

The Galaxy Restaurant Wedding Packages and Package Enhancers

Our professional experienced staff will personally assist you in planning and coordinating your special day to the very last detail.

Our Wedding Packages include all of the following:

- *Professional consulting services
- *Complimentary Honeymoon suite or Whirlpool Suite next door at the Holiday Inn Express
- *Special room rates for your out of-town guests at the Holiday Inn Express
- *The Reception room for five (5) hours
- *Free Parking
- *Champagne toast for the bridal table
- *Professional Cake Cutting Service
- *Round tables, with linens, which will comfortably seat 10 people
- *Your choice of colored napkins, select from 19 colors
- *Brass candle holder with a bronze smoked globe placed on an 8 inch square beveled mirror centerpiece
- *Skirted Cake Table
- *Skirted Gift Table
- *Skirted Bridal Table
- *Set up and clean up of the reception room

Catering minimums required for specific room assignments.

We can enhance your package with the following options:

Champagne Fountain	Pour and Go Champagne Toast
Ice Carvings	Risers for the Bridal Table
Limousine Service	Chocolate Fountain
Audio and Visual Equipment	Open Bar Upgrades

Open Bar Upgrades included

Premium Brands at \$4.00 per person

Bottled Beer at \$2.00 per person

Chef Served Carving Stations include

Beef Tenderloin at \$3.00 per person

Beef Strip Loin at \$2.00 per person

Prime Rib at \$2.00 per person

The Galaxy Classic Sit-Down Dinner

Hors D'Oeuvres

Upon arrival your guests will be greeted with Fresh Seasonal Fruits, Vegetables with Dip and Assorted Cheese with Crackers

5-Hour Open Bar

Includes House Brands, House Wines and Domestic Draft Beer

Champagne Toast

A Complimentary Champagne Toast for the Bridal Party

Dinner

Salad

Select an Iceberg Wedge Salad or a Tossed Garden Salad with dressings and freshly baked assorted rolls with butter served to each guest

Entrées

Please select one entrée or offer a maximum choice of three entrees.

*Chicken Piccata

*Chicken Pomodoro

*Chicken Marsala

*Baked Scrod with Lemon Butter Sauce

*Certified Angus Beef™ Sirloin Steak
with demi-glace

*Pan Seared Salmon in a Dill Cream Sauce

Starch (choice of one)

Baked Potato, Mashed Potatoes, Roasted Rosemary Redskin Potatoes, Smashed Redskin Potatoes, Scalloped Potatoes, Spinach Mashed Potatoes, or Herbed Vegetable Rice Pilaf

Fresh Vegetable (choice of one)

Roasted Fresh Vegetables, Steamed Broccoli, Glazed Baby Carrots, Green Beans Amandine, Steamed Green Beans, or California Medley

All dinners include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

Price is \$58.00 Per Person Inclusive of all charges

The Galaxy Elegant Sit-Down Dinner

Hors D'Oeuvres

Upon arrival your guests will be greeted with Fresh Seasonal Fruits, Vegetables with Dip and Assorted Cheese with Crackers and your choice of One additional Hors D'Oeuvre

5-Hour Open Bar

Includes Call Brands, House Wines and Domestic Bottled Beers

Champagne Toast

A Complimentary Champagne Toast for the Bridal Party

Dinner

Salad

Select an Iceberg Wedge Salad or a Tossed Garden Salad with dressings and freshly baked assorted rolls with butter served to each guest

Entrées

Please select one entrée or offer a maximum choice of three entrees.

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| *Chicken Piccata | *Certified Angus Beef™ Delmonico |
| *Chicken Marsala | *Roasted Beef Tenderloin with wild mushroom demi-glace |
| *Chicken Pomodoro | *Pan Seared Salmon in a dill cream sauce |
| *Chicken Roulade with red pepper coulis | *Baked Scrod with lemon butter sauce |
| *Pork Tenderloin with apple cider reduction | *Pan Roasted Sea Bass with capers, tomato and basil beurre blanc |
| *Prime Rib au jus and horseradish cream | |
| *Certified Angus Beef™ Sirloin Steak with demi-glace | |

Starch (choice of one)

Baked Potato, Mashed Potatoes, Roasted Rosemary Redskin Potatoes, Smashed Redskin Potatoes, Scalloped Potatoes, Spinach Mashed Potatoes, or Herbed Vegetable Rice Pilaf

Vegetable (choice of one)

Roasted Fresh Vegetables, Steamed Broccoli, Glazed Baby Carrots, Green Beans Amandine, Steamed Green Beans, California Medley, Julienne Vegetable Medley, or Asparagus.

