



A White Rose

John Boyle O' Reilly (1844-1890)

The red rose
whispers of
passion,
And the white rose
breathes of love;
O the red rose is a
falcon,
And the white rose
is a dove.

But I send you a cream-white rosebud
With a flush on its petal tips;
For the love that is Purest and sweetest
Has a kiss of desire on the lips.

## Classic Elegance

#### HORS D'OEUVRES

(CHOICE OF TWO)

Bacon Wrapped Water Chestnuts with Brown Sugar & Cracked Pepper Chicken Satay with Thai Peanut Sauce Cucumber Bruschetta Pistachio Encrusted Goat Cheese Bites with Balsamic Glaze Scallion & Cream Cheese Stuffed Mushrooms

#### **BUFFET DINNER**

(CHOICE OF TWO ENTRÉES)

Rosemary & Black Pepper Rubbed Strip Loin *Seared Chicken Breast* ~ *Choice of Preparation:* Picatta, Marsala, Francaise, Lemon & Thyme or Cajun & Key Lime Pasta Primavera with Seasonal Vegetables & Marinara Sauce Slow Roasted Atlantic Salmon with a Lemon & Herb Veloute

#### PLATED DINNER

(CHOICE OF ONE ENTRÉE)

Creole Stuffed Swai with Aromatic Tomato Consommé *Seared Chicken Breast* ~ *Choice of Preparation:* Picatta, Marsala, Francaise, Lemon & Thyme or Cajun & Key Lime Tenderloin Medallion with Veal Stock & Red Wine Reduction

#### **DUET PLATE**

(CHOICE OF ONE)

Beef Tenderloin Medallions with a Seared Chicken Breast Choice of Preparation:

Picatta, Marsala, Francaise, Lemon & Thyme or Cajun & Key Lime

Slow Roasted Atlantic Salmon, Lemon & Herb Veloute with a Seared Chicken Breast Choice of Preparation:

Picatta, Marsala, Francaise, Lemon & Thyme or Cajun & Key Lime

#### THE CLASSIC ELEGANCE PACKAGE INCLUDES:

HOUSE SALAD WITH CHOICE OF DRESSINGS CHEF'S CHOICE OF STARCH & VEGETABLE WARM ROLLS WITH BUTTER COFFEE, ICED TEA & WATER SERVICE

\$37.00 A PERSON (47.90 INCLUSIVE)

WEDDING CAKE NOT INCLUDED





## Champagne Dreams

#### HORS D'OEUVRES

Cheese and Cracker display (CHOICE OF THREE)

Arancini ~ Fried Risotto Balls Stuffed with Prosciutto & Mozzarella Asparagus Wrapped in Prosciutto

Bacon Wrapped Water Chestnuts with Brown Sugar & Cracked Pepper Chevre Cheese, Smoked Salmon & Dill on Cucumber Rounds Chicken Satay with Thai Peanut Sauce

Cucumber Bruschetta

Pistachio Encrusted Goat Cheese Bites with Balsamic Glaze Scallion & Cream Cheese Stuffed Mushrooms

#### **BUFFET DINNER**

(CHOICE OF TWO ENTRÉES) Slow Roasted Herb Infused Prime Rib

Seared Chicken Breast ~ Choice of Preparation:
Picatta, Marsala, Francaise, Lemon & Thyme or Cajun & Key Lime
Atlantic Salmon ~ Chef's Choice of Preparation
Fresh Catch of the Day (Choices Depend on Time of Year)

#### PLATED DINNER

(CHOICE OF ONE ENTRÉE)

Beef Tenderloin Medallions with Veal Stock Reduction
Blackened Flat Iron Steak Topped with Bleu Cheese
Seared Chicken Breast ~ Choice of Preparation:
Picatta, Marsala, Francaise, Lemon & Thyme or Cajun & Key Lime
Fresh Catch of the Day (Choices Depend on Time of Year)

#### **DUET PLATE**

(CHOICE OF ONE)

Blackened Flat Iron Steak Topped with Bleu Cheese & a Pineapple Glazed Chicken Breast Breadless Crab Cake with Ginger-Soy Marinated Chicken Breast Lemon & Thyme Grilled Chicken Breast with Hoisin-Pineapple Lacquered Salmon Peppercorn Crusted Beef Tenderloin Medallions with Three Large Garlic Shrimp

#### FOUR HOUR CALL BRAND BAR

Smirnoff Vodka, Bombay Gin, Bacardi Rum, J&B Scotch, Canadian Club Whiskey,
Wild Turkey Bourbon and Jose Cuervo Tequila
Domestic Beer (Choice of Two)
Premium Beer (Choice of Two)
Selection of House Wines

#### THE CHAMPAGNE DREAMS PACKAGE INCLUDES:

CHAMPAGNE TOAST FOR GUESTS

HOUSE SALAD WITH CHOICE OF DRESSINGS

CHEF'S CHOICE OF STARCH & VEGETABLE

WARM ROLLS WITH BUTTER

COFFEE, ICED TEA & WATER SERVICE

#### \$55.00 A PERSON (\$71.21 INCLUSIVE)

Wedding Cake not included

### Grand Celebration

The following is an example of a Grand Celebration Package. Your sales representative and your Chef will work together with you to create a custom package based on your theme, style and preferences.

