

WEDDING PACKAGES
at the Fallbrook House





SERVED DINNER PACKAGE \$145

includes..

4 Hour Open Bar - Tier 1 Liquors
Signature Drink During Cocktail Hour

Nolan's Signature Board

Domestic & Imported Cheese, Crackers, and Vegetable Display

Additions: Italian Meats +5/person | Fresh Fruits & Berries +5/person |

Grilled Vegetables +5/person | Baked Brie +15/wheel |

Salmon Mousse +15/quart | Mediterranean Hummus +15/quart

2 Hand-Passed Hors D'Oeuvres

Choice of ONE Salad, ONE Starch, & ONE Vegetable

Choice of THREE Entrée Selections

Cake Cutting Service

Coffee Station

S E R V E D D I N N E R P A C K A G E

S A L A D S

select one

Harvest: *Mixed Greens, Seasonal Fruit, Craisins, Sunflower Seeds, Maple Balsamic*
Garden: *Mixed Greens, Tomato, Cucumber, Pickled Red Onion, Tomato Basil Vinaigrette*
Asparagus & Arugula: *Asparagus, Arugula, Parmesan, Olive Oil, Lemon Zest*
Caesar: *Romaine with Classic Caesar Dressing*

V E G E T A B L E

select one

Seasonal Vegetable | Honey & Apricot Glazed Carrots | Butter Poached Asparagus |
Fire Roasted Vegetables | Green Bean Almondine

S T A R C H

select one

Smashed Red Potatoes | Roasted Potatoes | Potato au Gratin |
Rice Pilaf | Wild Mushroom Risotto

E N T R É E S

select three

Chicken:

Chicken Florentine | Herb Roasted Airline Chicken Breast |
Chicken French | Goat Cheese Stuffed Chicken Breast

Beef/Pork:

8 oz. Filet Mignon | Guinness Braised Short Ribs | Rosemary Pork Chop

Seafood:

Broiled Salmon *with Sun-Dried Tomato Butter* | 6 oz. North Atlantic Lobster Tail |
Butter Poached Sea Bass (add \$5 per plate) | Lobster Ravioli (add \$5 per plate)

Vegetarian:

Corn Polenta *with Roasted Red Peppers & Grilled Portobello Mushrooms* |
Crispy Tempura Tofu *with Tangled Asian Vegetables*

All events are subject to a 22% Administrative Fee and applicable NYS Sales Tax .

CLASSIC BUFFET PACKAGE \$140

includes..

4 Hour Open Bar - Tier 1 Liquors
Signature Drink During Cocktail Hour

Nolan's Signature Board

Domestic & Imported Cheese, Crackers, and Vegetable Display

Additions: Italian Meats +5/person | Fresh Fruits & Berries +5/person |

Grilled Vegetables +5/person | Baked Brie +15/wheel |

Salmon Mousse +15/quart | Mediterranean Hummus +15/quart

2 Hand-Passed Hors D'Oeuvres

Choice of ONE Salad, & TWO Sides

Choice of TWO Entrée Selections

Cake Cutting Service

Coffee Station

All events are subject to a 22% Administrative Fee and applicable NYS Sales Tax.

CLASSIC BUFFET PACKAGE

SALADS

select one

Harvest: *Mixed Greens, Seasonal Fruit, Craisins, Sunflower Seeds, Maple Balsamic*
Garden: *Mixed Greens, Tomato, Cucumber, Pickled Red Onion, Tomato Basil Vinaigrette*
Asparagus & Arugula: *Asparagus, Arugula, Parmesan, Olive Oil, Lemon Zest*
Caesar: *Romaine with Classic Caesar Dressing*

SIDES

select two

Smashed Red Potatoes | Seasonal Vegetable | Rice Pilaf | Fire Roasted Vegetables |
Baked Ziti Ricotta | Wild Mushroom Risotto | Mac & Cheese (add lobster \$5)

ENTRÉES

select two

Escabeche Grilled Flank Steak with Chimichurri |
Bistro Tenderloin Marsala | Herb Seared Chicken | Chicken French |
Broiled Salmon with Sun-Dried Tomato Butter | Chicken Florentine |
Creamy Corn Polenta with Roasted Red Peppers & Grilled Portobello Mushrooms

GRAZING STATIONS PACKAGE \$160

includes..

4 Hour Open Bar - Tier 1 Liquors
Signature Drink During Cocktail Hour

Nolan's Signature Board

Domestic & Imported Cheese, Crackers, and Vegetable Display

Additions: Italian Meats +5/person | Fresh Fruits & Berries +5/person |

Grilled Vegetables +5/person | Baked Brie +15/wheel |

Salmon Mousse +15/quart | Mediterranean Hummus +15/quart

2 Hand-Passed Hors D'Oeuvres

Choice of THREE Grazing Stations

Cake Cutting Service

Coffee Station

All events are subject to a 22% Administrative Fee and applicable NYS Sales Tax.

