

# *The Grand Wedding Reception*



## *Your Wedding Package Includes:*

- \*Our Renowned Five-Hour Wedding Reception*
- \*Four Hour Open Bar (House Brands)*
- \*One Hour of Delectable Hors d'oeuvres*
- \*Champagne Toast*
- \*Bridal Party Hospitality Room*
- \*Votive Candles on All Your Guests' Tables*
- \*Fully Customized Wedding Cake*
- \*All Ivory Linens **and** Chair Covers*
- \*Entrée and Cake Tasting*
- \*Wedding Room Block with Discounted Room Rate*
- \*Complimentary Overnight Bridal Suite with Chilled Champagne and Strawberries*
- \*Complimentary Breakfast for Bride and Groom*

*Let us make your dreams a reality.*

## *Our Five Hour Plated Wedding Reception* *includes...*

### **Four Hours of Open Bar (House Liquor, Wines & Beer)**

*Upgrade to Call Brands Open Bar - +\$3.00 per person*

*Upgrade to Top Shelf Open Bar - +\$4.50 per person*

*Upgrade to Premium Open Bar - +\$6.00 per person*



### **One Hour of Hors D'oeuvres**

#### **Stationary Hors D'oeuvres**

*(Choice of two)*

*International Cheese & Crackers*

*Fresh Fruit Display*

*Fresh Vegetable Crudités with Ranch Dressing*

#### **Butlered Hors D'oeuvres**

*(Choice of three)*

*Spring Rolls*

*Miniature Quiche*

*Swedish Meatballs*

*Breaded Shrimp w/Tropical Dip*

*Broiled Bacon-Wrapped Scallops*

*Assorted Breaded Mushrooms*

*Assorted Cold Canapés*

*Sesame Chicken*

*Petite Crab Cakes*

*Spinach & Feta Phyllo*

*Mushroom Caps with Crab Imperial*

*Cocktail Franks in Puffed Pastry*



### **Additions**

#### **SHRIMP DISPLAY**

*200 Pieces of Jumbo chilled Gulf Shrimp*

*Served with Lemon Wedges & Horseradish Cocktail Sauce – Market Price*



### **Champagne Toast**



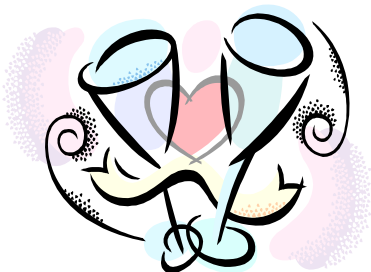
### **Appetizer Selections**

*(Choice of one)*

*Italian Wedding Soup*

*Chilled Fresh Fruit*

*Tri Color Cheese Tortellini with Northern Italian Dressing*



## Salad Selection

*(Choice of one)*

*Mixed Field Greens*

Classic Caesar Salad with Parmesan Croutons



## Main Course Selections

*(Choice of two)*

*(Choice of three – additional \$3.00 per person)*

*Sliced Tenderloin Bordelaise*

*Sliced Roasted Tenderloin of Beef finished  
with a rich Bordelaise Sauce*

*Boursin Chicken*

*Stuffed Breast of Chicken with Boursin Cheese  
served en crouete over Raspberry Cassis*

*Charbroiled Center Cut French Pork Chop*

*Finished with a choice of either Apple Chutney or Pesto  
Basil Crème Sauce*

*Shrimp & Crab Stuffed Flounder*

*North Atlantic Flounder stuffed with lump Crab  
Meat and Bay Shrimp*

*Surf & Turf*

*Charbroiled Filet Mignon  
paired with Jumbo Crab Stuffed Shrimp*

*Stuffed Breast of Chicken*

*Breast of Chicken with an Herbed Bread Stuffing finished  
with Sauce Supreme*

*Roast Prime Rib*

*Served Au Jus Sauce*

*Medallions of Pork Tenderloin*

*Peppercorn encrusted Medallions finished with an Apple  
Jack Brandy Sauce*

*Baked Atlantic Salmon*

*Finished with a Dill Hollandaise Sauce*

*Chicken Marsala*

*Breast of Chicken with a Marsala Wine Glaze*

*All entrees are served with our Chef's Accompaniments  
and Fresh House-baked Rolls & Butter*



## Customized Wedding Cake

*Choose from a selection of our famous House-Made Wedding Cakes*



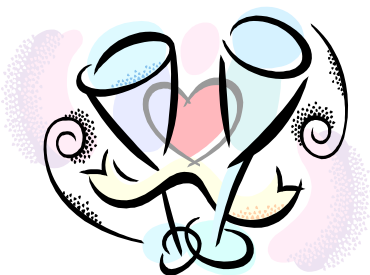
## Coffee & Tea Service

## International Coffee Service & Specialty Cookies



## Plated Package Pricing

*\$68.00 per person*



Our Wedding Coordinator will assist you in planning the perfect reception and can customize all aspects of our wedding package to your specific choices. Please add 6% Sales Tax and 19% Service Charge to all Prices.

