

# Butler Passed Hors d'Oeuvres 

## Cold Selection

Cucumber, Olive and Feta Tartlet<br>Smoked Salmon with Sour Cream Sauce on Toasted Rye Bread<br>Shrimp Salad with Sweet Thai Chili in a Wonton Wrap<br>Mini Vegetable Taco with Pico de Gallo<br>Cantaloupe and Prosciutto on a Skewer<br>Italian Bruschetta with Mozzarella Cheese<br>Artichokes and Jalapeno Spread on a Baguette

## Hot Selection

Chicken or Beef Empanadas with Roasted Pepper Aioli
Mini Cheeseburger
Mini Hot Brown
Coconut Crusted Chicken with Pineapple Dip
Chimichurri Beef on a Skewer
Bleu Cheese Stuffed Date wrapped in Bacon
Scallops wrapped in Bacon with Maple Glaze
Wonton Chicken with Ponzu Glaze
Vegetarian, Pork and Shrimp Spring Rolls with Sweet Chili Sauce

## Plated Dinner Selections

## First Course

(choice of one)

## Soup

Italian Wedding Soup<br>Chicken Broth, Mini Meatballs, Spinach, Tubetti Pasta<br>Roasted Butternut Squash Soup<br>Spiced Cream

Tomato Bisque
Grilled Cheese Crouton
Fisherman's Chowder
Toast Point, Rouille

## Salad

# Baby Field Greens and Watercress Salad 

 Blue Cheese, Spiced Apple, Warm Bacon DressingGarden Collage of Mixed Greens
Dried Cherries, Orange Segments, Shaved Radish, Honey Tarragon Citrus Vinaigrette
Heart of Romaine
Focaccia Croutons, Shaved Manchego Cheese, Oven Roasted Tomato, Olive Tapenade, Caesar Dressing
Tossed Bibb and Arugula Salad
Toasted Cashews, Heart of Palm, Crispy Red Onion, Citrus Dressing
Oven Roasted Tomato Tartlet
Buffalo Mozzarella, Baby Spinach, Basil Oil, Aged Balsamic
Arugula Salad
Capriole Farm Goat Cheese, Roasted Baby Beets, Truffle Vinaigrette

# Plated Dinner Selections Second Course 

(choice of one)
Poultry

Roasted Breast of Chicken<br>Spinach and Gruyere Cheese Mousse, Thyme-Scented Chicken Jus<br>Sixty-Three Dollars

Chicken Ballantine
Smoked Corn and Sausage Stuffing, Pancetta Jus
Sixty-Three Dollars
Herb-Crusted Breast of Chicken
Sweet Tomato Jam, Tarragon Cream "Béarnaise"
Sixty-Three Dollars
"Deconstructed" Chicken Wellington
Mushroom Duxelle Puff Pastry, Bourbon 46 Jus
Sixty-Three Dollars

# From the Sea 

Almond Dusted Salmon<br>Apricot and Raisin Jam, Curry Cream<br>Sixty-Five Dollars<br>Mustard-Crusted Salmon<br>Olive Tapenade, Fennel Cream<br>Sixty-Five Dollars<br>Vanilla Brushed Salmon<br>Tomato Confit, Saffron Cream<br>Sixty-Five Dollars<br>Seared Sea Scallops<br>Olive Dusted Crouton, Tomato Caper Relish<br>Seventy-Five Dollars<br>Macadamia Nut Crusted Grouper<br>Roasted Plantain, Pineapple Cilantro Salsa<br>Sixty-Nine Dollars

# Plated Dinner Selections Second Course <br> (continued) 

## Beef and Pork

Cabernet Braised Short Rib of Beef
Red Onion Marmalade, Cabernet Jus
Seventy-Five Dollars
Peppercorn-Crusted Strip Loin
Oven Roasted Tomato, Sweet Onion Jam
Sixty-Seven Dollars
Grilled Tenderloin of Beef
Balsamic Braised Cipollini Onion, Horseradish Bourbon Jus
Eighty Dollars
Pan Roasted Pork Tenderloin
Bourbon Poached Apple, Apple Cider Honey Jus
Sixty-Three Dollars
Pan Seared Lamb Loin
Olive Stuffed Cherry Tomato, Minted Lamb Jus
Seventy-One Dollars

## Duo Plates

Almond Dusted Salmon<br>Apricot and Raisin Jam, Curry Cream<br>Grilled Tenderloin of Beef<br>Balsamic Braised Cipollini Onion, Horseradish Bourbon Jus<br>Eighty Dollars<br>Cabernet Braised Short Rib of Beef<br>Red Onion Marmalade, Cabernet Jus<br>Seared Sea Scallops<br>Olive Dusted Crouton, Tomato Caper Relish<br>Seventy-Five Dollars<br>Roasted Breast of Chicken<br>Spinach and Gruyere Cheese Mousse, Thyme-Scented Chicken Jus<br>Vanilla Brushed Salmon<br>Tomato Confit, Saffron Cream<br>Sixty-Five Dollars

# Plated Dinner Selections 

## Second Course

(choice of 2)

