



Wedding Packages



WEDDING PACKAGES INCLUDE THE FOLLOWING:

- ✦ Floor Length White Tablecloths
- ✦ Cake Cutting
- ✦ Champagne Toast for All Your Guests
- ✦ Table Centerpieces
- ✦ Custom Tiered Wedding Cake
- ✦ Three Butler Passed Hors d'oeuvres
- ✦ Powder Room Attendants
- ✦ Complimentary Valet Parking



PLATED WEDDING MENUS



APPETIZERS

Iced Spicy Jumbo Shrimp Cocktail
Horseradish Cocktail Sauce

12

Crab Martini
Sriracha Aioli

14

SOUPS

Seafood Gumbo

7

Roasted Corn Chowder

7

Crawfish Bisque

8

SALAD SELECTIONS

Caesar Salad

Romano Cheese, Garlic Croutons
House Caesar Dressing

Greek Salad

Romaine Hearts, Tomatoes, Olives, Feta Cheese,
Red Wine Vinaigrette

Artisan Salad

Baby Bibb, Red Oak Leaf, Endive, Radicchio,
Goat Cheese, Button Mushrooms, Grape Tomatoes,
Hearts of Palm, English Cucumber, Focaccia Crouton
Honey Balsamic Vinaigrette

Baby Lettuce Wedge

Applewood Smoked Bacon, Roquefort Dressing

PLATED WEDDING MENUS

CONTINUED

DINNER ENTRÉES

*Entrées include salad, chef's selection of accompaniments,
freshly baked rolls, sweet cream butter, freshly brewed coffee
and iced tea*

Pan Seared Chicken Breast

Artichoke Hearts, Mushrooms, Citrus Beurre Blanc

48

Spinach and Parmesan Stuffed Chicken Breast

Cognac Cream

51

Prime Rib

Horseradish Cream, Au Jus

54

Filet Mignon

Burgundy Demi-Glace

60

Pan Seared Gulf Snapper

Lemon Butter

52

Filet Mignon & Gulf Red Snapper

Burgundy Demi-Glace, Lemon Butter

64

Filet Mignon & Gulf Shrimp

Roasted Tomato Butter

62

Filet Mignon & Pan Seared Gulf Crab Cake

Stone Ground Mustard Cream

66

Filet Mignon, Spinach and Parmesan Stuffed Chicken Breast

Cognac Cream

60

Pan Seared Chicken Breast & Pesto Crusted Salmon

Lemon Dill Cream

55



WEDDED BLISS

Minimum 50 Guests

Artisan Cheese Presentation
Imported and domestic cheeses
Fruits, berries, gourmet crackers

HAND PASSED

Choose three of the following: (one piece of each hors d'oeuvre per person)

Gulf Shrimp, Dynamite Sauce
Pecan Crusted Chicken Skewer
Vegetable Spring Roll
Seafood Cake, Remoulade

House Smoked Brisket Biscuit
Andouille & Pepper Jack in Puff Pastry
Boudin "Pate" Crostini
Roasted Chicken Quesadilla

ACTION STATIONS

Choose three of the following:

Gumbo Bar

Chicken and Sausage, Seafood, Steamed Rice

Pasta Station

Pasta: Penne, Farfalle, Rigatoni or Cavatappi

*Sauce: Marinara, Alfredo, Basil and Roasted Garlic, Bolognese, Vodka Cream
Italian Sausage, Grilled Chicken, Mushrooms, Sundried Tomatoes*

**Please choose 2 pastas and 2 sauces*

The Carvery

Roast Sirloin of Beef, Au Jus
or

Pork Loin with Chimichurri Sauce
Served with Petite Rolls and condiments

Scampi Station

Sautéed Jumbo Shrimp in Garlic, Tomato and Basil served Parmesan Roasted Garlic, Scallion Polenta

52

Grit-tini's or Yukon Gold Potato Bar

Southern Grits served in a Martini Glass with Sautéed Mushrooms,
Cheddar, Crisp Bacon, Chives and Sour Cream

7

Add Beef Bourguignon

4

Add Lobster Thermidor

6

HAPPILY EVER AFTER

Minimum 50 Guests

DINNER BUFFET

Roasted Sweet Corn and Crab Chowder

Mixed Greens with Cherry Tomatoes, Sliced Cucumbers,
Shredded Carrots, Sliced Mushrooms, Pepperoncini
Balsamic Vinaigrette and Ranch Dressings

Seafood Pasta Salad
Tomato and Cucumber Salad
Grilled Vegetable Display drizzled with Balsamic Reduction