**All prices subject to change and are not guaranteed until 90 days prior to your event.**

## *Our Five Hour Buffet Reception*

*includes...*

### **Four Hours of Open Bar (House Liquor, Wines & Beer)**

*Upgrade to Call Brands Open Bar - +\$3.00 per person*

*Upgrade to Top Shelf Open Bar - +\$4.50 per person*

*Upgrade to Premium Open Bar - +\$6.00 per person*



### **One Hour of Hors D'oeuvres**

#### **Stationary Hors D'oeuvres**

*(Choice of two)*

*International Cheese & Crackers*

*Fresh Fruit Display*

*Fresh Vegetable Crudités with Ranch Dressing*

#### **Butlered Hors D'oeuvres**

*(Choice of three)*

*Spring Rolls*

*Miniature Quiche*

*Swedish Meatballs*

*Breaded Shrimp w/Tropical Dip*

*Broiled Bacon-Wrapped Scallops*

*Assorted Breaded Mushrooms*

*Assorted Cold Canapés*

*Sesame Chicken*

*Petite Crab Cakes*

*Spinach & Feta Phyllo*

*Mushroom Caps with Crab Imperial*

*Cocktail Franks & Puffed Pastry*



#### **Additions**

#### ***SHRIMP DISPLAY***

*200 Pieces of Jumbo chilled Gulf Shrimp*

*Served with Lemon Wedges & Horseradish Cocktail Sauce – Market Price*



### **Champagne Toast**

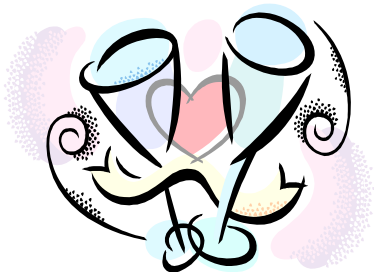


#### **Salad Selection**

*(Choice of one)*

*Mixed Field Greens*

*Classic Caesar Salad with Parmesan Croutons*



## **Buffet Entrée Selections**

*(Choice of Two)*

*(Choice of Three – Additional \$3.00 per person)*

*Served with Chef's Accompaniments, Starch, & Vegetable*  
*Mandarin Glazed Chicken Breast*

*Sliced Sirloin Espagnole*

*Boneless Breast of Chicken Piccata*

*London Broil with Mushroom Sauce*

*Stuffed Chicken Breast with Cornbread Stuffing & Gravy*

*Tri-Color Tortellini with Marinara or Alfredo Sauce*

*Baked Filet of Salmon with Dill Cream Sauce*

*Eggplant Parmigiana with Marinara Sauce*

*Lemon Broiled Haddock*

*Vegetable Raviolis with Chunky Tomato Basil Sauce*

*Charbroiled Medallions of Pork Loin with Sweet Peppered Bourbon BBQ Sauce*

*Butter Crumb Topped Seafood Au Gratin*

*Roast White Meat Turkey Breast with Cranberry Stuffing, Turkey Gravy, and Cranberry Sauce*

*Crab Cakes with Dijon Cream Sauce*



## **Chef's Carving Station Choices**

*Tenderloins of Beef at \$5.50+ per person*

*Roast Prime Rib at \$5.50+ per person*

*Black Oak Ham at \$4.50+ per person*

## **Customized Wedding Cake**

*Choose from a selection of our famous House-Made Wedding Cakes*



## **Coffee & Tea Service**

**International Coffee Service and Specialty Cookies**



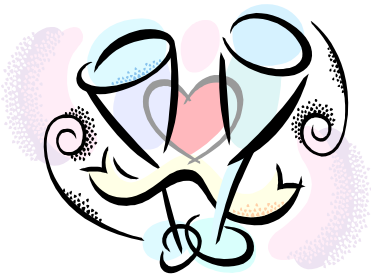
## **Buffet Package Pricing**

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*Please Consider These Delightful Additions  
to Our Wedding Package!*

*VIENNESE DESSERT TABLE*

*Miniature Assorted Tarts  
Miniature Éclairs  
“Light as a Feather” Cream Puffs  
Petit Fours  
Miniature Assorted Pastries,  
Mascarpone Filled Italian Canoli*

*\$8.95 per person*

*ASSORTED DESSERT TABLE*

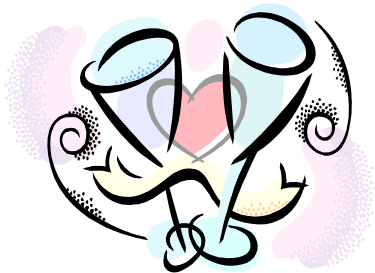
*Bakers Choices include but are not limited to:*

*Apple Pie, Pecan Pie, Blueberry Crumb Pie,  
Peach Crumb Pie, Key Lime Pie,  
Coconut Crème Pie, Pumpkin Pie*

*Chocolate and/or Vanilla Layer Cake, Boston Crème Cake,  
Black Forest Cake, Carrot Cake with Cream Cheese Frosting,  
Lemon Cake, Chocolate Peanut Butter Cake*

*Chocolate, Vanilla, Raspberry, and Strawberry Mousses*

*\$5.95 per person*



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