2011 AND 2012
WEDDING PACKAGE II

Cocktail Hour

International Cheese and Crudité Station

Butlered Hors D'oeuvres

Select Four:

Chicken Wellington: Chicken, Brie and Mushroom Duxelle in Puff Pastry
Pear and Chevre Canape: With Sun Dried Cherry Relish on Brioche
Crispy Saffron Risotto Cube: With Black Olive Tapanade, Roasted Red Pepper Coulis
Vegetarian Pita: Roasted Vegetables,Crispy Pita Chip, Artichoke Pesto, Feta Cheese
Caramelized Onion Crostini: Fig Compote, Bleu Cheese & Rosemary
Crispy Cashew Chicken: Szechuan Mandarin Sauce
Brie Cheese & Date Crepe: Pear Brandy Glaze
Boursin Cheese Canape: Pimento, Arugula, Red Pepper Puree
Vietnamese Spring Roll: Chili Duck Sauce
Tuna Tataki: Pepper Crusted Sashimi Tuna, Wonton Crisp,
With Thai Lemongrass Mignonette
Beef Empanada: Argentine style with Chimichurri

Three Course Seated Dinner

Salad

Select One:

Asian Pear Salad: Endive, Bib Lettuce, Toasted Almonds, Garam Masala Syrup
Spinach Salad: Tamarind Dressing, Poppadom Crisp
Arugula Salad with Manchego Cheese: Fuji Apples, Caramelized Walnuts

Entree

Select Two:

Apple Smoked Free Range Chicken
With Sausage Ravioli, Morel Mushrooms, Jus de Poulet

Pecan Maple Grilled Pork Chop
With Sweet Potato Puree, Caramelized Red Cabbage, Apple Gastrique

Beef Tenderloin Au Poivre
With Mission Fig Port Wine Demi Glace, Porcini Mashed Potatoes, Baby Carrots

Porcini Dusted Alaskan Halibut
With Shallot Pinot Noir Reduction Mushroom Truffle Risotto,
Wilted Spinach, Sun Dried Tomato

Portabella Mushroom Tortelloni with Saffron Cream

Dessert

Select One:

Crème Brulee Trio: Chocolate, Vanilla, Coffee
Rustic Pear Tart: Late Harvest Riesling Syrup
Coffee and Tea Service
Hosted Five Hour Premium Bar
Champagne Toast
$165 per person (Minimum 125 guests)*

PRICE INCLUDES 7% TAX, 20% SERVICE CHARGE
HOUSE LINENS, MIRROR ROUNDS, VOTIVES ON TABLES, FACILITY RENTAL FEE, STAFF, PARKING, TABLES AND CHAIRS