

Sapphire

WEDDING RECEPTION

Stationary Displays

Imported and Domestic Cheeses
with Fresh Seasonal Fruits and Crackers

Fresh Vegetable Crudités
with Cold Vegetable Dip

Salad

~ Select One ~

Mixed Greens and Garden Vegetable Salad
with Balsamic Vinaigrette

Spinach Blend Salad
with House Citrus Dijon Vinaigrette

Mediterranean Salad
with Feta and House Vinaigrette

Appetizer

~ Select One ~

Dill Chicken Soup

Roasted Tomato Bisque

Penne with Alfredo Romano

Rigatoni Pasta with Fresh Tomato and Basil Sauce

Entrées

~ Choice of Two ~

Sliced Roasted London Broil
served with a Sherry-Mushroom Ragout

Sautéed Boneless Breast of Chicken
served with a Lemon Caper Sauce

Fillet of Sole with Crabmeat and Spinach Stuffing
topped with a Sweet Pepper Sauce

Barbecue Bacon Boneless Grilled Chicken Breast

Side

~ Select One ~

Rustic Roasted Potato

Mashed Potato

Wild Rice Pilaf

All entrées served with Fresh Seasonal Vegetables

Fresh Brewed Colombian Coffee and Fine Teas served with your Dessert

🌀 **\$89.99 PER PERSON** 🌀

Plus 20% Admin Fee and 6.35% Sales Tax

Pricing includes 2 Hours of Open Bar, Wine Service with Dinner, and a Champagne Toast

See “Inclusive & Additional” for Add-On Options and Beverage Packages

Ruby

WEDDING RECEPTION

Stationary Displays

Imported and Domestic Cheeses
with Fresh Seasonal Fruits and Crackers

Fresh Vegetable Crudités
with Cold Vegetable Dip

Reception Hour

~ Choice of Two Hand-Passed Hors D'oeuvres ~

Parmesan Shrimp Crostini

Petite Quiche in Assorted Flavors

Honey Glazed Scallops Wrapped in Bacon

Egg Rolls with Duck Sauce

New Orleans Style Crab Cakes

Sesame and Peanut Butter Chicken Skewer

Marinated Beef Flank Skewer

Salad

~ Select One ~

Classic Caesar Salad

Mixed Greens and Garden Vegetable Salad
with Balsamic Vinaigrette

Spinach Blend Salad
with House Citrus Dijon Vinaigrette

Appetizer

~ Select One ~

Roasted Vegetable Tomato Soup
with Feta Cheese

Rigatoni Pasta
with Fresh Tomato and Basil Sauce

Mushroom Ravioli
with Pesto Cream

Entrées

~ Choice of Three ~

Slow Roast Prime Rib Beef Au Jus

Seared Salmon Steak
with an Asian Glace

Bacon Wrap Pork Tenderloin Tips
with a Garlic Red Wine Demi-Glace

Seared Boneless Breast of Chicken
served with Mushroom Mélange Sauce

Parmesan Encrusted Scallops and Shrimp
in a Zesty Cream Sauce

Side

~ Select One ~

Rustic Roasted Potato

Twice Baked Potato

Rice Pilaf

All entrées served with Fresh Seasonal Vegetables

Fresh Brewed Colombian Coffee and Fine Teas served with your Dessert

🌀 **\$109.99 PER PERSON** 🌀

Plus 20% Admin Fee and 6.35% Sales Tax

Pricing includes 2 Hours of Open Bar, Wine Service with Dinner, and a Champagne Toast

See “Inclusive & Additional” for Add-On Options and Beverage Packages

Diamond

WEDDING RECEPTION

Stationary Displays

Imported and Domestic Cheeses
with Fresh Fruit Carvings and Crackers

Fresh Vegetable Crudités
with Cold Vegetable Dip

Brie and Fresh Mixed Berries

Reception Hour

~ Choice of Four Hand-Passed Hors D'oeuvres ~

Mushrooms stuffed with Spinach and Cheddar Cheese

Petite Quiche in Assorted Flavors

Honey Glazed Scallops wrapped in Bacon

Egg Rolls with Duck Sauce

New Orleans Style Crab Cakes

Sesame and Peanut Butter Chicken Skewer

Marinated Beef Flank Skewer

Salad

~ Select One ~

Mesclun Greens
with Dijon Vinaigrette

Mixed Greens and Garden Vegetable Salad
with Balsamic Vinaigrette

Caprese Salad
with Balsamic Vinaigrette

Classic Caesar Salad

All entrées served with Fresh Seasonal Vegetables

Fresh Brewed Colombian Coffee and Fine Teas
served with your Dessert

Appetizer

~ Select One ~

Jumbo Gulf Shrimp
with Classic Cocktail Sauce

Tri-Colored Tortellini
with Carbonara Alfredo Sauce and Sliced Prosciutto

Meatball Florentine
with Cheese Sauce

Entrées

~ Choice of Three ~

Sliced Roast Tenderloin of Beef
with Four Gorgonzola Demi-Glace

Teriyaki-Marinated Grilled Swordfish Steak

Grilled Petite Filet Mignon of Beef and
Two Baked Stuffed Shrimp with Crabmeat Stuffing

