

wedding package

Six Hour Reception

Four hour Open Bar

Choice of Three Butler Passed
Hors D'oeuvres

Signature House Red and White
Wine during dinner

Champagne Toast for all Guests

Five Course Plated Dinner

Custom Designed Wedding cake
by our in house Pastry Chef

Standard White Linens

Hurricane Candle Centerpiece or
Fresh Floral

Private Bridal Suite

Custom Dance Floor

Complimentary Tasting for two

Special Event Coordinator to help
you through the planning process

Hotel Accommodations

Complimentary hotel stay for Bridal Couple.
Signature Events is partnered with two hotels in the
surrounding area. Please ask your Coordinator for
details.

Special

Special Discounts apply for Fridays, Sundays
and Off Season Months.

All Prices Subject to 7.75% Tax and 21% Service Charge

Prices Subject to Change without Notice



Bobak's
Signature Events and
Conference Center

hors d'oeuvres selection

Please Select Three

Hot

Marinated Tenderloin Tip and Brie Cheese in a Puff Pastry
BBQ Pulled Pork Stuffed Biscuit
Smoked Polish Sausage with Horseradish Sauce
Bacon Wrapped BBQ Chicken
Chicken Satay with Bourbon Sauce
Miniature Chicken Wellington
Mozzarella Bites with Cherry Pineapple Sauce
Artichoke and Parmesan Stuffed Mushrooms
Spinach and Feta Cheese in a French pastry

Cold

Assortment of Miniature Bruschetta
Roasted Artichoke Crostini
Herbed Chicken Salad Tartlet
BLT Stuffed Tomato
Jalapeño Bacon Deviled Eggs
Roast Sirloin and Horseradish Crostini
Vegetable Crudité with Garlic Spinach Dip
Caprese Skewer

Upgrade Your Hors D'oeuvres

Parmesan Crusted Chicken Tender with Pesto Cream Sauce
Seared Tenderloin and Boursin Canapé
Pancetta, Scallions and Sage Stuffed Mushrooms
Cream of Tomato Soup Shooter with Mini Grilled Cheese
3.50/piece

Lobster Pot Pie
Bacon Wrapped Sea Scallops
Coconut Shrimp with Pineapple Rum Sauce
Prosciutto Wrapped Shrimp
Pesto Shrimp Caprese
Chilled Cracked Crab Claws
Crab and Mango Salad Canapé
Chilled Shrimp and Cocktail Sauce
3.75/piece

Stationed Hors D'oeuvres

Seafood Display 20/person
Shrimp Cocktail, Cracked Crab Claws
Whipped Potato Bar 4.50/person
Garlic Whipped Potatoes in a Martini Glass. Served with an Assortment of Toppings

Domestic Cheeses 5/person
Served with a variety of Crackers, Jams and Fresh Fruit

Dips and Spreads 4.50/person
Spinach and Artichoke Dip, Roasted Red Pepper and Feta Cheese Dip; Served with Crispy Pita Chips

Seasonal Fresh Fruit 4/person
Berry Crème Dipping Sauce

cocktails

Four-Hour Premium Bar Package

Smirnoff	Molly's Irish Cream
Beefeater	Amaretto
George Dickle Bourbon	Bud Light
Seagrams V.O.	Miller Lite
Dewar's Scotch	MGD
Korbel Brandy	Budweiser
Cuervo Gold Tequila	Heineken
Captain Morgan	Corona
Southern Comfort	House Wines
Bacardi Rum	Coffee, Tea & Soda

Upgrade to Top Shelf Bar

4/person

Ketel One	Hennessy VS
Bombay Sapphire	Myers's
Jack Daniel's Bourbon	Amaretto diSaronno
Crown Royal	Kahlua
Johnnie Walker Black	

Martini Bar and Luge

Your Guests can Enjoy a Signature Martini Bar
With a List of Favorite Martinis
Poured Down an Ice Luge of Your Design

*Starting at 500.

