

# THE SAMUEL WEDDING

(deduct \$5 per person for Friday and Sunday)

Choose Carved Filet Mignon or Filet Mignon, plus a second entrée, presented on the same plate.

## FIRST

### Samuel Salad

Crisp hearts of romaine with purple cabbage, croutons, mandarin oranges, and shaved parmesan with our signature Samuel's salad dressing

## SECOND

### Beef

Combination Entree with Carved Filet Mignon \$65

Sliced beef tenderloin topped with a bordelaise sauce

Combination Entrée with Filet Mignon \$65.50

Filet mignon topped with whole butter

\*Choose a second chicken, pork, or seafood selection to complete your combination from the selections below.

### Chicken

#### Chicken Supreme

Boneless chicken breast dredged in egg and romano with a white wine supreme sauce

#### Chicken Piccata

Boneless breast of chicken prepared with capers in a lemon-butter sauce

#### Chicken Samuel (+ \$1.50)

Boneless breast of chicken filled with cheese and prosciutto, wrapped in a puff pastry and baked until golden brown with a white wine sauce

#### Chicken Cordon Bleu (+ \$1.50)

Boneless stuffed chicken breast filled with ham and swiss cheese

#### Chicken Oscar (+ \$2)

Boneless chicken breast with asparagus, crabmeat, and béarnaise sauce

### Pork

#### Rosemary Roasted Pork Loin

Sliced rosemary pork medallions with a five peppercorn bordelaise

### Seafood

#### Roasted Salmon (+ \$4)

Encrusted with macadamia nuts and finished in a citrus lime sauce

#### Stuffed Sole (+ \$3)

Baked sole filet filled with shrimp and crab, finished with béarnaise sauce

#### Stuffed Shrimp (+ \$3)

Three jumbo shrimp stuffed with spinach, onions, roasted garlic, and parmesan cheese

## SIDES

### Choice of Starch

Herb-roasted red bliss potatoes, jasmine rice with vegetable confetti, traditional baked potato with sour cream and butter, or chef's choice

### Vegetable

Seasonal garden medley

## DESSERT

Baked Alaska Flambé, Bananas Foster Flambé, Vanilla Ice Cream with Chocolate Sauce

The Samuel Wedding Includes:

Champagne toast for all your guests

Bottled wine on guest tables with dinner

4 ½-hour upgraded bar package

One hour displayed hors d'oeuvres (choice of four hot and five cold hors d'oeuvres)

International coffee and herbal tea station later in the evening

Two platters of assorted mini-pastries with coffee station

### Winter Wedding Discount

Valid January 2 through April 30

Friday and Sunday, deduct \$7 per person; Saturday, deduct \$5 per person



## THE JOSEPHINE WEDDING

*(deduct \$5 per person for Friday and Sunday)*

Price includes choice of two entrées on your guests' invitations.

Add additional entrées for \$1 per person per entrée.

### FIRST

#### Samuel Salad

Crisp hearts of romaine with purple cabbage, croutons, mandarin oranges, and shaved parmesan with our signature Samuel's salad dressing

### SECOND

Roasted Prime Rib (signature entrée) \$65

Carved Filet Mignon \$67

Filet Mignon \$68

New Zealand Rack of Lamb \$MP

Chicken Piccata \$60

Tuscan-French Chicken \$61

Chicken Samuel (signature entrée) \$62

Chicken Cordon Bleu \$62

Chicken Oscar \$62.50

### SIDES

#### Choice of Starch

Herb-roasted red bliss potatoes, jasmine rice with vegetable confetti, traditional baked potato with sour cream and butter, or chef's choice

#### Vegetable

Seasonal Garden Medley

### DESSERT

Baked Alaska Flambé, Bananas Foster Flambé, Vanilla Ice Cream with Chocolate Sauce

Also included:

Champagne toast for all your guests

Bottled wine on guest tables with dinner

4 ½-hour upgraded bar package

One hour displayed hors d'oeuvres (choice of four hot and five cold hors d'oeuvres)

International coffee and herbal tea station later in the evening

Two platters of assorted mini-pastries with coffee station

Winter Wedding Discount (Samuel and Josephine packages only)

Valid January 2 through April 30

Friday and Sunday, deduct \$7 per person; Saturday, deduct \$5 per person

## THE MAJESTIC WEDDING

Combination entrée or split menu.

For split menu option, price includes choice of two entrées on your guests' invitations.

Add additional entrées for \$1 per person per entrée.

### FIRST

#### Samuel Salad

Crisp hearts of romaine with purple cabbage, croutons, mandarin oranges, and shaved parmesan with our signature Samuel's salad dressing

### SECOND

*Combination Entrées*

Carved Filet Mignon & Chicken Piccata, Supreme, or Tuscan \$72

Filet Mignon & Chicken Piccata, Supreme, or Tuscan \$72.50

(Substitute Chicken Cordon Bleu or Oscar for an additional \$1.50)

*Split Menu*

Roasted Prime Rib (signature entrée) \$70

Carved Filet Mignon \$72

Filet Mignon \$73

New Zealand Rack of Lamb \$MP

Chicken Piccata \$66

Tuscan-French Chicken \$67

Chicken Samuel (signature entrée) \$68

Chicken Cordon Bleu \$68

Chicken Oscar \$68.50

### SIDES

#### Choice of Starch

Herb-roasted red bliss potatoes, jasmine rice with vegetable confetti, traditional baked potato with sour cream and butter, or chef's choice

