

Nolan's Point Weddings

Wedding Packages Include:

Wedding Coordinator to guide you throughout the ceremony and reception

Dockside Wedding Ceremony:

White ceremony chairs

White runner

White tents

Clear Lucite podium

Arbor and rug for bride and groom

Microphone and speakers with Bluetooth connection

Waters for guests

Champagne toast

One hour passed hors d'oeuvres

Four hours premium open bar including

signature drinks

Choice of linen colors

Your Choice of Dinner Styles:

Wedding Cake and Sweets Table included

Buffet style dinner

Heavy Hors d'oeuvres Stations

Four course sit-down style dinner*

**Available seasonally at the Windlass*

Cocktail Hour Passed Hors d' Oeuvres

Choose 4

Bacon Wrapped Scallops

Caprese Skewers

Shrimp Cocktail

Stuffed Tostone

*with grilled spiced pork &
smoked corn salsa*

Coconut Shrimp

with habanero pineapple Sauce

Pigs in a Blanket

Marinated Beef Satay

Shaved Filet & Asparagus Crostini

Mini Beef Wellington

Fried Plantain Crisp

with guacamole

Garlic Teriyaki Wings

Crab Stuffed Mushroom

Baja Corncake

topped with crème fraiche

First Course

Choose 1

Ahi Tuna Tostada

Wild Mushroom Palmier

Ceviche

Lobster Bisque

Seafood Cocktail

Fig Toast with Prosciutto

Salad Course

Choose 1

Bacon & Blue Cheese

*mixed spring greens with blue cheese,
tomato, cucumber, bacon and
roasted garlic vinaigrette*

Mixed Greens Salad

*cucumbers, cherry tomatoes &
carrots with herb vinaigrette*

Classic Caesar

*torn romaine tossed with croutons,
parmesan and Caesar dressing*

Entrée Course

Choose 3

Chicken Saltimbocca

served with linguine

Grilled Flank Steak

served with starch & vegetable

Shrimp Scampi

served with linguine

Dijon Crusted Salmon

served with starch & vegetable

Crab Stuffed Shrimp

*with roasted garlic cream sauce,
served with starch & vegetable*

Chicken Marsala

served with linguine

Grilled NY Strip Steak

served with starch & vegetable

Eggplant Parmesan

served with linguine

Mushroom Ravioli

with mushroom herb bechamel

Orecchiette

*with broccoli rabe, and roasted red peppers
in garlic white wine sauce*

Sides

Choose 2

Garlic Mashed Potatoes

Herb Roasted Potatoes

Saffron Rice

Balsamic Brussels Sprouts

Seasonal Julienned Vegetables

Garlic Green Beans

Cocktail Hour Passed Hors d' Oeuvres

Choose 4

Bacon Wrapped Scallops

Caprese Skewers

Shrimp Cocktail

Stuffed Tostone

*with grilled spiced pork &
smoked corn salsa*

Coconut Shrimp

with habanero pineapple sauce

Pigs in a Blanket

Marinated Beef Satay

Shaved Filet & Asparagus Crostini

Mini Beef Wellington

Fried Plantain Crisp

with guacamole

Garlic Teriyaki Wings

Crab Stuffed Mushroom

Baja Corncake

topped with crème fraiche

Salad Course

Choose 1

Bacon & Blue Cheese

*mixed spring greens with
blue cheese, tomato, cucumber, bacon and
roasted garlic vinaigrette*

Mixed Greens Salad

*cucumbers, cherry tomatoes
& carrots with herb vinaigrette*

Classic Caesar

*torn romaine tossed with croutons,
parmesan and Caesar dressing*

Entrée Course

Choose 3

Crabbed Stuffed Shrimp

Balsamic Chicken

Eggplant Parmesan

Baked Salmon

with whole grain mustard cream sauce

Orecchiette

*with broccoli rabe, and roasted red
peppers in garlic white wine sauce*

Chicken Marsala

Filet Tips

mushroom herb cream sauce

Flank Steak

mushroom gravy

Penne a la Vodka

Mushroom Ravioli

mushroom herb bechamel

Cioppino

*seafood stew with tomato based
garlic white wine sauce*

Garlic Mashed Potatoes

Herb Roasted Potatoes

Saffron Rice

Tuscan Orzo

spinach, sundried tomatoes, garlic and EVOO

Sides

Choose 2

Balsamic Brussels Sprouts

Seasonal Julienned Vegetables

Garlic Green Beans

Sauteed Broccoli Rabe

Cocktail Hour Passed Hors d' Oeuvres

Choose 4

Fried Plantain Crisp
with guacamole

Bacon Wrapped Scallops

Caprese Skewers

Shrimp Cocktail

Garlic Teriyaki Wings

Stuffed Tostone
*with grilled spiced pork &
smoked corn salsa*

Coconut Shrimp
with habanero pineapple sauce

Pigs in a Blanket

Marinated Beef Satay

Shaved Filet & Asparagus Crostini

Mini Beef Wellington

Crab Stuffed Mushroom

Baja Corncake
topped with crème fraiche

Station Selections

Choose 4

Street Taco Station

*carne asada, grilled chicken, blackened
shrimp, lettuce, tomato, onion, jalapeno aioli,
pico de gallo, sour cream, shredded cheddar*

Pasta Station

*penne and orecchiette pasta with marinara,
vodka and pesto sauce*

Slider Station

*pulled pork, black bean burgers sliders,
and angus burger sliders with assorted sauces, cheese,
Hawaiian rolls, and lettuce, tomato and onion*

Sports Bar Station

*wings, chili, chips, fried pickles, grilled cheese
and tomato soup shooters*

Paris Station

*fresh fruit, assorted imported cheeses,
honey, breads, olives, artichokes*

Jersey Diner Station

*Philly cheesesteaks, disco fries, coleslaw, pickles
and mozzarella sticks with marinara*

Steamer Station

*steamed clams and mussels served with drawn butter, lemon
wedges, fra diavolo sauce and crusty bread*

Carving Station

choice of Baked Ham, Roasted Turkey, or Eye Round Roast

Italian Station

*sliced Italian meats and cheeses with olives, pepperoncini, roasted
red peppers, cherry tomatoes, assorted Stromboli, and garlic knots*

Sweets Table Options:

Cookie Tray

Biscotti, Espresso Fudge Crackle, Jam Sandwich, Butter Cookie



Sweet Bites

Cake Balls, Brownie/Blondie Bars, Chocolate Dipped Pretzel/Rice Krispie, Chocolate Chip Cookie



Wedding Cake Options:

Choice of Cake Flavor

Vanilla
Chocolate
Carrot
Red Velvet

Choice of Filling

Vanilla custard
Chocolate mousse
Cannoli cream
Fresh or preserved berries
Lemon Curd

Choice of Color Theme

Tasteful buttercream decorations

(ie: flowers, stars, hearts, etc)

Choice of Frosting

Vanilla or chocolate buttercream

Fudge frosting