Upgrade your Martini Liquor for \$5.00/ martini.

menu selections

Selections are subject to change seasonally

First Course

Soup

French Onion Soup Au Gratin
Cream of Chicken
Cream of Asparagus
Cream of Mushroom
Minestrone
Potato Leek
Cream of Broccoli Cheddar
Vine Ripe Tomato Basil
Signature Seafood Chowder \$2 additional /person
Bisque of Lobster \$2 additional /person

Second Course

Salad

Seasonal cucumbers, tomatoes, carrots and red radishes over sprigs of baby lettuces

BLT Wedge iceberg lettuce topped with diced tomatoes, chopped bacon and shredded cheddar

Mediterranean tomatoes, cucumbers, red onions, petite black olives and feta cheese on a bed of romaine lettuce

Signature Caesar red onions, herbed croutons, and romaine lettuces topped with parmesan cheese

Seven Bridges mixed greens, shredded carrots, red cabbage, tomatoes and bacon bits

Spring Mix, walnuts, goat cheese, dried cranberries and raisins

Dressings

Ranch ~ Caesar ~ Bleu Cheese ~ Roasted Shallot Vinaigrette
Raspberry Vinaigrette ~ Balsamic Vinaigrette ~ Red Wine Vinaigrette
French ~ Creamy Garlic ~ Tarragon Vinaigrette ~ Lemon Vinaigrette

Third Course

Sorbet

Lemon
Mango
Mixed Berry

Fourth Course

Poultry

Boursin Chicken

Stuffed with mushrooms, spinach, boursin cheese
Mild chipotle cream sauce 67

Roasted Chicken Breast

Port mushroom cream sauce 63

Grilled Chicken Breast

Mornay sauce 63

Chicken Florencia

Chicken Breast Stuffed with spinach,
roasted red pepper, cheese
Scallion Lemon Butter Sauce 66

Vegetarian

Mushroom Tart

Eggplant, squash, peppers and a Portobello
mushroom in a pastry tart with bow tie noodles
in a roasted red pepper cream sauce 60

Gnocchi

Potato gnocchi in a white wine cream sauce
served with roasted vegetable 60

Fish

Atlantic Cod

Citrus wine sauce 65

Sautéed Atlantic Salmon

ginger dill butter demi – glace 65

Bacon Wrapped Shrimp

Hickory smoked bacon wrapped gulf shrimp
Roasted Tomato Aioli 67

Beef

Signature Roast Sirloin

Herb Au Jus 69

Roasted Tenderloin of Beef

Stuffed with spinach, mushrooms, red pepper
and parmesan; Red Wine Reduction 70

Grilled New York Strip Steak

Rosemary Scented Demi – Glace 72

Braised Beef Short Ribs

Red wine and Herbs 72

Grilled Filet of Beef

Bordelaise Sauce 76

Bacon Wrapped Filet

Crispy Leeks; Port Reduction 77

Sliced Beef Wellington

Lemon Butter and Merlot Reduction 79

Pork

Stuffed Pork Tenderloin

Apples, dried cranberries and maple topped
Apple and bourbon reduction 66

Grilled Pork Chop

Mushroom and garlic cream sauce 64

*Clients who would like to have a choice of, will pay the higher priced entrée for all guests.
Counts must be given to event coordinator ten days prior to event.

Combinations

Filet and Sautéed Salmon
Green Peppercorn Cream Sauce 73

Filet of Beef and Gulf Shrimp
Ginger Butter Sauce 75

Filet of Beef and Grilled Chicken Breast
Tarragon Demi-Glace 73

Roasted Chicken Breast and Salmon
Roasted Garlic Cream Sauce 68

Grilled Chicken Breast and Gulf Shrimp
Cilantro Lime Sauce 69

Stuffed Chicken Florencia and Filet of Beef
Colbert Sauce 76

Roast Pork Tenderloin and Choice of Stuffed Chicken
Red Wine Reduction 68

Filet of Beef and Lobster Tail
Lobster Butter Sauce \$ Market Price

Accompaniments

Please select one vegetable and one starch

Vegetable

Seasonal Vegetable Medley
Sautéed Green Beans; Tomato Concasse
Sonoma Broccoli
Roasted Vegetables
Sautéed Zucchini; Fresh Tomatoes
Sautéed Mushrooms with Onions 2/person
Asparagus Spears 2/person