Herb Crusted Gulf Fish
Jerk Chicken with Pineapple Salsa
Shrimp Creole
Roast Sirloin of Beef, Au Jus
Rice Pilaf
Roasted Garlic Mashed Potatoes
Green Beans with Bacon and Roasted Shallots
Fire-Roasted Vegetables
Rolls with Sweet Cream Butter
Regular and Decaffeinated Coffee
Freshly Brewed Iced Tea

64





LA'JOURNEE PARFAIT

Minimum 50 Guests

DINNER BUFFET

Mixed Greens with Cherry Tomatoes, Sliced Cucumbers,
Shredded Carrots, Sliced Mushrooms, Pepperoncini
Balsamic Vinaigrette and Ranch Dressings

Artichoke and Wild Mushroom Salad

Tomato Caprese Salad

Blackened Snapper, Sun Dried Tomato Beurre Blanc

Herb Crusted Chicken, Champagne Chive Butter

Roasted Loin of Pork, Marsala Sauce

Rice Pilaf

Oven Roasted Fingerling Potatoes

Asparagus with Roasted Cherry Tomatoes

Green Beans with Roasted Shallots

Freshly Baked Rolls with Sweet Cream Butter

Regular and Decaffeinated Coffee

Freshly Brewed Iced Tea

LOVE STRUCK

Minimum 50 Guests

Tortilla Soup

Mixed Greens with Cherry Tomatoes, Sliced Cucumbers,
Shredded Carrots, Sliced Mushrooms, Pepperoncini
Balsamic Vinaigrette and Ranch Dressings

Tortilla Chips, Chile con Queso and Salsa

Roasted Corn and Black Bean Salsa

Chicken and Beef Fajitas
Guacamole, Sour Cream, Pico de Gallo,
Salsa, Cheddar Cheese, Flour Tortillas

Blackened Mahi-Mahi, Mango Pico

Cheese Enchiladas, Ancho Chile Sauce

Spanish Rice and Borracho Beans

Sautéed Green Beans

Jalapeño Corn Bread

Regular and Decaffeinated Coffee
Freshly Brewed Iced Tea

58





GOLDEN ROMANCE

Minimum 50 Guests

DINNER BUFFET

Antipasto Table

Marinated Vegetables, Imported and Domestic Cheese,
Rustic Bread Assortment

Salad Station

Caesar

Romano Cheese, Garlic Croutons

House Caesar Dressing

Asparagus and Roasted Wild Mushroom Salad

Tomato Caprese

Entrées

Broiled Gulf Fish

Penne Pasta Bolognese

Grilled Chicken, Sweet Basil Cream

Sautéed Zucchini and Squash

French Green Beans

Au Gratin Potatoes

Freshly Baked Rolls with Sweet Cream Butter

Regular and Decaffeinated Coffee

Freshly Brewed Iced Tea

54



PACKAGE ENHANCEMENTS

Cold

Crawfish and Artichoke Crostini
4

Seared Beef on Garlic Crouton
with Herbed Mayonnaise
4

Tartlet of Smoked Duck and Papaya
with Cilantro Relish
4

Ahi Tuna Poke on a Wonton Cracker
3.5

Chilled Display of
Jumbo Shrimp and Crab Claws,
Cocktail Sauce, Horseradish, Lemons
3.5

Antipasto Kabob
3

Mango Chicken Salad
3

Prosciutto di Parma Wrapped Asparagus
3

Seafood Gazpacho Shot
3

Smoked Salmon on Cucumber
Caper Mayonnaise
3

SMALL BITES

Hot

Herb Crusted Baby Lamb Chops with Mint Jus
4

Bacon Wrapped Quail
Raspberry Chipotle
3.5

Coconut Fried Shrimp
Sweet and Sour Sauce
3.5

Crab Stuffed Mushroom Caps
3.5

Chicken Cordon Bleu
3.5

Chicken Wellington
3.5

Crab Cake with Remoulade
3.5

Beef Wellington
3.5

Chicken Tenders
3

Beef or Chicken Empanadas with Cilantro Cream
3

Brie, Raspberry and Almond En Croute
3

Chicken Saté with Peanut Dipping Sauce
3

Feta and Sun Dried Tomato Phyllo
3

Panko Crusted Portobella Mushrooms
3

Parmesan Crusted Artichoke Hearts
3

Pot Stickers with Plum Sauce
3

Spanakopita
3

Spring Rolls with Sweet and Sour Sauce
3





BUFFET STATIONS

Minimum 100 Guests

Stations are enhancements to existing buffets or reception menus and may not be purchased as a meal replacement.

