WEDDING PACKAGES

ALL WEDDING PACKAGES COME WITH THE FOLLOWING

**event service**

- Guest table linens & napkins (rounds of 8)
- Wedding party table & napkins (maximum of 3)
- Cake table, welcome table & 5 cocktail tables
- Pre-set water glasses
- China & flatware
- Cake cutting
- 5 hour catering staff service

**culinary table**

- Deep fried brie wheel
  - honey, candied walnuts, assorted crackers
- Selections of crudité
  - jicama, haricot vert, carrots and cucumbers
  - buttermilk ranch dip

**passed hors d’oeuvres**

- Tomato cream soup
  - miniature grilled cheese
- Candied apple pork belly
  - cheddar-lager
- Chai spiced goat cheese crostini
  - dried fruit
- Vegetable spring roll
  - spicy mustard
- Pan-seared chicken potsticker
  - sweet soy
- Antipasto skewer
  - balsamic reduction
- Roasted shrimp
  - sweet chili
- Seasonal infused fruit

**select three**
RUBY PACKAGE

**peony**

FIELD GREENS  
crumbled goat cheese, shredded carrot, citrus herb dressing  
BONELESS BEEF SHORT RIBS, black peppercorn jus  
MAPLE WHISKEY ROASTED SALMON  
GOAT CHEESE & POTATO GRATIN  
GLAZED BABY CARROTS

**zinnia**

GARDEN SALAD  
grape tomatoes, cucumbers, shredded carrots, balsamic and ranch dressing  
BONELESS BEEF SHORT RIBS, red wine sauce  
LEMON & HERB ROASTED CHICKEN PIECES  
RUSTIC MASHED POTATOES  
HARICOTS VERTS

**gardenia**

CHOPPED ROMAINE  
focaccia croutons, parmesan cheese, caesar dressing  
CHICKEN PICCATA  
FENNEL CRUSTED COBIA, tomato vinaigrette  
CAVATAPPI PASTA, caramelized vegetable marinara  
BALSAMIC ROASTED VEGETABLE MEDLEY

**BUFFET DINNER $47 PER PERSON**

BUFFET DINNERS ARE SERVED WITH ROLLS AND BUTTER AS WELL AS A BEVERAGE STATION THAT INCLUDES STARBUCKS COFFEE AND TAZO TEAS
| RUBY PACKAGE |

| Dahlia |

SALAD GREENS
roasted peppers, artichokes, pickled red onion, balsamic vinaigrette

PAN SEARED CHICKEN BREAST, herb jus

GRILLED SALMON, pineapple salsa

ROASTED YUKON GOLD POTATOES, shallots & thyme

ROOT VEGETABLE MEDLEY

| Orchid |

BABY SPINACH
fresh mozzarella, grape tomatoes, balsamic vinaigrette

GRILLED PORK LOIN, natural jus

COBIA, lemon butter sauce

FINGERLING POTATOES, herb roasted

BROCCOLINI

| Rose |

CHOPPED ICEBURG
grape tomatoes, crumbled bleu cheese, bleu cheese dressing

GRILLED CHICKEN, citrus-herb

CARVED PORK LOIN, roasted garlic

MACARONI & CHEESE

BRAISED GREENS

| Buffet Dinner | $47 Per Person |

BUFFET DINNERS ARE SERVED WITH ROLLS AND BUTTER AS WELL AS
A BEVERAGE STATION THAT INCLUDES STARBUCKS COFFEE AND TAZO TEAS
SAPPHIRE PACKAGE

salad
ARUGULA
pancetta, egg, truffle vinaigrette

FARMER’S MARKET MIXED GREENS
goat cheese, shredded carrot, citrus herb vinaigrette

HEARTS OF ROMAINE
focaccia crostini, parmagiano reggiano, caesar dressing

BIBB WEDGE
microgreens, charred tomatoes, red onion, red wine vinaigrette

single entrée
BRAISED BONELESS BEEF SHORT RIB, red wine sauce
rustic mashed potatoes, haricots verts

FENNEL CRUSTED COBIA, tomato vinaigrette
rustic mashed potatoes, glazed baby carrots

PAN SEARED CHICKEN BREAST, natural jus
yukon gold & sweet potato gratin, seasonal baby vegetables

