

WEDDING PACKAGE TWO

BUFFET 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 Head Table
Cutting, Plating & Boxing of the Wedding Cake
Round Mirror & Four Votive Candles per Table
Risers for Head Table
Clothed Cocktail Tables
Tablecloths & Napkins

OPEN BAR (Two Hours)

House Brand Liquors

Jim Beam Bourbon, Jack Daniel's Whiskey, Courvoisier Cognac,
Dewar's "White Label" Scotch, 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 & Microbrews

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)

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 Miniature 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
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

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COLD SELECTIONS

(Choice of three)

Fresh Fruit Salad
Southwest Potato Salad
Pasta Primavera Salad
Pesto Pasta Salad
Antipasti Salad
Baby Shrimp Salad
Summer Vegetable Salad
Tomato, Cucumber & Red Onions Salad
Roasted Corn & Black Bean Salad
Curried Rice Salad
Tomato & Mozzarella Salad served with Balsamic Vinegar, Extra Virgin Olive Oil & Fresh Basil
Romaine Salad with Candied Walnuts served with Parmesan Peppercorn Dressing
Spring Mix of Baby Greens, Julienne of Vegetables & Hearts of Palm served with Champagne Vinaigrette
Tossed Salad with Tomatoes, Cucumber & Black Olives served with Balsamic Vinaigrette & Ranch
Tender Leaf Spinach Salad with Mushrooms & Red Onions served with Raspberry Walnut Vinaigrette

HOT SELECTIONS

(Choice of three)

Sliced Aged Beef Sirloin with Merlot Sauce	Baked White Fish with Lemon Butter Sauce
Braised Beef Brisket	Herb Crusted Halibut with Beurre Blanc
Braised Boneless Short Ribs	Grilled Salmon Fillet with Orange Butter
Steak Pizzaiola	Grilled Trout with Hazelnut Butter
Chicken & Gnocchi with Gorgonzola Cream Sauce	Shrimp Scampi
Chicken Marsala	Pork Scaloppini with Wild Mushrooms
Chicken Parmesan	Grilled Pork Chops with Rosemary Garlic Sauce
Eggplant Parmesan	Roasted Pork Loin with Port Cherry Sauce

ACCOMPANIMENTS

(Choice of two)

Orzo Pasta with Asparagus	Oven-Roasted Potatoes
Baked Cheese Tortellini	Au Gratin Potatoes
Garden Israeli Cous Cous	Garlic Smashed Potatoes
Baked Macaroni & Cheese	Herbed Blended Wild Rice
Potato Gnocchi Al Forno	

VEGETABLE

Chef's Selection of Fresh Seasonal Vegetables

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

\$90 per guest