#### HORS D'OEUVRES

Imported & Domestic Cheese Display with Gourmet Crackers
California Rolls
Crab & Cheddar Stuffed Mushrooms
Grilled Creole Shrimp Skewers
Mini Beef Wellingtons

#### SALAD

Warm Bread Salad ~ Hearts of Romaine with Hard-Boiled Egg, Carrots,
Prosciutto & Croutons with Apple Cider Vinaigrette
Strawberry & Feta Salad with House-Made Balsamic Vinaigrette



#### **ENTRÉE SELECTIONS**

Carving Station ~ Cracked Pepper Encrusted Beef Tenderloin with House Veal Demi-Glace. Chicken Francaise with Lemon Butter & Sherry Sauce.

Roasted Atlantic Salmon with Coconut Milk, Green Curry & Crystallized Ginger Reduction

#### **VEGETABLE SELECTIONS**

Flash Roasted Summer Squash, Zucchini, Red Onion, Red & Yellow Peppers Blanched Broccoli Rabe Tossed with Orange & Ginger Reduction

#### STARCH SELECTIONS

Garlic Infused Jasmine Rice with Lavender Flowers Yukon Gold Puree with a Hint of Freshly Ground Horseradish Root

#### FOUR HOUR CALL BRAND BAR

Smirnoff Vodka, Bombay Gin, Bacardi Rum, J&B Scotch, Canadian Club Whiskey,
Wild Turkey Bourbon and Jose Cuervo Tequila
Domestic Beer (Choice of Two)
Premium Beer (Choice of Two)
Selection of Turning Leaf Wines

#### THE GRAND CELEBRATION PACKAGE INCLUDES:

CHAMPAGNE TOAST FOR GUESTS

WARM ROLLS WITH BUTTER

COFFEE, ICED TEA & WATER SERVICE

#### \$67.00 A PERSON (\$86.74 INCLUSIVE)

Wedding cake not included.





# The Proyal Wedding

The following is an example of The Royal Wedding Package. Your sales representative and your Chef will work together with you to create a custom package based on your theme, style and preferences.

#### HORS D'OEUVRES

Imported and Domestic Cheese & Cured Meat Display with Gourmet Crackers
Shrimp Cocktail Shooters
Mini Beef Wellingtons
Mini Phyllo Cups with Smoked Salmon Mousse & Dill
Spicy Tuna Rolls

#### SALAD

Sunburst Salad with Raspberries, Blueberries, Blackberries, Mandarin Oranges & Toasted Almonds with House-Made Charred Citrus Vinaigrette

### Plated Dinner

#### Entrée Selections

80z Filet Mignon with Bleu Cheese Au Gratin Potatoes & House-Made Veal Demi-Glace

Chicken Roulade Stuffed with Morel Mushrooms & Gruyere Cheese with Garlic Scented Jasmine Rice & a Light Chive Cream Sauce

Olive Oil Poached Swordfish
With Oven Dried Tomatoes, Roasted White Eggplant & Black Olives

#### FOUR HOUR PREMIUM BRAND BAR

Absolute Vodka, Tanqueray Gin, Bacardi Rum, Dewar's Scotch, Crown Royal Whiskey, Jim Beam Bourbon and Jose Cuervo Tequila Domestic Beer (Choice of Two) Premium Beer (Choice of Two) Selection of Clos Du Bois Wines

#### THE ROYAL WEDDING PACKAGE INCLUDES:

CHAMPAGNE TOAST FOR GUESTS

WARM ROLLS WITH BUTTER

COFFEE, ICED TEA & WATER SERVICE

\$77.00 A PERSON (\$99.69 INCLUSIVE)

Wedding cake not included

### Special Additions

Jumbo Shrimp Cocktail Display ~ \$6.00 per Person
Fresh Fruit Display ~ \$3.95 per Person
Vegetable Display ~ \$3.95 per Person
Assorted Mini Pastries ~ \$5.95 per Person
Chocolate Fondue Station ~ \$6.95 per Person
Slider Burger Bar with French Fries ~ \$4.00 per Person
Mini Quesadilla Cornucopias ~ \$3.95 per Person
Focaccia Pizza, feeds approximately 30 ~ \$25 per Pizza

Specialty Linen, Runners and Overlays ~ Price Based Upon Selection
Floor Length Table Cloths ~ Price Based Upon Selection
Chair Covers ~ Price Based Upon Selection
Charger Plates ~ Price Based Upon Selection
Ice Sculptures ~ \$200 & Up Based Upon Selection
Ceremony Site ~ \$500.00

Premium & Domestic Beer Choices:
Budweiser, Bud Light, Coors Lite and O'Doul's
Heineken, Guinness Stout, Sam Adams, Amstel Light and Burning River Pale Ale

#### ALL OF OUR WEDDING PACKAGES INCLUDE

CAKE CUTTING SERVICE
HOUSE LINEN & CENTERPIECES

COMPLIMENTARY OVERNIGHT STAY FOR BRIDE AND GROOM ON WEDDING NIGHT

Security Required for All Receptions, Cost Based on Current Hourly Rate

Friday & Sunday Booking Incentives

Overnight Guest Room Blocks Available



