

# WEDDING PACKAGE THREE

## PLATED DINNER

Minimum 25 Guests

### THE WEDDING COUPLE RECEIVES

Complimentary One Night Stay at Hotel  
In Room Breakfast Service  
In Room Wedding Night Amenity

### PACKAGE INCLUDES

Dance Floor  
Champagne Toast for All Guests  
Cutting, Plating & Boxing of the Wedding Cake  
Round Mirror & Four Votive Candles per Table  
Risers for Head Table  
Clothed Cocktail Table  
Tablecloths & Napkins  
Tuxedo Strawberries on Each Table  
(One per Guest)

### OPEN BAR

Two Hours

#### House Brand Liquors

Jim Beam Bourbon, Jack Daniel's Whiskey, Dewar's "White Label" Scotch,  
Courvoisier Cognac, Tanqueray Dry Gin, Bacardi Superior Rum, Suaza  
Hornitos Tequila, Smirnoff Vodka

#### House Wines

Chardonnay, Cabernet, Merlot, White Zinfandel

#### Domestic Beers

Budweiser, Bud Light, Miller Lite, Coors Light, Coors Non-Alcoholic

#### Imported Beers

Heineken, Corona, Fat Tire, Blue Moon, Samuel Adams Boston Lager

#### Soft Drinks

Sprite, Coke, Diet Coke, Bottled Water

### BUTLER-PASSED HORS D'OEUVRES

Choice of Four

Brie Cheese with Strawberries & Walnut on Toast  
Chicken Salad in Potato Cup  
Artichoke Bottoms with Bay Shrimp Salad  
Assorted Miniature Quiche  
Buffalo Chicken Quesadillas  
Fried Chicken Drummettes with Ranch Dressing

Backed Brie with Raspberry Coulis  
Jalapeno Poppers with Ranch Dressing  
Santa Fe Potato Cups  
Spinach & Feta Wrapped in Phyllo Dough  
Asian Eggrolls with Sweet Chili Dipping Sauce

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### BUTTLER-PASSED HORS D'OEUVRES

Choice of Four

Prosciutto Ham & Fresh Melon  
Chicken Salad in Potato Cup  
Artichoke Bottoms with Bay Shrimp Salad  
Prosciutto Ham & Brie with Truffle Oil & Honey on Toasted Brioche  
Cucumber Cup with Crab Meat  
Shrimp Ceviche  
Steak & Cilantro Empanadas  
Assorted Mini Quiche  
Buffalo Chicken Quesadillas  
Spicy Buffalo Chicken Wings with Ranch Dressing

Fried Chicken Drumettes with Ranch Dressing  
Baked Brie with Raspberry Coulis  
Artichoke wrapped in Bacon & Gorgonzola Cheese  
Spinach & Feta wrapped in Phyllo Dough  
Asian Eggrolls with Sweet Chili Dipping Sauce  
Chicken Satay  
Mini Beef Wellingtons  
Beef Kabobs Teriyaki  
Sea Scallops wrapped in Bacon  
Fried Shrimp with Cocktail Sauce

### SALAD

Choice of One

Mixed Field Greens with a Medley of Tomatoes,  
Marinated Vegetables & Champagne Vinaigrette

Baby Spinach Salad with Crispy Bacon, Red Onions,  
Chopped Eggs & Raspberry Walnut Vinaigrette

Caesar Salad with Herbed Croutons,  
Shredded Parmesan Cheese & Traditional Caesar Dressing

Traditional Wedge Salad with Bacon, Scallions,  
Tomatoes, Bleu Cheese & Ranch Dressing

Baby Spinach with Dried Cranberries,  
Shaved Red Onions, Gorgonzola Cheese & Ranch Dressing

Field Greens with Fresh Strawberries, M  
andarin Oranges & Honey Mustard Dressing

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### ENTREES

Choice of One

Grilled Boneless Breast of Chicken with Basil & Sun-Dried Tomato Cream Sauce  
Served with Grilled Polenta

Breast of Chicken Stuffed with Boursin Cheese & Pine Nuts with Wild Mushroom Sauce  
Served with Garlic Roasted Smashed Potatoes

Grilled Pork Chop with Cherry Port Reduction  
Served with Bacon, & Chive Smashed Potatoes

Grilled Fillet of Salmon with Orange Basil Butter  
Served with Wild Rice Medley with Cranberries

Grilled New York Steak with Fresh Thyme Demi  
Served with Sour Cream & Green Onion Mashed Potatoes

Merlot Braised Beef Short Ribs  
Served with Root Vegetables

Charbroiled Rib-Eye Steak with Onion Marmalade, Bacon & Pan Jus  
Served with Oven Roasted Fingerling Potatoes

Freshly Baked Rolls with Butter  
Freshly Brewed Regular & Decaffeinated Coffee  
Herbal Teas & Iced Tea

\$105 per guest