

ELITE WEDDING PLATED DINNER

Four Hour Celebration

PASSED HORS D'OEUVRES

...please select 6

Stuffed Mushrooms herb and vegetable stuffing | Brie & Cranberry Filo Cup Potato Pancake apple chutney and scallions | Adult Grilled Cheese bourbon bacon jam, cheddar, chipotle aioli Gourmet Pizzetas | Quiche applewood smoked bacon | Vegetable Tempura horseradish dip Joe's Toast pulled pork on tuscan toast, tangy carolina bbq sauce, cilantro | Risotto Bites marinara sauce Thai Chili Spring Rolls mango chutney | Chicken & Lemongrass Dumplings ponzu sauce Nashville Hot Chicken Bites ranch dip | Chicken Skewers teriyaki sauce Mini Chicken & "Waffles" waffle crusted chicken, warm syrup Smoked BBQ Pork Belly bbq sauce | Chicken-n-Cheese Quesadillas sour cream Beef Cocktail Franks dijon mustard | Beef Baracoa Taquito | Cheese Steak Quesadilla sour cream Italian Meatballs ricotta marinara | Summer Toast ricotta, diced tomatoes, prosciutto, pesto & balsamic drizzle Blackened Salmon Tips | Honey Ginger Short Rib Tips | Shrimp Gazpacho Shooters cilantro crème fraiche

PLATED DINNER

Sparkling Toast

... there's always a reason to celebrate with bubbles!

SALAD

...please select 1

House Salad mixed greens, cucumbers, tomatoes, red onions, croutons, white balsamic vinaigrette Caesar Salad romaine, parmesan cheese, croutons, caesar dressing Mixed Greens diced apples, cranberries, pecans, creamy honey vinaigrette Rustic Greek Salad mixed greens, grape tomatoes, cucumbers, red onion, feta cheese, olives, salt, oregano and olive oil

ENTREES

... please select 3

Tableside Selection served with Starch, Chef's Seasonal Vegetable & Bread Penne Vodka with sweet peas in a creamy pink sauce

Eggplant Rollatini stuffed with ricotta and fresh basil

Boneless Chicken Breast creamy wild mushroom marsala sauce or lemon butter française sauce French Breast of Chicken roasted red pepper madeira sauce or bread stuffing, demi glace

Baked Grouper Mediterranean capers, tomatoes, olives, olive oil

Oven Roasted Salmon champagne sun-dried tomato sauce

Grilled Swordfish watermelon & feta salsa

Bacon Wrapped Pork Tenderloin roasted apple and shallot demi glaze

Braised Beef Short Ribs natural pan gravy

Duet of Garlic Chicken and Shrimp

Filet Mignon merlot demi-glace, prepared medium (additional \$9 per person)



CUSTOM WEDDING CAKE FROM

Bovella's Pastry Shoppe

Coffee, Decaffeinated Coffee and Hot Tea

FOUR HOUR BEVERAGE SERVICE

Sparkling Toast

House and Name Brand Liquors including:

Tito's, Smirnoff, Beefeater, Bacardi, Dewar's, Seagram's 7, Jack Daniel's, Jim Beam, Sauza Tequila House Wines: Chardonnay, Pinot Grigio, Moscato, White Zinfandel, Merlot and Cabernet Sauvignon Bottled Beers: Corona, Modelo, Yuengling, Budweiser, Coors Light

Upgrade to Premium Bar \$5.00 additional per person:

Additions: Tanqueray, Captain Morgan, Malibu, Johnny Walker Red, Crown Royal, Maker's Mark, Hennessey VS

COMPLIMENTARY ENHANCEMENTS

Ivory Floor Length Table Linens, Napkins & Chair Covers
Choice of Overlay Color with Coordinating Sash
Customized Dinner Menus | Cake Cutting
Bridal Suite available 1 hour prior
Seasonal Coat Room Attendant | Outdoor Picture Taking Area

PRICE QUOTATION

Please contact our Sales Coordinators for Pricing Information

Deduct \$8.00 per person January & February

Deduct \$5 per person March - Easter, July- Labor Day & November

Children Under 21 & Vendors – 10% Disc | Children 12 and Under - 50% Disc | Children 2 and Under - No Charge (no meal provided)

OPTIONAL CEREMONY

\$7 per person | \$600 minimum

Adds an additional 30 minutes – Includes Ceremony Rehearsal Bridal Suite available 2 hours prior

Please Add \$350 Maitre'd Fee
20% Service Charge and Applicable Sales Tax Additional
Prices Based on Minimum Guest Count of 50 Adults
Minimum Guest Count of 100 Adults Required on Saturday Evening
Tipping is Suggested & Always Appreciated

DEPOSIT/PAYMENT SCHEDULE

\$1000 Non-Refundable Deposit Required to Secure Date \$1000 Second Deposit Due 3 Months After Signing Contract Final Guest Count & Final Payment Due 10 Days Prior to Wedding Date #2024B