STATION OPTIONS

select three

1. OUTDOOR KITCHEN

chef attended

Out of the Oven:

includes...

Assorted Wood Fired Pizzas | Caesar Salad

choice of: Meatballs with Marinara or Italian Sausage with Marinara

Off the Grill:

select two

Flank Steak *with Chimichurri* | Grilled Chicken | BBQ Ribs |
Vegetable Skewers | Beef Tenderloin (*add \$10*) | Shrimp Skewer (*add \$5*) |
Lobster Tail (*add \$10*) | Street Corn (*seasonal... add \$3*)

2. PASTA STATION

server attended | select two

Beef Bolognese | Chicken & Broccoli Alfredo | Chicken Pesto

3. MAC & CHEESE BAR

server attended

Toppings:

Buffalo Chicken | Bleu Cheese Crumbles | Cheddar Cheese |
Bacon Crumbles | Green Onion | Hot Meat Sauce |
North Atlantic Lobster (*add \$5*)

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STATION OPTIONS CON'T

4 . STREET TACOS

build your own | select two

includes: Chips | Guacamole

Slow Roasted Chicken | Beef Barbacoa | Pork Carnitas

Soft Corn Shells & Crispy Corn Tostadas

5 . TAPAS

server attended | select three

Grilled Shrimp *over Smoked Tomato Grits*

Grilled Bistro Tenderloin *over Horseradish Smashed Potato & Red Pepper*

Tuna Tataki *in a Lettuce Wrap with Pickled Onion*

Seared Scallops *over Sweet Corn Polenta*

Maryland Baked Crab Cake *with Sriracha Aioli over Jalapeño Coleslaw*

Tuna Tartar *on Wonton with Wasabi Crema*

Fried Shrimp Roll *with Thai Chili Remoulade*

Smoked Salmon Roll *with Sriracha Aioli*

6 . ASIAN TAKEOUT

grab & go | select three

Entrees:

Beef & Broccoli | Honey Sesame Chicken | Stir Fried Vegetables

Served with White Rice and Presented in a Take-Out Box with Chopsticks

Sushi Rolls:

California Roll: *Crab, Nori, Cucumber, Avocado*

Spicy Tuna Roll: *Tuna, Nori, Rice, Mayo, Chili Sauce*

Philly Roll: *Salmon, Avocado, Asparagus, Cream Cheese*

Veggie Roll: *Spinach, Carrot, Cucumber, Red Cabbage*

Served with Wasabi & Soy Sauce

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H O R S D ' O E U V R E S

B U T L E R P A S S E D

select two

Brie & Apricot Crostini | Cheese Stuffed Mushrooms | Summer Fruit Gazpacho |
Grilled Cheese & Tomato Soup | Coconut Shrimp | Bacon Wrapped Scallops |
Shrimp Cocktail | Maryland Crab Cake | Fried Shrimp Roll *with Thai Chili Remoulade* |
Smoked Salmon Roll *with Sriracha Aioli* | Tuna Tartar *on a Wonton with Wasabi Crema* |
Boneless Buffalo-Style Wings | Homemade Meatballs | Short Rib Tostada

P L A T T E R D I S P L A Y S

individually priced

Peel & Eat Shrimp: \$2/piece

Gulf Shrimp: *Served over ice with Housemade Tangy Cocktail Sauce*

Raw Oyster Bar: (Market Price)

Chef-Attended Oyster Station: *with Housemade Mignonette, Tangy Cocktail, and Tabasco*

LATE NIGHT SNACKS

GRAB & GO

priced per person | served in take-out containers

Pulled Pork Slider *with coleslaw* \$12

All-American Cheeseburger Slider *with tater tots* \$12

Rochester Plate: *cheeseburger, mac salad, & tots smothered in hot meat sauce* \$15

Assorted Pizzas \$15



All events are subject to a 22% Administrative Fee and applicable NYS Sales Tax.

BEVERAGE PACKAGES

TIER ONE

Wine:

Woodbridge Cabernet Sauvignon | McManis Merlot | Barone Fini Pinot Grigio |
Kim Crawford Sauvignon Blanc | Woodbridge Chardonnay | Heron Hill Semi-Dry Riesling

Beer:

Coors Light | Michelob Ultra | Bud Light | Budweiser | Miller Lite |
Blue Light | Shock Top | Corona | White Claw Seltzer

Spirits:

includes House Liquors & Mixers as well as...

Tito's | Tanqueray | Casamigos | Bacardi | Black Velvet | Dewars

TIER TWO

additional \$5 per person

Wine:

includes Tier One selections as well as...

Simi Cabernet Sauvignon

Beer:

includes Tier One selections as well as...

Big Ditch Hayburner | Stella

Spirits:

includes Tier One selections as well as...

Grey Goose | Bombay Sapphire | Jack Daniels | Captain Morgan |
Johnnie Walker Black | Patron Silver

ADDITIONAL BAR HOUR

\$5 per person

TABLE WINE SERVICE

market price

CHAMPAGNE TOAST

\$8 per person



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