

# Loft Weddings

*Celebrate  
in style  
with a  
wedding  
at  
The Loft*

## Cocktail Party (3-hour reception)

\$65 pp

2 Stationary Platters

Choice of 8 Passed Hors D'oeuvres

Passed Desserts

## Buffet Dinner (4-hour reception)

\$80 pp

Choice of 8 Passed Hors D'oeuvres

Buffet Dinner (see menu)

Baked Mini Desserts

Coffee & Tea Service

## Plated Dinner (4-hour reception)

\$99 pp

Choice of 8 Passed Hors D'oeuvres

Plated Dinner (see menu)

Dessert

Coffee & Tea Service

## Beverage Service (personalized LED bar)

Open Bar (Top Shelf Liquor, Beer, Wine, Mixers)

\$36 pp

Wine and Beer plus non-alcoholic beverages

\$27 pp

Non-alcoholic Beverage only

\$20 pp

Station Add-ons Available.

*\$8,000 Food & Beverage Minimum*

*20% service charge & 6% tax will apply.*

*Includes Venu Rental, China & Bar Glassware,  
White Table Linens and White Spandex Chair Covers  
with sashes, Cloth Napkins (available in most colors)  
LED room lighting.*

*Event coordinator available.*

*Gratuities at your discretion.*

**THE LOFT**  
AT CONGRESS

530 NW 77th Street, Boca Raton, FL 33487  
561.819.3154 [www.theloftatcongress.com](http://www.theloftatcongress.com)

# Menu

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## Hors D'ouvres

(Choose 6-8)

### Cashew Pad Thai

Served in Takeout Chinese Food Containers with Chopsticks,  
Edamame, Shredded Carrots, Mushroom, Red Cabbage,  
Cilantro, Sprout, Cashew Pieces

### Black Bean Quesadillas

Cilantro, Red Onion, Tri-Peppers, Monterey Jack,  
Cheddar Cheese, and Mango Salsa

### Grown Up Grilled Cheese

with Tomato Soup Shooters and Chives

### Creme Brulée French Toast

Strawberry & Maple Compote in Miniature Martinis

### Spanakopita

Phyllo with Spinach, Feta Cheese, Cherry Tomato Garnish

### Potato Latkes

with Apple Sauce, Crème Fraiche and Chives

### Caprese Spears

Red/Yellow Cherry Tomatoes, Fresh Mozzarella Balls, Micro  
Basil, Balsamic Reduction and Extra Virgin Olive Oil