## Potatoes and Grains

Roasted Garlic Potato Puree<br>Parmesan Risotto<br>Pan Seared Polenta Cake<br>Spiced Sweet Potato Puree<br>Truffled White Bean Puree<br>Potatoes Gratin<br>Cheese Grits<br>Toasted Orzo Pasta Risotto

## From the Garden

Ratatouille<br>Caramelized baby Carrots<br>Broccolini<br>Roasted Artichoke<br>Grilled Asparagus<br>Haricots Vert<br>Butter Braised Fennel<br>Baby Zucchini<br>Sautéed Spinach

# Saint Matthews Dinner Buffet 

## Selection of Soups

(choose one)
Italian Wedding Soup
Chicken Broth, Mini Meatballs, Spinach, Tubetti Pasta
Roasted Butternut Squash Soup
Spiced Cream
Tomato Bisque
Pesto Crostini
Fisherman's Chowder
Toast Point, Rouille

From The Garden<br>(choose two)<br>Baby Field Greens and Watercress Salad<br>Blue Cheese, Spiced Apple, Warm Bacon Dressing<br>Garden Collage of Mixed Greens<br>Dried Cherries, Orange Segments, Shaved Radish, Honey<br>Tarragon Citrus Vinaigrette<br>Heart of Romaine<br>Focaccia Croutons, Shaved Manchego Cheese, Oven Roasted Tomato, Olive Tapenade, Caesar Dressing

## Entrees

(choose two)
Macadamia Nut Crusted Grouper
Roasted Plantain, Pineapple Cilantro Salsa
Pan Seared Lamb Loin
Olive Stuffed Cherry Tomato, Minted Lamb Jus
Peppercorn-Crusted Strip Loin
Oven Roasted Tomato, Sweet Onion Jam
Roasted Breast of Chicken
Spinach and Gruyere Cheese Mousse, Thyme-Scented Chicken Jus

## Accompaniments

(choose four)
Ratatouille
Caramelized Baby Carrots
Broccolini
Roasted Artichoke
Grilled Asparagus
Haricots Vert
Butter Braised Fennel
Roasted Garlic Potato Puree
Parmesan Risotto
Pan Seared Polenta Cake
Spiced Sweet Potato Puree

## The Highland Dinner Buffet

## Selection of Soups

(choose one)
Italian Wedding Soup
Chicken Broth, Mini Meatballs, Spinach, Tubetti Pasta
Roasted Vegetable Bisque
Smoked Gouda
Potage
Potatoes and Leeks
Crab Bisque
Sherry Cream, Butter Poached Crab

# From The Garden 

(choose two)
Baby Field Greens and Watercress Salad
Blue Cheese, Spiced Apple, Warm Bacon Dressing
Garden Collage of Mixed Greens
Dried Cherries, Orange Segments, Shaved Radish, Honey
Tarragon Citrus Vinaigrette
Heart of Romaine
Focaccia Croutons, Shaved Manchego Cheese, Oven Roasted Tomato, Olive Tapenade, Caesar Dressing

## Entrees

(choose two)
Vanilla Brushed Salmon
Tomato Confit, Saffron Cream
Pan Roasted Pork Tenderloin
Bourbon Poached Apple, Apple Cider Honey Jus
Cabernet Braised Short Rib of Beef
Red Onion Marmalade, Cabernet Jus
Herb-Crusted Breast of Chicken
Sweet Tomato Jam, Tarragon Cream "Béarnaise"

## Accompaniments

(choose four)
Ratatouille
Caramelized Baby Carrots
Broccolini
Roasted Artichoke
Grilled Asparagus
Haricots Vert
Butter Braised Fennel
Roasted Garlic Potato Puree
Parmesan Risotto
Pan Seared Polenta Cake
Spiced Sweet Potato Puree

## Seventy-Nine Dollars

# Wedding Bar Packages 

# Prestige 

Grey Goose Vodka<br>Tanqueray Gin<br>Flor De Cana Rum<br>Chivas Regal Scotch<br>Bulleit Rye Bourbon<br>Elijah Craig Small Batch Bourbon<br>Don Julio Tequila

Hosted Bar (3 hours): $\$ 59$ per person $+\$ 14$ for each additional hour
Hosted Bar (consumption): \$12.50 per drink

## Premium

Tito's Vodka
Bombay Sapphire Gin
Bacardi Light Rum
Monkey Shoulders Scotch
Makers Mark Bourbon
Four Roses Small Batch Bourbon
Bulleit Bourbon
Patron Tequila
Hosted Bar (3 hours): $\$ 55$ per person $+\$ 13$ for each additional hour
Hosted Bar (consumption): $\$ 11.50$ per drink
Deluxe
Wheatley Vodka
Beefeater Gin
Bacardi Light Rum
Dewar's Scotch
Old Forester Bourbon
Four Roses Yellow Label Bourbon
Hosted Bar (3 hours): $\$ 48$ per person $+\$ 11$ for each additional hour Hosted Bar (consumption): \$9.50 per drink

# All Packages Include: 

Domestic Beer (Mich Ultra, Coors Light)
Premium and Imported Beer (Stella, Heineken)
Red and White Wine
Assorted Sodas

