RESERVE

22

TWENTY-TWO

RESERVE 22 TWENTY-TWO

WEDDING PACKAGES

PACKAGES

We have carefully created three distinct wedding reception packages to make your planning as simple as possible. Each package is designed for a five hour reception.

Package pricing is determined by entrée selection.

STANDARD PACKAGE

3.5 hour open call bar

Two varietals of Sycamore Lane wine poured for toast and throughout dinner

Four-course dinner to include soup, salad, entrée and wedding cake as dessert

After dinner coffee and assorted tea station

Votive candles to enhance your centerpieces

DELUXE PACKAGE

3.5 hour open deluxe bar

All of the features in the Standard Package plus:

Choice of three butler-passed hors d'oeuvres

House Champagne toast for all guests

PREMIUM PACKAGE

3.5 hours open premium bar

All of the features in the Standard and Deluxe Packages plus:

Display of Domestic and Imported cheeses

Seasonal Fruit display

Your choice of upgrade on soup, salad, wine or champagne (limit $3 upgrade per guest)

Five-course dinner to include soup, salad, palette cleanser, entrée and wedding cake served as dessert

Custom chair covers

RESERVE 22 TWENTY-TWO

WEDDING PACKAGES

DINNER COURSE SELECTIONS

Package pricing is determined by entrée selection

Please add 8% sales tax & 20% service charge on all food & beverages

HORS D'OEUVRES

Tomato Basil Bruschetta

Cocktail Meatballs *choice of BBQ, Italian or Saffron Spiked*

Smoke Chicken Quesadilla Cornucopias

Hibachi Chicken Skewers

Hibachi Beef Skewers

Links Sliders

Pulled Pork Sliders

Turkey Club Panini Bites

Black Forest Ham Wrapped Asparagus

Mini Maryland Crab Cakes

Artichoke Heart Crostini

Spanakopita

Spicy Beef Empanadas

Mini Beef Wellington

Wild Mushroom Tartlets

SOUPS

Tomato Basil Bisque

Baked Potato

Cream of Broccoli with Aged Cheddar

Corn Chowder

Italian Wedding

Forest Mushroom Bisque

New England Clam Chowder

Shrimp Bisque *Add $2*

Lobster Bisque *Add $3*

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DINNER COURSE SELECTIONS

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SALADS

House Mesculin and Iceberg Lettuce, Grape Tomatoes, Cucumbers and Carrots with Choice of Dressings

Baby Caesar Wedge Crisp Baby Romaine, Garlic Croutons, Asiago Crisp & House made Caesar Dressing *Add $1*

Strawberry Baby Field Greens, Fresh Strawberries, Candied Pecans, Shaved Red Onions, and Creamy Goat Cheese with Balsamic Vinaigrette *Add $2*

Roasted Shrimp Baby Arugula, Garlic Roasted Shrimp, Mandarin Orange Segments, Grape Tomatoes with Chardonnay Vinaigrette *Add $3*

PALLETTE CLEANSER

Italian Lemon Ice

Raspberry Sorbet

Mango Sorbet

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ENTREE SELECTIONS

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BEEF

Filet Oscar Blue

Crab Stuffed 6oz Certified Angus Beef Tenderloin Filet, Grilled Asparagus, Sundried Tomatoes, Roasted Yukon Gold, Potatoes and Tarragon Spiked Hollandaise Sauce

Standard $72 Deluxe $90 Premium $110

Roast Prime Rib of Beef

Garlic Mashed Yukon Gold Potatoes, Baby Carrots, French Green Beans and White Truffle Spiked Au Jus

Standard $67 Deluxe $85 Premium $105

Char Grilled Filet

8oz Certified Angus Beef Tenderloin Filet, Herb Roasted Yukon Gold Potatoes, Baby Carrots, French Green Beans, Black Truffle and Cabernet Demi

Standard $77 Deluxe $95 Premium $105

Char Grilled Manhattan

12oz Certified Angus New York Strip cut like a Filet, Garlic Mashed Yukon Gold Potatoes, Baby Carrots, French Green Beans and Wild Mushroom Demi

Standard $72 Deluxe $90 Premium $110

PORK

Maple & Thyme Pork Chop

8oz Bone-In White Marble Farms Pork Chop with Maple and Thyme Glaze, Whipped Sweet Potatoes, French Green Beans and Baby Carrots

Standard $63 Deluxe $81 Premium $100

Herb Crusted Pork Loin

Slow Roasted Italian Style Pork Loin, Garlic Mashed Potatoes, Balsamic and Portobello Mushroom Gravy, French Green Beans and Baby Carrots

