

Wedding Catering Menu

Choose a wedding package. Then select the hors d'oeuvres and dinner options for your celebration.

Princess

$72.00/person • 30 guest minimum

Selection of Eight Hors d'Oeuvres

Two Display Platters

Two Host Drinks per Guest (Beer and House Wine)

Champagne Toast

Cake Service Fee

Marquise

$98.00/person • 75 guest minimum

Selection of Five Hors d'Oeuvres

Buffet or Plated dinner

Champagne Toast

Cake Service Fee

Emerald

$88.00/person • 60 guest minimum

Selection of Four Hors d'Oeuvres

Buffet or Plated dinner

Cake Service Fee

Dream Wedding

$174.00/person • 100 guest minimum

Selection of Six Hors d'Oeuvres

Buffet or Plated dinner

Champagne Toast

Wine Service with Dinner (House Wine)

Cake Service Fee

Allowance and Private Space for Welcome Reception

Allowance and Private Space for Farewell Breakfast

Hors d'Oeuvres Menu

Princess: eight selections and two display platters • Emerald: four selections
Marquise: five selections • Dream Wedding: six selections

Base Package

Baby Mushrooms with Crispy Andouille Chorizo and Caramelized Apple Crust (GF)

Smoked Salmon Mini Quiche

Four Cheese Spinach Samosa with Creamy Basil Sauce (v)

Chicken Breast Bonbons with Sesame Seeds and Asian Peanut Sauce (GF)

Asparagus and Prosciutto di Parma Bouquet (GF)

Spiced Apple Cornetto with Smoked Almonds (v)

Pork and Vegetable Egg Roll with Ponzu Sauce

Smoked Salmon Mousse Au Citron and Pressed Cucumbers (GF)

Goat Cheese and Black Olive Tapenade Crostini (v)

Chicken Pot Stickers with Dim Sum Sauce
Confit Chicken Tartlet with Madras Curry

Tortilla Espanola Pave and Salsa Brava (v)

Mini Pork Chimichangas with Guacamole and Pickled Onions

Caramelized Onion Mini Quiche (v)

Forest Mushroom and Goat Cheese Ragout in Filo Cup (v)

Premium Upgrade

+$4.00 per person

Sweet Soy Glazed Coconut Shrimp with Seagrass Salad

Korean Beef Satay (GF)

Shrimp Ceviche with Fresh Tomato Salsa and Spicy Avocado Mousse in a Filo Cup

Mini Beef Wellington with Truffle Sauce

Kioto Shrimp with Creamy Soy Peanut Sauce (GF)

Chicken Empanadas with Spanish Diabla Sauce

Red Tuna Tartar with Crispy Wonton

Gravelox Salmon and Olive Canapé

Duck and Bacon Wonton with Orange Sauce

Crab Cake with Panko and Remoulade Sauce

Bacon Wrapped Scallop with Red Pepper Sauce (GF)

Pear and Brie Filo Crisp Purse (v)

Shrimp and Scallop Salpicon with Kalamata Sauce (GF)

Smoked Duck Crostini with Brie Cheese and Lingonberry Chutney

Bacon Wrapped Shrimp with Mango BBQ Sauce (GF)

Display Platters

Base Package

Crudite Vegetable Display

Sliced Fruit Platter

Domestic Cheese And Crackers

Premium Upgrades

+$4.00 per person
Artisan Cheese Display
Pesto And Bruschetta Display

+$8.00 per person
Shrimp Cocktail
Tavern Meat And Cheese Display

GF = gluten free • v = vegetarian

MENU ITEMS ARE SUBJECT TO 20% SERVICE CHARGE AND APPLICABLE SALES TAX.
PRICING AND MENU ITEMS ARE GUARANTEED 30-DAYS PRIOR TO EVENT DATE.

Wedding Buffet Menu

Choose four sides and three entrées from the base package

Base Package

Sides

Mixed Green Salad (GF)
Arcadian Harvest Spring Greens, Red Wine Poached Apples, Grapes, Cherry Tomatoes, Crispy Corn, Goat Cheese Dressing

Chopped Caesar Salad
Romaine, Anchovy Parmesan Dressing, Garlic Croutons

Broccolini With Yellow Peppers (GF)

Herb Roasted Red Potatoes (GF)

Green Beans Almandine (GF)

Entrées

Chicken Breast (GF)
Garlic and Blue Cheese Cream Sauce

Trout (GF)
Roasted Red Pepper and Shrimp Sauce

Salmon (GF)
Cilantro Buerre Blanc Sauce

Pork Loin (GF)
Blackened Pork Loin with Dark Pineapple Sauce

Self Serve Pasta
Fettuccine and Penne Pastas
Bolognese, Ratatouille and Alfredo Sauces
Garlic Bread and Parmesan

Premium Upgrades

Sides +$2.00 each per person

Chilled Pasta Salad
Penne Pasta, Apples, Strawberries, Smoked Pineapple, Candied Pecans, Creamy Herb Dressing

Patatas Bravas (GF)
Grilled Red Potatoes with Spanish and Hungarian Paprika and Roasted Garlic

Asparagus With Baby Carrots (GF)

Garlic Confit Herb Mashed Potatoes (GF)

Brussel Sprouts With Bacon (GF)

Mac And Cheese

Truffle Cream Spinach (GF)

Entrées

Turkey Breast (GF)
Roasted Turkey with Fresh Herbs and Au Jus
+$1 per person

Bistro Tender (GF)
Bacon Lardons, Oporto Wine and Rosemary Sauce
+$3 per person

Elk (GF)
American Elk Chop with Orange-Thyme Demi Glace
+$8 per person

Chef Specialty Stations

An additional $50 chef attendant fee applies for each chef-attended station (maximum two).

PRIME RIB CARVING STATION (GF) • with Creamy Horseradish Sauce +$20 per person

BLACK ANGUS TENDERLOIN CARVING STATION (GF) • with Red Wine and Rosemary Sauce +$20 per person

RISOTTO STATION Wild Mushroom Risotto with Fresh Herbs, Gruyere, and Parmesan Cheese • Mesculin Four-Cheese Truffle Risotto with Gruyere, Brie, Parmesan, and Blue Cheeses +$7 per person

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Wedding Plated Menu

Choose one side and one entrée from the base package.
Vegetarian or gluten free alternatives are available upon request.

Base Package

Salad

Mixed Green Salad (GF)
Arcadian Harvest Spring Greens, Tomatoes, Blue Cheese, Balsamic Vinaigrette

Entrées

Chicken Breast
Mushroom Sauce

Salmon
Passion Fruit Buerre Blanc Sauce

Panko Chicken Cordon Bleu
Creamy Mustard Sauce

Sides

Herb Roasted Red Potatoes (GF)
Steamed Rice (GF)

Premium Upgrades

Salads

Spinach Salad (GF)
Baby Spinach, Mandarin Oranges, Pickled Onions, Feta Cheese, Herb Vinaigrette
+$4 per person

Caesar Salad
Chopped Hearts of Romaine,
Parmesan Crisp with White Anchovy Parmesan Dressing
+$2 per person

Entrées

Filet (GF)
Red Wine Rosemary Sauce and Bacon Lardons
+$14 per person

Chicken And Filet Duet Plate
+$16 per person

Filet And Shrimp Scampi Duet Plate
+$18 per person

Sides

Garlic And Confit Mashed Potatoes (GF)
+$2 per person

Creamy Parmesan Polenta Cake
+$2 per person

GF = gluten free

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