

2011 AND 2012 INCLUSIVE WEDDING PACKAGE

Cocktail Hour

International Cheese and Crudité Station

Butlered Hors D'oeuvres

Select Four:

Mozzarella & Tomato Crepe with Pesto Cream

Smoked Salmon with Dill Pinwheel

California Rolls with Wasabi & Pickled Ginger

Pan Seared Ahi Tuna on Cornbread with Wasabi

Spanakopita: Spinach & Feta in Phyllo

Chicken Cornucopia: Smoked Chicken, Cheddar & Monterey Jack Cheese,
Peppers, Onions, Rolled in Flour Tortilla

Beef Wellington Wrapped in Puff Pastry

Miniature Spring Roll with Soy-Ginger Dipping Sauce

Cocktail Franks en Croute with Spicy Mustard

Dinner Buffet

Salad

Select One:

Seasonal Mixed Green Salad: Julienne Vegetables, Vine Ripe Tomatoes, Choice of Dressing

Leaf Spinach with Mushrooms, Grape Tomatoes, Croutons, Honey Mustard Dressing

Classic Caesar Salad, Pesto Croutons, Shaved Parmesan Cheese

Entree

Select Two:

Herb Crusted Salmon Marinated in Chardonnay Wine Reduction

Chicken Picatta served in a Lemon Wine Sauce

Grilled Chicken Breast with Wild Mushroom Sauce, Crisped Shallots

Herbed Rubbed Chicken Breast with Penne Pasta in White Wine Cream Sauce

Balsamic Fire Glazed Flank Steak with a Red Wine Reduction

Sliced Roast Beef served with Au Jus

Marinated Pork Loin with Mango & Pineapple Chutney

Penne Pasta in a Vodka Cream Sauce

Accompaniments

Select Two:

Seasonal Vegetable Medley

Honey Mint Carrots

Steamed Green Beans

Garlic Whipped Potatoes

Roasted New Potatoes

Harvest Blend Rice

Dessert

Assorted Viennese Miniatures

Coffee and Tea Service

Hosted Five Hour Premium Bar

\$140 per person (Minimum 125 Guests)*

SIT DOWN OPTION IS AVAILABLE FOR \$10.00 PER PERSON ADDITIONAL FEE

**PRICE INCLUDES 7% TAX, 20% SERVICE CHARGE*

HOUSE LINENS, MIRROR ROUNDS, VOTIVES ON TABLES, FACILITY RENTAL FEE, STAFF, PARKING, TABLES AND CHAIRS