All dinners include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

Price is \$63.00 Per Person Inclusive of all charges

The Galaxy Ultimate Sit-Down Dinner

Hors D'Oeuvres

Upon arrival your guests will be greeted with Fresh Seasonal Fruits, Vegetables with Dip and Assorted Cheese with Crackers and your choice of Two additional Hors D'Oeuvres

5-Hour Open Bar

Includes Premium Brands, House Wines and Domestic and Imported Bottled Beers

Champagne Toast

A Complimentary Champagne Toast for the Bridal Party

Sit Down Dinner

Salad

Select an Iceberg Wedge Salad or a Tossed Garden Salad with dressings and freshly baked assorted rolls with butter served to each guest

Entrées

Please select one entrée or offer a maximum choice of two entrees.

*Roasted Beef Tenderloin & Chicken Piccata or
with Marsala Sauce

*Petite Broiled Filet Mignon & Jumbo
Shrimp Scampi

*Broiled 8oz. Filet Mignon

*Certified Angus Beef™ Delmonico

*Pork Tenderloin with Apple Cider Reduction

*Pan Roasted Sea Bass with capers, tomato and
basil beurre blanc

*Chicken Roulade with red pepper coulis

*Chicken Oscar (chicken breast topped with crab
meat, asparagus and hollandaise sauce)

Starch (choice of one)

Baked Potato, Mashed Potatoes, Roasted Rosemary Redskin Potatoes, Smashed Redskin Potatoes, Scalloped Potatoes, Spinach Mashed Potatoes, or Herbed Vegetable Rice Pilaf

Fresh Vegetable (choice of one)

Roasted Fresh Vegetables, Steamed Broccoli, Glazed Baby Carrots, Green Beans Amandine, Steamed Green Beans, California Medley, Julienne Vegetable Medley, or Asparagus.

All dinners include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

Price is \$70.00 Per Person Inclusive of all charges

The Galaxy Classic Dinner Buffet

Hors D'Oeuvres

Upon arrival your guests will be greeted with Fresh Seasonal Fruits, Vegetables with Dip and Assorted Cheese with Crackers

5-Hour Open Bar

Includes House Brands, House Wines and Domestic Draft Beer

Champagne Toast

A Complimentary Champagne Toast for the Bridal Party

Dinner Buffet

Salads (Choice of two)

Select an Iceberg Wedge Salad or a Tossed Garden Salad with dressings and freshly baked assorted rolls with butter served to each guest
Potato Salad, Cole Slaw, Macaroni Salad, Greek Penne Pasta, Anti-Pasta Salad, Fresh Fruit Salad, or Broccoli, Bacon & Cheddar Cheese Salad.

Entrées (Choice of two)

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| *Chicken Piccata | *Savory Swiss Steak |
| *Chicken Marsala | *Baked Scrod with tomato and fresh herbs |
| *Chicken Pomodoro | *Lightly Blackened Salmon with beurre blanc |
| *Crispy Baked Chicken | *Baked Salmon with a dill cream sauce |
| *Herb Roasted Chicken | *Grilled Pork Chops with a mustard cream |
| *Beef Tips | |

Starches (choice of two)

Spinach Mashed Potatoes, Mashed Potatoes, Scalloped Potatoes, Roasted Rosemary Redskin Potatoes, Buttered Noodles, Herbed Vegetable Rice Pilaf, Smashed Redskins, Penne Rigate or Tri-colored Cheese Tortellini with Marinara Sauce or Alfredo Sauce

Vegetables (choice of two)

Steamed Broccoli, Glazed Baby Carrots, Roasted Fresh Vegetables, California Medley, Green Beans Amandine, Steamed Green Beans, or Buttered Corn with Red & Green Peppers,

All dinners include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

Price is \$58.00 Per Person Inclusive of all charges

The Galaxy Elegant Dinner Buffet

Hors D'Oeuvres

Upon arrival your guests will be greeted with Fresh Seasonal Fruits, Vegetables with Dip and Assorted Cheese with Crackers and your choice of One additional Hors D'Oeuvre

5-Hour Open Bar

Includes Call Brands, House Wines and Domestic Bottled Beers

Champagne Toast

A Complimentary Champagne Toast for the Bridal Party

Dinner Buffet

Salads (Choice of two)

Select an Iceberg Wedge Salad or a Tossed Garden Salad with dressings and freshly baked assorted rolls with butter served to each guest.

Potato Salad, Cole Slaw, Macaroni Salad, Greek Penne Pasta, Anti-Pasta Salad, Fresh Fruit Salad, or Broccoli, Bacon & Cheddar Cheese Salad

Entrée (Choice of two)

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| *Chicken Piccata | *Baked Scrod with tomato and fresh herbs |
| *Chicken Marsala | *Lightly Blackened Salmon with beurre blanc |
| *Crispy Baked Chicken | *Baked Salmon with a dill cream sauce |
| *Herb Roasted Chicken | *Chef Carved Roasted Turkey Breast |
| *Chicken Pomodoro | *Chef Carved Round of Beef |
| *Grilled Pork Chops with a mustard cream | *Chef Carved Marinated Pork Loin |
| *Beef Tips | |

Starches (choice of two)