### Asparagus Spears Risotto

with Chives in Mini Martini Glasses

### Thyme Indulged Wild Mushroom Risotto

with Truffle Oil and Chives in Mini Martini Glasses

### Assorted Miniature Quiche

### Sweet Potato Butternut Squash

with Shredded Coconut,  
Bacardi Rum Coconut Cinnamon Reduction

### Panko Encrusted Crab Cakes

with a Roasted Chipotle Aioli and Tri-Peppers

### Sesame Seared Ahi Tuna

with Pickled Ginger, Cucumber and Wasabi Aioli

### Sautéed Coconut Thyme Butterflied Shrimp

Tri-Pepper with Mint Mango Chutney  
and Shredded Coconut

### Chicken Spring Rolls

with Chipotle Raspberry Sauce, Shredded Carrots  
and Alfalfa Sprout

### Chicken Yakatori Skewer

with Miso-Sake and Scallion

### Sliced Filet Mignon

with Wasabi Parsnip Potato Puree on a  
Crostinis with Micro-Greens

### Hand Rolled Jumbo Pigs in a Blanket

with NY Deli Mustard and Parsley

### Cilantro Chimichurri Steak Skewers

with Cherry Tomato

### Dijon Panko Encrusted Baby Lamb Chops

with Lime, EVOO, Sprig of Mint, and Cherry Tomatoes

### Sweet N' Sour Chili Bourbon Meatballs

with Shredded Carrots and Alfalfa Sprouts

### Baby Cubano Sandwiches

with Sour Pickles, Sweet Rosemary Ham,  
Pork Loin, Dijon Aioli

## BUFFET DINNER

# Menu

### SALAD *Choose 1*

Traditional Caesar Salad

Mesclun Salad with Garden Fresh Veggies, and White  
Dijon Vinaigrette

### PROTEIN - Choose 2

Honey Dijon Baked Brisket

Boneless Chicken Breast with Lime Yogurt,  
Garlic and Thyme

Cilantro Lime Grilled Chimichurri Skirt Steak

Mahi-Mahi Topped with Fruit Salsa  
on a Bed of Asian Slaw

Grilled Chicken Breasts Marinated with Fresh Thyme,  
Oregano and EVOO

Homemade Lasagna

Blackened Chicken "Penne Ala Vodka" with Roma  
Tomato, Fresh Oregano and Basil

### VEGETABLE *Choose 1*

Grilled Asparagus Spears

Vegetable Medley  
Baby Carrots

### STARCH *Choose 2*

Adult Macaroni and Cheese with Smoked Gouda,  
Gruyere White Cheddar and Asiago

Thyme Indulged Wild Mushroom Risotto with Chives  
and Truffle Oil

Roasted Garlic Red Bliss Potato's with Fresh Basil

Garlic, Basil Mashed Potato's

Saffron Fennel Infused Wild Rice

Whole Wheat Pasta Salad with Avocado, Tomato,  
Mozzarella, Basil and Olives

Sweet Potato and Butternut Squash with Shredded  
Coconut and Cinnamon

\*All Buffets include Assorted Dinner Rolls and Butter.

### DESSERTS *Choose 2*

Raspberry Oatmeal Triangles

Triple Chocolate Brownie

Rocky Road Brownies

Mini Mojito Rum Cakes

Cream Puffs with Kiwi Lime Sauce

Baby Cannoli's

Chocolate Amaretto Mousse

Fruit Platter

*Coffee and Tea service*

## PLATED DINNER

# Menu

4 hour party

Passed Hors D'oeuvres  
(Passed for 1 hour) - Choose 8

DINNER TABLES *set with fresh  
rolls and butter  
and Pitchers of Water*

### SALAD *(Choose 1)*

**Caprese** Buffalo Mozzarella,  
Roma Tomato, Pesto, Balsamic  
Drizzle

**Caesar** – Romaine, Garlic Crostini,  
Shaved Reggiano

**Asparagus Salad** – Baby Arugula,  
Tomato, Toasted Pistachio Balsamic  
Vinnegar

**Wedge Salad** – Iceberg, Bacon,  
Carrots, Celery, Creamy Parmesan  
Dressing

**Spinach Salad** – Roasted Red  
Peppers, Hazelnut and Goat Cheese  
Medallion, Champagne Vinagrette

### LEMON SORBET

Served in Martini Glasses

### DINNER

*(Choose 1)*

### POULTRY

**Broccoli Pancetta Fontina  
Stuffed Breast  
of Chicken**  
with red pepper cream sauce, zuc-  
chini  
and roast garlic ???

**Herb Roasted Half Chicken**  
Rosemary lemon potatoes and  
maple glazed carrots

### VEAL

**Braised Osso Buco**  
served with pappardelle in a tomato  
gravy with ??? (vegetable)

**Veal Marsala**  
with Reggiano Rissoto and ???  
(vegetable)

**Center Cut Veal Chop**  
With Mushroom Sherry Sauce,  
Garlic Smashed and Grilled As-  
paragus

### BEEF

#### Braised Short Rib

With Red Grape Demi Glaze over  
Creamy Polenta and  
Grilled Portobello

**Filet Mignon stuffed with Crab**  
Herb Butter, Twice Baked Potato,  
Brown Butter Carrots

**Seared Filet Medallion**  
Cognac Cream Sauce, Potato Cro-  
quettes and  
Exotic Mushrooms

### PORK

**Apple Glazed Pork Chop**  
Basil Pesto, Rice Pilaf and Butter-  
nut Squash

**Stuffed Pork Tenderloin**  
Bacon Gravy, **NEEDS STARCH**,  
and Vegetable Medley

**Herb Roasted Pork Loin**  
Bourbon Butter, Cauliflower Mash,  
Terriyaki Green Beans

### SEAFOOD

**Rissoto Pescatore**  
Clams, Muscles, Crab and Lobster  
**NEEDS VEGETABLE**

**Pan Seared Cobia**  
Sherry Lemon Butter Sauce, Rice  
Pilaf and Tri-Colored Peppers

**Snapper Francese**  
Sauteed Spinach and Fried  
Sundried Tomato Basil Polenta

Client Provided Wedding Cake  
**will be cut and served**

*Coffee & Tea Service*