Package

\$65 PER GUEST

All prices are subjected to change and to a twenty two percent service charge and eight percent tax.

PASSED HORS D' OEUVRES (Choice of 4)

- Roasted Vegetable Stuffed Mushrooms
- Roasted Garlic Tomato Bruschetta
- Fresh Mozzarella Tomato Skewers
- Prosciutto Wrapped Breadsticks
- Chicken Satay
- Mini Rice Balls

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SALAD (Choice of one)

GARDEN SALAD

Fresh Mesclun Greens, Tomatoes, Cucumbers, Carrots, & Red Onion

CEASAR SALAD

Romaine Lettuce, Garlic Croutons, & Asiago Cheese

ENTRÉES (Choice of 2)

CHICKEN SALTIMBOCCA

Sauteed Chicken Breast, Incrusted with Sage Prosciutto, & Mushroom Wine Sauce

CHICKEN PICATTA

Slow Braised Chicken with Butter White Wine Sauce

PIN WHEELED PORK LOIN

Pin Wheeled with Spinach, Roasted Peppers, Garlic, & Herbs Wrapped in Bacon then Roasted

Served with chef's accompaniment of vegetable and starch.

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DESSERT

Delectable assortment of fresh mini pastries

NYLO Gold Wedding Package

\$89 PER GUEST

All prices are subjected to change and to a twenty two percent service charge and eight percent tax.

PASSED HORS D' OEUVRES (Choice of 6)

- Roasted Vegetable Stuffed Mushrooms
- Roasted Garlic Tomato Bruschetta
- Spinach, Parmesan & Smoked Gouda Focaccia
- Chicken Satay
- Prosciutto Wrapped Breadsticks
- Mozzarella Tomato Skewers
- Fried Potato with Vermont Cheddar Sour Cream
- Mini Crab Bites
- Popcorn Chicken with Dipping Sauce
- Pesto Chicken
- Teriyaki Glazed Chicken Satay
- Pecan Toast, Brie, & Braised Apples

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STATIONARY DISPLAY (Choice of one)

CRUDITÉS

Fresh Seasonal Vegetables with Assorted Dressings

FRESH FRUIT

Watermelon, Cantaloupe, Honeydew, Strawberries, Grapes, & Pineapple

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SALAD (Choice of one)

GARDEN SALAD

Fresh Mesclun Greens, Tomatoes, Cucumbers, Carrots, & Red Onion

CEASAR SALAD

Romaine Lettuce, Garlic Croutons, & Asiago Cheese

CAPRESE SALAD

Tomato, Basil, Mozzarella Cheese, & Balsamic Vinaigrette

ENTRÉES (Choice of 2)

CHICKEN SALTIMBOCCA

Sauteed Chicken Breast, Incrusted with Sage Prosciutto, & Mushroom Wine Sauce

CHICKEN PICATTA

Slow Braised Chicken with Butter White Wine Sauce

PIN WHEELED PORK LOIN

Pin Wheeled with Spinach, Roasted Peppers, Garlic, & Herbs Wrapped in Bacon then Roasted

SEARED SALMON

Seared Salmon, Fresh Herbs, & Lemon

BAKED STUFFED COD

Stuffed with Crab Meat Stuffing and Finished with a Fresh Thyme and Shallot Beurre Blanc

Served with chef's accompaniment of vegetable and starch.

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DESSERT

Delectable assortment of fresh pastries

NYLO Platinum Wedding Package

\$105 PER GUEST

All prices are subjected to change and to a twenty two percent service charge and eight percent tax.

PASSED HORS D' OEUVRES (Choice of 6)

- Roasted Vegetable Stuffed Mushrooms
- Roasted Garlic Tomato Bruschetta
- Spinach, Parmesan & Smoked Gouda Focaccia
- Fried Potato with Vermont Cheddar Sour Cream
- Dumpling with Sour Cream
- Mini Crab Bites
- Popcorn Chicken with Dipping Sauce
- Pesto Chicken Skewers
- Teriyaki Glazed Chicken Satay
- Pecan Toast, Brie, & Braised Apples
- Steak Crostini topped with Béarnaise
- Shrimp Bisque Spoons
- Spicy Ahi Tuna Tartare filled Philo Shells
- Smoked Salmon, Caper Relish, Cucumber Canapés, Chive Cream Cheese
- Beef Sashimi drizzled with Sweet Soy
- Fresh Tomato Mozzarella Skewers
- Mini Rice Balls

STATIONARY DISPLAY (Choice of one)

CRUDITÉS

Fresh Seasonal Vegetables with Assorted Dressings

FRESH FRUIT

Watermelon, Cantaloupe, Honeydew, Strawberries, Grapes, & Pineapple

SPECIALTY CHEESE DISPLAY

Local & Imported Cheese, French Bread Crostini, & Crackers

SALAD (Choice of one)

GARDEN SALAD

Fresh Mesclun Greens, Tomatoes, Cucumbers, Carrots, & Red Onion

CEASAR SALAD

Romaine Lettuce, Garlic Croutons, & Asiago Cheese

CAPRESE SALAD

Tomato, Basil, Mozzarella Cheese, & Balsamic Vinaigrette

ENTRÉES (Choice of 2)

CHICKEN SALTIMBOCCA

Sauteed Chicken Breast, Incrusted with Sage Prosciutto, & Mushroom Wine Sauce

CHICKEN PICATTA

Slow Braised Chicken with Butter White Wine Sauce

PIN WHEELED PORK LOIN

Pin Wheeled with Spinach, Roasted Peppers, Garlic, & Herbs Wrapped in Bacon then Roasted

SEARED SALMON

Seared Salmon, Fresh Herbs, & Lemon

BAKED STUFFED COD

Stuffed with Crab Meat Stuffing and Finished with a Fresh Thyme and Shallot Beurre Blanc

TENDERLOIN MEDALLIONS

Tenderloin Steak Medallions Finished Au Jus

Served with chef's accompaniment of vegetable and starch.

DESSERT

Delectable assortment of fresh