MAPLE WHISKEY ROASTED SALMON FILLET, green apples
quinoa cake, asparagus bundle

SEARED PORK LOIN, pinot noir reduction
soft polenta, broccolini

SEARED PORCINI CRUSTED BEEF FILET*, port wine demi
goat cheese & truffle potato gratin, asparagus bundle

TWO COURSE, SINGLE ENTÉE $52 PER PERSON
TWO COURSE, DUET ENTÉE $57 PER PERSON
SELECT ONE FOR EACH COURSE

*BEef fileT IS AN ADDITIONAL 5 PER PERSON
SEATED DINNERS ARE SERVED WITH ROLLS AND BUTTER AS WELL AS
A BEVERAGE STATION THAT INCLUDES STARBUCKS COFFEE AND TAZO TEAS
| SAPPHIRE PACKAGE |

| duet entrées |

BRAISED BONELESS BEEF SHORT RIB, red wine sauce
PAN SEARED CHICKEN BREAST, natural jus
   rustic mashed potatoes, haricots verts

PAN SEARED CHICKEN BREAST, natural jus
MAPLE WHISKEY ROASTED SALMON FILLET, green apples
   quinoa cake, asparagus bundle

SEARED PORCINI CRUSTED BEEF FILET*, port wine demi
PAN SEARED CHICKEN BREAST, herb jus
   goat cheese & potato gratin, asparagus bundle

SEARED MUSTARD CRUSTED BEEF FILET*, natural jus
GRILLED SALMON
   yukon gold potato gratin, seasonal vegetable selection

BRAISED BONLESS BEEF SHORT RIB, black peppercorn jus
FENNEL CRUSTED COBIA, tomato vinaigrette
   roasted fingerling potatoes, glazed baby carrots

| vegetarian dish options |

GRILLED CAULIFLOWER STEAK
RISOTTO PRIMAVERA
MUSHROOM-ASIAGO TORTELLINI

| TWO COURSE, SINGLE ENTRÉE $52 PER PERSON |
| TWO COURSE, DUET ENTRÉE $57 PER PERSON |

| SELECT ONE FOR EACH COURSE |

*BEEF FILET IS AN ADDITIONAL 5 PER PERSON
SEATED DINNERS ARE SERVED WITH ROLLS AND BUTTER AS WELL AS A BEVERAGE STATION THAT INCLUDES STARBUCKS COFFEE AND TAZO TEAS
DIAMOND PACKAGE

asian flavors

BIBB LETTUCE WRAPS
ROCK SHRIMP, thai chili
CHICKEN BREAST STRIPS, chilled
shredded napa cabbage, shredded carrots, edamame, baby corn, sliced cucumbers, green onions, chopped peanuts, soy reduction, sweet chili sauce
RICE NOODLE SALAD, sesame vinaigrette
VEGETABLE FRIED RICE

mini bar

MINI CHEESEBURGERS
MINI HOT DOGS
MACARONI & CHEESE
POTATO CHIPS, barbeque spice
MINI PRETZELS

slow food

MIXED GREENS
poached pear, candied walnuts, red wine vinaigrette
BRAISED BONELESS BEEF SHORT RIBS, red wine sauce
MUSHROOM & MARBLE POTATO FRICASSEE
GLAZED BABY CARROTS

mangia, mangia!!

MIXED GREENS
grape tomatoes, kalamata olives, banana peppers, pickled onions, balsamic vinaigrette
PARMESAN & EGG BATTERED CHICKEN BREAST, charred lemon sauce
CAVATAPPI PASTA, roasted peppers, artichokes, garlic, tomato sugo
BAKED TORTELLINI BOLOGNAISE

THREE STATIONS 62 PER PERSON

TASTING STATIONS ARE SERVED WITH A BEVERAGE STATION THAT INCLUDES STARBUCKS COFFEE AND TAZO TEAS
DIAMOND PACKAGE

- macaroni & cheese OR mashed potato bar
  - MACARONI & CHEESE OR RUSTIC MASHED POTATOES
  - BRAISED SHREDDED BEEF
  - BUFFALO CHICKEN
  - roasted tomatoes, caramelized onions, roasted mushrooms, green onions, chopped crispy bacon, crushed potato chips, assorted cheeses