Gumbo Bar

Chicken and Sausage, Seafood, Steamed Rice

8

Scampi Station

Sautéed Jumbo Shrimp in Garlic,
Tomato and Basil served over Cheddar Scallion Polenta

14

Baja Station

Guests make delicious Fish Tacos with Blackened Gulf Fish,
Red Cabbage Slaw, Chipotle Sour Cream and Corn Tortillas

10

Grit-tini's or Yukon Gold Potato Bar

Southern Grits served in a Martini Glass with
Sautéed Mushrooms, Cheddar, Crisp Bacon, Chives and Sour Cream

7

Add Chopped Beef

3

Add Beef Bourguignon

4

Add Lobster Thermidor

6



RECEPTION ENHANCEMENTS

Dolce Vita Station

Chocolate, Vanilla, Strawberry Gelato
Chocolate, Caramel or Strawberry Sauce

** Please select two Gelato flavors and two sauces.*

7

Sorbetto Stand

Mango, Raspberry, Peach, Champagne,
Lemon, Tangerine Sorbetto

** Please select three flavors of sorbetto.*

7

Smoked Fish Display

Served with Dill Cream Sauce, Capers,
Diced Onions, Crostini, Crackers

(Serves 25 Guests)

200

Baked Brie Wrapped in Pastry

Served with Raspberries and Almonds

(Serves 50 Guests)

100

Fresh and Marinated Vegetable Crudité Presentation

Bleu Cheese and Ranch Dressings

3

Artisan Cheese Board

Dried Fruits and Nuts, French Baguettes,
Crackers, Flatbreads

7

Fajita Bar

Grilled Beef and Chicken, Sour Cream, Guacamole,
Pico de Gallo, Shredded Cheddar Cheese,
Salsa, Sliced Jalapeños Flour & Corn Tortillas

12

Tuscan Table

Marinated Vegetables, Artichokes, Roasted Peppers,
Imported Cured Meats and Cheeses, Crisp Flatbread,
Crusty Country Bread, Infused Olive Oil

8

Sliced Fresh Fruit Display

Honey Yogurt

5





THE CARVERY

*The following are served with petite rolls and appropriate condiments.
Carving stations require a \$125 chef fee based on two hours.*

Herb Roasted Sirloin Strip
Béarnaise Sauce
(Serves 40 Guests)
350

Honey Bourbon Glazed Ham
Whole Grain Mustard Cream Sauce
(Serves 50 Guests)
275

Applewood-Smoked Turkey Breast
Tasso Gravy
(Serves 50 Guests)
250

Three Pepper Crusted Tenderloin of Beef
Horseradish Cream
(Serves 20 Guests)
350

Roasted Pork Loin
Onion Mojo and Cuban Bread
250

Prime Rib of Beef Au Poivre
Horseradish Cream
(Serves 20 Guests)
375



SERVICE MENU

Designed for vendors to include Band, Photographers, etc.

COLD CUT PRESENTATION OF

Turkey and Ham

Cheddar, Swiss and Provolone Cheese

Gourmet Bread Selection

Fresh Sliced Fruit

Potato Chips

Assorted Cookies and Brownies

Roasted Regular and Decaffeinated Coffee

Freshly Brewed Iced Tea

Bottled Water

21



CHILDREN'S MENU SELECTION

Available for children 12 years of age or younger.

ENTRÉES

Select One

Chicken Fingers with French Fries

Mini Pizza

Cheeseburger with French Fries

Soda or Chocolate Milk

Chocolate Chip Cookie

18

BEVERAGE SELECTIONS

HOSTED DELUXE BEVERAGE PACKAGE

BAR INCLUDES

Champagne	Deluxe Brand Mixed Drinks
House Wines	Imported Beers (Heineken, Corona)
Domestic Beers (Budweiser, Bud Light, Miller Lite)	
Soft Drinks (Coke, Diet Coke, Sprite, Club Soda, Tonic Water)	

Deluxe Brands include:

J&B Scotch, Jack Daniel's Bourbon, Stolichnaya Vodka, Beefeater Gin,
Bacardi Rum, Sauza Gold Tequila, and Canadian Club

36 For Four Hours

Additional Hours = 5 per person per hour

HOSTED PREMIUM BEVERAGE PACKAGE

BAR INCLUDES

Champagne	Premium Brand Mixed Drinks
House Wines	Imported Beers (Heineken, Corona)
Domestic Beers (Budweiser, Bud Light, Miller Lite)	
Soft Drinks (Coke, Diet Coke, Sprite, Club Soda, Tonic Water)	

Premium Brands include:

Dewar's Scotch, Maker's Mark, Grey Goose Vodka, