

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

INCLUSIVE AQUARIUM 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

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

\$125.00 per person (Minimum 125 Guests)

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

Price Includes 7% Tax, 20% Service Charge, Facility Rental Fee, Staff, Parking, Tables, Chairs and House Linens

INCLUSIVE CURRENTS WEDDING PACKAGE

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*

\$150.00 per person (Minimum 125 Guests)

Price Includes 7% Tax, 20% Service Charge, Facility Rental Fee, Staff, Parking, Tables, Chairs and House Linens

***Our Catering Professionals will be happy to discuss
our
Enhanced Wedding Package Options
to include:***

***Chocolate Fountain
Viennese Dessert Station
Specialty Coffees and Liqueurs
Chef Attended Action Stations
Custom Designed Menus
Specialty Display Stations
Ice Carvings
Specialty Linens
Centerpieces***