- vegetable forward
  - MIXED GREENS
  - butternut squash, toasted walnuts, maple buttermilk dressing
  - GRILLED BABY VEGETABLES
  - BAKED CREAMY MUSHROOM PENNE
  - ROOT VEGETABLE POT PIE

- carvery*
  - ROASTED FINGERLING POTATOES
  - SAUTÉED BABY VEGETABLES
  - BRIOCHE ROLLS

- select one
  - SMOKED BEEF TENDERLOIN, red wine sauce horseradish cream
  - HERB ROASTED TURKEY BREAST, natural jus cranberry chutney

- chef attendant required $100 per hour

- cantina
  - PORK CARNITAS
  - ADOBO SHREDDED CHICKEN
  - black bean, corn & pineapple salsa, pico de gallo, guacamole, sour cream, shredded cheddar, lettuce
  - HARD TACO SHELLS AND FLOUR TORTILLAS

- three stations $62 per person

*CARVERY IS AN ADDITIONAL 5 PER PERSON
TASTING STATIONS ARE SERVED WITH A BEVERAGE STATION THAT INCLUDES STARBUCKS COFFEE AND TAZO TEAS
| WEDDING BAR PACKAGES |

**reserve bar package**

PRE-SET CHAMPAGNE TOAST

OBAN SCOTCH, KETEL ONE VODKA, WATERSHED GIN, CAPTAIN MORGAN SPICED RUM, WOODFORD RESERVE BOURBON, CROWN ROYAL CANADIAN WHISKY, DON JULIO TEQUILA

HOUSE WINES

- select five beers
  - BLUE MOON, DOS EQUIS, ANGRY ORCHARD, MILLER LITE, YUENGLING, BUD LIGHT, BUDWEISER NON-ALCOHOLIC

MIXERS, PEPSI PRODUCTS, AND WATER

- $40 PER PERSON

**premium bar package**

PRE-SET CHAMPAGNE TOAST

JOHNNIE WALKER SCOTCH, SMIRNOFF VODKA, TANQUERAY GIN, CAPTAIN MORGAN WHITE RUM, BULLEIT BOURBON, SEAGRAM’S 7 CROWN WHISKEY, PELIGROSO TEQUILA

HOUSE WINES

- select four beers
  - BLUE MOON, DOS EQUIS, ANGRY ORCHARD, MILLER LITE, YUENGLING, BUD LIGHT, BUDWEISER NON-ALCOHOLIC

MIXERS, PEPSI PRODUCTS, AND WATER

- $33 PER PERSON

**wine and beer package**

PRE-SET CHAMPAGNE TOAST

HOUSE WINES

- select four beers
  - BLUE MOON, DOS EQUIS, ANGRY ORCHARD, MILLER LITE, YUENGLING, BUD LIGHT, BUDWEISER NON-ALCOHOLIC

PEPSI PRODUCTS AND WATER

- $24 PER PERSON

**soda and water package**

PEPSI PRODUCTS AND WATER

- $9 PER PERSON
RUBY
PRICING AND QUANTITIES ARE BASED ON 1 HOUR SERVE TIME

SAPPHIRE
SPLIT-SERVE MENUS ARE AN ADDITIONAL 3 PER PERSON AND WILL HAVE SIDES CHOSEN BY THE EXECUTIVE CHEF
CLIENT IS REQUIRED TO PROVIDE EACH GUEST WITH A PLACE CARD INDICATING THE ENTRÉE CHOICE
PLEASE CHECK WITH YOUR COORDINATOR TO CONFIRM INDICATORS BEFORE PRINTING

DIAMOND
PRICING AND QUANTITIES ARE BASED ON 1.5 HOUR SERVE TIME

BAR
PRICING BASED ON A 4.5 HOUR SERVE TIME WHEN COMBINED WITH A WEDDING PACKAGE

WEDDING PACKAGES ARE ONLY AVAILABLE TO CLIENTS WITH A WEDDING CONTRACT
ALL PRICING IS SUBJECT TO A 21% SERVICE CHARGE AND APPLICABLE SALES TAX, PRICES SUBJECT TO CHANGE