Standard $59 Deluxe $77 Premium $96

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SEAFOOD

GRILLED JAMAICAN JERK MAHI MAHI

Coconut and Ginger Risotto, Cantaloupe and Avocado Relish and Micro Radish

Standard $62 Deluxe $73 Premium $86

PARMESAN CRUSTED TILAPIA

Saffron Risotto, Grilled Asparagus, Light Lemon and Garlic Jus

Standard $53 Deluxe $65 Premium $79

SESAME GINGER GLAZED SALMON

Green Tea Rice, Stir Fry Vegetables and a Crispy Wonton Garnish

Standard $62 Deluxe $73 Premium $86

CHICKEN

CHICKEN SALTIMBOCCA

Lightly Breaded Breast of Chicken Stuffed with Prosciutto Ham

Fresh Mozzarella and Sage, Mascarpone Cheese, Spiked Polenta,

Grilled Asparagus and Parmesan Broth

Standard $58 Deluxe $70 Premium $81

TEQUILA LIME CHICKEN

Tequila and Lime Marinated Chicken Breast, Fire Grilled Over Mexican Rice,

Steamed Chayote and Mango Salsa

Standard $55 Deluxe $67 Premium $79

CHICKEN PICCATA

Herb Crusted Chicken Breast, Lemon Butter Caper Sauce,

Linguini Aglio Olio Sauce, Broccolini and Roasted Peppers

Standard $54 Deluxe $66 Premium $78

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ENTREE SELECTIONS

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DUO'S

PETITE FILET & LOBSTER TAIL

4oz Grilled Certified Angus Beef Tenderloin Filet with Cabernet Demi, 6oz Maine Lobster Tail with Drawn Butter, Saffron Risotto and Grilled Asparagus

Standard $82 Deluxe $100 Premium $120

PETITE FILET & CANADIAN SALMON

Pan Seared4oz Certified Angus Beef Tenderloin Filet, Portobello Mushroom Demi, Grilled Salmon with Lemon Spiked Cream Sauce, Garlic Whipped Potatoes and Grilled Asparagus

Standard $78 Deluxe $92 Premium $105

PETITE FILET & CHICKEN

Herb Crusted 4oz Certified Angus Beef Tenderloin Medallion with a Chianti Reduction, Breast of Chicken Piccata Style with Lemon Butter Caper Sauce, Garlic Mashed Potatoes and Grilled Asparagus

Standard $68 Deluxe $90 Premium $100

VEGETARIAN

VEGETABLE LASAGNA

Layers of Herbed Pasta, Ricotta & Mozzarella Cheeses, Roasted Italian Vegetables and Tomato Basil Sauce

Standard $50 Deluxe $68 Premium $80

EGGPLANT PARMESAN

Layers of Lightly Breaded Eggplant, Provolone Cheese, Tomato Basil Sauce and Balsamic Drizzle

Standard $50 Deluxe $68 Premium $80

VEGAN

Wild Mushroom and Spinach Ravioli with an Aglio Olio Sauce

Standard $50 Deluxe $68 Premium $80

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WEDDING PACKAGES

DINNER BUFFET SELECTIONS

Package pricing is determined by entrée selection.

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A ROYAL AFFAIR

Slow Roasted Prime Rib Carved to Order, Lobster Ravioli in a Sherry Cream Sauce, Pan Seared Canadian Salmon with Braised Kale and Raspberry Gastrique, Raw Bar with Blue Point Oysters, King Crab Legs and Chilled Colossal Shrimp, Seasonal Salad Bar, French Green Beans and Baby Carrots, Assorted Dinner Rolls and Sweet Butter

Standard $90 Deluxe $110 Premium $130

A GRAND AFFAIR

Antipasto Display and Chilled Colossal Shrimp, Caesar Salad Bar, Chicken Piccata with Lemon Butter Caper Sauce, Parmesan Crusted Tilapia with Fine Herb Jus, Herb Roasted Yukon Gold Potatoes, Grilled Certified Angus New York Strip with Portobello Mushroom Demi, French Green Beans and Baby Carrots, Assorted Dinner Rolls and Sweet Butter

Standard $58 Deluxe $78 Premium $98

A LOVERS DELIGHT

Grilled Certified Angus Flank Steak with Bordelaise Sauce, Tilapia Piccata with Lemon Butter Caper Sauce, Grilled Chicken and Artichoke Heart, Penne Pasta with Roasted Tomatoes in a Chardonnay Cream Sauce, Tossed Greens Salad Bar, Lemon Spiked Broccolini, Assorted Dinner Rolls and Sweet Butter

Standard $50 Deluxe $70 Premium $90