Tuscan Baked Veal Scaloppine
with Fresh Mozzarella and Basil

Baked Walnut Chicken
with Apricot Glaze

Seared Breast of Duck
with a Fresh Fig Compote

Baked Calamari, Scallops and Shrimp
in a Zesty Cream Sauce

Side

~ Select One ~

Bleu Cheese Duchess Potato

Rustic Roasted Potato

Twice Baked Potato

Wild Rice Pilaf

🌀 \$119.99 PER PERSON 🌀

Plus 20% Admin Charge and 6.35% Sales Tax

Pricing includes 2 Hours of Open Bar, Wine Service with Dinner, and a Champagne Toast
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Buffet

WEDDING RECEPTION

Stationary Displays

Imported and Domestic Cheeses
with Fresh Seasonal Fruits and Crackers

Fresh Vegetable Crudités
with Cold Vegetable Dip

Reception Hour

~ Choice of Three Hand-Passed Hors D'oeuvres ~

Mushrooms stuffed with Spinach and Cheddar Cheese

Petite Quiche in Assorted Flavors

Honey Glazed Scallops wrapped in Bacon

Egg Rolls with Duck Sauce

New Orleans Style Crab Cakes

Sesame and Peanut Butter Chicken Skewer

Marinated Beef Flank Skewer

Pasta Bar

~ Choice of Two ~

Tri-Colored Cheese Tortellini Alfredo

Rigatoni Ala Vodka

Basil Pesto Penne

Mushroom-Filled Ravioli
with Marinara Sauce

*Pastas served with Fresh Garlic Bread
and Grated Parmesan Cheese*

Carving Station

~ Choice of Two ~

Roast Tenderloin of Beef
with Au Jus and Horseradish Sauce

Honey Cured Virginia Ham
with Dijon Mustard

Steam Ship of Pork
with Red Wine Demi-Gloss

Roasted Turkey
with Fresh Cranberry Sauce

Apple Roasted Pork Tenderloin
with Rosemary Sauce

~ & Choice of One ~

Seared Salmon with Asian Barbecue Sauce

Fillet of Sole with Crabmeat and Spinach Stuffing
topped with Sweet Pepper Sauce

Grilled Italian Seasoned Swordfish
with Lemon Beurre Blanc

*Carving Stations served with Roasted Potatoes
and Fresh Seasonal Vegetables*

Salad

Mixed Greens and Garden Vegetables
with Italian or Ranch Dressing and Assorted Toppings

Fresh Brewed Colombian Coffee and Fine Teas served with your Dessert

🌀 **\$99.99 PER PERSON** 🌀

Plus 20% Admin Charge and 6.35% Sales Tax

Pricing includes 2 Hours of Open Bar, Wine Service with Dinner, and a Champagne Toast
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Inclusive & Additional

WEDDING RECEPTION ITEMS

Inclusive

~ Reception Only ~

5 ½ Hour Reception

Glass Hurricane Table Centerpieces
White or Ivory Floor-Length Table Cloths
Napkins
in the color of your choice
Golf Cart Limo to our Willow Pond
for photos with your wedding party

~ Food ~

Full-Course Dinner

as presented in each wedding package

Vendor Meal Discount

\$20 off the package price per plate

~ Beverages ~

Two Hours of Open Bar

with mid-shelf liquor

Wine Service with Dinner

Champagne Toast

Fresh Brewed Colombian Coffee and Fine Teas
served with your Dessert

Additional

~ Ceremony & Décor ~

6 Hour Reception with Ceremony Onsite

Ceremony Fee (in the Pavilion) – \$475

Ceremony Fee (in the Field) – \$775

Pergola Drapery Set Up – \$200

Décor Set Up Fee – \$450

~ Food ~

Raw Bar – Market Price

Antipasto Station – \$5 per person

Cupcake Tower – \$50

S'mores Bar – \$3 per person

Italian Cookies and Pastries - \$7 per person

Viennese Table – \$10 per person

~ Beverages ~

Each Additional Hour of Open Bar –

\$5 per person per hour

Premium Liquor Upgrade – \$5 per person

Whiskey & Cigar Bar –

pricing determined by whiskey & cigar selection

Lemonade & Ice Tea Station – \$1.50 per person

Sangria Bar – \$4 per person

Plus 20% Admin Charge and 6.35% Sales Tax

It would be our pleasure to create a custom menu for *your* evening.
Please inquire for more information.