Starch

Potatoes
Garlic Whipped
Parsley ; Garlic Butter
Garlic Roasted
Pesto Smashed
White Cheddar Whipped
Custard 2/person
Twice Baked 2/person
Roasted Red; Wild Leeks

Rice

Black Forbidden
White Pilaf
Wild Pilaf
Mediterranean Orzo
Herbed Cous Cous

wedding cake

Signature Events' in house Pastry Chef creates unique styles and tastes to ensure that you have a delicious and beautiful wedding cake on your special day.

Fifth Course

Flavors

White
Chocolate
Yellow
Marble
Pound
Lemon
Red Velvet 2/person
Carrot 2/person

Fillings

Chocolate Mousse
White Chocolate Mousse
Dark Chocolate Mousse
Raspberry Mousse
Strawberry Mousse
Lemon Mousse
Mocha Mousse
Hazelnut Mousse
Bavarian Cream
Chocolate Bavarian Cream
Cannoli 2/person
Cream Cheese 2/person

Sauces

Chocolate
Raspberry
Strawberry
Caramel
Lemon
Cinnamon
Crème Anglaise
Cherry

sweet treats

100 person minimum

Gourmet Sweet Buffet

Fresh Fruit Tartlets, Fudge Walnut Brownies, Pecan Squares, Cheesecake Squares, Cannoli, Assortment of Cookies and Fresh Fruit Display
9/person

Signature Sweet Buffet

Chocolate Covered Strawberries, Cheesecake Pops, White and Dark Chocolate Mousse, Miniature Carrot Cake, Miniature White and Dark Chocolate Mousse Cake, Crème Brule, Éclairs, Miniature Cupcakes and Fresh Fruit Display
12/person

Chocolate Fountain

Gourmet White or Dark Chocolate
Accompanied with Strawberries, Bananas, Pretzel Rods, Pound Cake, Marshmallows, Rice Krispy's, Oreos, and Graham Crackers
7/person

S'mores Buffet

Variety of Chocolate Bars, Graham Crackers and Marshmallows
6/person

Cupcake Station

Choice of three. 7/person

Frostings

Buttercream

Chocolate

Lemon

Raspberry

Espresso

Peanut Butter

Cream Cheese 2/person

Flavors

White

Chocolate

Lemon

German Chocolate

Banana

Carrot 2/person

Red Velvet 2/person

*Ask about our Seasonal Sweet Buffets!

late night

50 person minimum

Gourmet Mini Burgers

Mini Beef Burgers with Assorted Cheeses, Lettuce, Tomato, Pickle, Onions
and Assorted Condiments
7/Person

Chicago Style Hot Dogs

Vienna All Beef Hot Dogs, Spicy Chili, Shredded
Cheddar, Diced Tomatoes, Nuclear Relish, Onions Sport Peppers
Celery Salt, Pickle Spears and Mustard
7/Person

Nacho Station

Seasoned Ground Beef, Nacho Cheese, Sour Cream, Salsa and Jalapenos
5/Person

Chips and Dips

Tortilla Chips and Salsa, Potato Chips and French Onion Dip
2.50/Person

Assorted Meatballs

Choose Teriyaki, Honey Barbeque or Swedish
3/Person

Diner Classics

Mini Rueben Sandwiches and Mini Grilled Cheese
3.50/Person

Jumbo Pretzels

Assorted Mustards and Cheese
3/person

Pizza

Cheese, Sausage, Pepperoni or Vegetable
4/person

Pulled Pork Sandwiches

Served with Cheddar Cheese and Cole Slaw
5/person

finishing touches

Ceremony

Includes rehearsal, chairs and set-up
900

Specialty Linens

Table clothes 20 - 29
Chair covers with sash 4.50
Table runners 4
Napkins 2.50

Audio Visual

Screens 150
LCD Projector 250