Spinach Mashed Potatoes, Mashed Potatoes, Scalloped Potatoes, Roasted Rosemary Redskin Potatoes, Buttered Noodles, Herbed Vegetable Rice Pilaf, Smashed Redskins, Penne Rigate or Tri-colored Cheese Tortellini with Marinara Sauce or Alfredo Sauce

Vegetables (choice of two)

Steamed Broccoli, Glazed Baby Carrots, Roasted Fresh Vegetables, California Medley, Green Beans Amandine, Steamed Green Beans, Buttered Corn with Red & Green Peppers, Julienne Vegetable Medley, or Asparagus

All dinners include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

Price is \$63.00 Per Person Inclusive of all charges

The Galaxy Ultimate Dinner Buffet

Hors D'Oeuvres

Upon arrival your guests will be greeted with Fresh Seasonal Fruits, Vegetables with Dip and Assorted Cheese with Crackers and your choice of Two additional Hors d'oeuvres

5-Hour Open Bar

Includes Premium Brands, House Wines and Domestic and Imported Bottled Beers

Champagne Toast

A Complimentary Champagne Toast for the Bridal Party

Dinner Buffet

Salads (Choice of two)

Select an Iceberg Wedge Salad or Tossed Garden Salad with dressings and freshly baked assorted rolls with butter served to each guest

Potato Salad, Cole Slaw, Macaroni Salad, Greek Penne Pasta, Anti-Pasta Salad, Fresh Fruit Salad, or Broccoli, Bacon & Cheddar Cheese Salad

Entrées (Choice of three)

*Chicken Piccata

*Chicken Marsala

*Crispy Baked Chicken

*Herb Roasted Chicken

*Chicken Pomodoro

*Beef Tips

*Grilled Pork Chops with a mustard cream

*Baked Scrod with tomato and fresh herbs

*Lightly Blackened Salmon with beurre blanc

*Baked Salmon with a dill cream sauce

*Chef Carved Roasted Turkey Breast

*Chef Carved Round of Beef

*Chef Carved Marinated Pork Loin

Starches (choice of two)

Spinach Mashed Potatoes, Mashed Potatoes, Scalloped Potatoes, Roasted Rosemary Redskin Potatoes, Buttered Noodles, Herbed Vegetable Rice Pilaf, Smashed Redskins, Penne Rigate or Tri-colored Cheese Tortellini with Marinara Sauce or Alfredo Sauce

Vegetables (choice of two)

Steamed Broccoli, Glazed Baby Carrots, Roasted Fresh Vegetables, California Medley, Green Beans Amandine, Steamed Green Beans, Buttered Corn with Red & Green Peppers, Julienne Vegetable Medley, or Asparagus

All dinners include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

Price is \$70.00 Per Person Inclusive Of All Charges

HORS D'OEUVRES

Pricing for the hors d'oeuvres is based on 100 pieces or to serve 100 people
The Galaxy Restaurant suggests, when ordering, you should plan on serving at least two pieces per person

Hot Selections

Prince Edward Island Mussels served in fresh lemon butter with basil, garlic, capers and tomato and assorted rolls (approx. 30 per lb)	\$9.95/lb
Sautéed Mini Pierogies with onions and sour cream	\$85.00
Pork or Chicken Pot Stickers with a sweet oriental sauce	\$95.00
Andouille Sausage En Croûte with bistro sauce	\$95.00
Sauerkraut Balls with honey mustard dipping sauce	\$95.00
Mini Egg Rolls with sweet & sour sauce	\$95.00
Smoked Chicken Quesadilla Roll with salsa and sour cream	\$95.00
Swedish or BBQ Meatballs (200 ½ oz. Meatballs)	\$100.00
Lightly Dusted Shrimp with bistro & cocktail sauce	\$125.00
Crab or Italian Sausage Stuffed Mushroom Caps	\$125.00
Assorted Mini Quiche	\$125.00
Chicken Tenders with assorted dipping sauces	\$125.00
Mini Crab Cakes with a creamy mustard sauce	\$135.00
Grilled Chicken Saté Skewers with spicy coconut sauce	\$135.00
Brie Cheese with raspberry sauce and almonds wrapped in puff pastry	\$160.00

Cold Selections

Bruschetta with fresh tomato, herbs and garlic oil	\$75.00
Tuna Carpaccio with wasabi and sweet soy sauce	\$95.00
Fresh Melons and Strawberries wrapped with prosciutto	\$100.00
Artichoke and Spinach Dip served in a breadbasket with tortilla chips	\$100.00
Shrimp and Crab Dip with assorted crackers and breads	\$100.00
Anti Pasta Platter with assorted peppers, fresh mozzarella and provolone, soppressata, and olives with focaccia and Italian breads	\$125.00
Smoked Salmon on peppered toast with horseradish mousse	\$125.00
Chef's Selection of Fine Cheeses	\$175.00
Shrimp Cocktail	\$market price