#### Vegetable

Seasonal Garden Medley

### INTERMEZZO

Sorbet

### DESSERT

Baked Alaska Flambé, Bananas Foster Flambé, Vanilla Ice Cream with Chocolate Sauce

Also included:

Champagne toast for all your guests

Bottled wine on guest tables with dinner

5-hour upgraded bar package

One hour displayed hors d'oeuvres (choice of four hot and five cold hors d'oeuvres)

Shrimp cocktail display (six pieces per person)

Choice of ice sculpture (swan, vase, wedding bells, or entwined hearts)

International coffee and herbal tea station later in the evening

Viennese table with coffee station

Wedding night hotel accommodations at Staybridge Suites

## THE GRANDE BUFFET WEDDING

\$61.95 per person, minimum 100 people

### FIRST

#### Samuel Salad

Crisp hearts of romaine with purple cabbage, croutons, mandarin oranges, and shaved parmesan with our signature Samuel's salad dressing

### SECOND

#### Hot Selections

##### Carved Filet Mignon

Carved Pork Loin with Apricot Chutney

Chicken Piccata with Capers in a Lemon-Butter Sauce

##### Pasta a la Vodka

Creamy Caramelized Truffle Whipped Potatoes

Jasmine Rice with Vegetable Confetti

Seasonal Garden Vegetable Medley

#### Cold Salads

Farfalle with Pesto, Sweet Peas, and Red Pepper

Roasted Red Bliss Potatoes Tossed in Vinaigrette and Gorgonzola

Broccoli and Applewood Bacon Slaw

### DESSERT

Baked Alaska Flambé, Bananas Foster Flambé, Vanilla Ice Cream with Chocolate Sauce

Also included:

Champagne toast for all your guests

Bottled wine on guest tables with dinner

4 ½ -hour upgraded bar package

One hour displayed hors d'oeuvres (choice of four hot and five cold hors d'oeuvres)

International coffee and herbal tea station later in the evening

Two platters of assorted mini-pastries with coffee station

## THE ROYAL WEDDING

\$95 per person

Choose from The Samuel (dual entrée), The Josephine (split entrée), or the Grande Buffet menu options, and receive the additional extras:

### FIRST

#### Samuel Salad

Crisp hearts of romaine with purple cabbage, croutons, mandarin oranges, and shaved parmesan with our signature Samuel's salad dressing

### SECOND

#### Filet Mignon

Carved Filet Mignon

Chicken Samuel

Tuscan-French Chicken

Chicken Cordon Bleu

Chicken Oscar

### SIDES

#### Choice of Starch

Herb-roasted red bliss potatoes, jasmine rice with vegetable confetti, traditional baked potato with sour cream and butter, or chef's choice

#### Vegetable

Seasonal Garden Medley

### INTERMEZZO

Sorbet

### DESSERT

Baked Alaska Flambé, Bananas Foster Flambé, New York-style Cheesecake

Also included:

Floor-length linens

Chiavari chairs or chair covers

Charger plates at each place setting

Champagne toast for all your guests

Bottled wine on guest tables with dinner

5-hour bar package; upgraded to liquor package #2

One hour displayed hors d'oeuvres (choice of four hot and five cold hors d'oeuvres)

Shrimp cocktail display (six pieces per person)

Choice of ice sculpture (swan, vase, wedding bells, or entwined hearts)

International coffee and herbal tea station later in the evening

Viennese table with coffee station

Wedding night hotel accommodations at Staybridge Suites



## THE FRIDAY & SUNDAY WEDDING

Choice of entrée or buffet

### FIRST

#### Samuel Salad

Crisp hearts of romaine with purple cabbage, croutons, mandarin oranges, and shaved parmesan with our signature Samuel's salad dressing

### SECOND

#### Entrées

Carved Filet Mignon & Chicken Supreme or Piccata \$55

Filet Mignon & Tuscan-French Chicken \$56

*Buffet (\$50 per person, minimum of 75 people)*

#### Hot Selections

##### Carved Roast Beef

Baked Chicken or Chicken Piccata with Capers

Pork Loin with Applejack Brandy Glace de Veau

Pasta a la Vodka

Creamy Caramelized Truffle Whipped Potatoes

Jasmine Rice with Vegetable Confetti

Seasonal Garden Vegetable Medley

#### Cold Salads

Farfalle with Pesto, Sweet Peas, and Red Pepper

Roasted Red Bliss Potatoes Tossed in Vinaigrette and Gorgonzola

Broccoli Applewood Bacon Slaw

### SIDE

Chef's Choice of Starch

### DESSERT

Baked Alaska Flambé

Also included:

Champagne toast for all your guests

Cheese & fruit display

International coffee and herbal tea station later in the evening

## THE AFTERNOON WEDDING

### FIRST

#### Samuel Salad

Crisp hearts of romaine with purple cabbage, croutons, mandarin oranges, and shaved parmesan with our signature Samuel's salad dressing

### SECOND

#### Beef

Carved Filet Mignon \$46

Filet Mignon \$47

London Broil \$41

Grilled Ribeye Steak \$46

#### Chicken

Chicken Supreme \$37

Autumn Chicken \$38

Chicken Piccata \$37

Chicken Cordon Bleu \$38.58

### SIDE

Chef's Choice of Starch

Seasonal Garden Vegetable Medley

### DESSERT

Vanilla Ice Cream or Sherbet

Also included:

Wine toast for all your guests

3-hour upgraded bar package

Cheese & fruit display

International coffee and herbal tea station later in the evening

Individual platters of cannolis, eclairs, cream puffs,

and chocolate-covered strawberries on each guest table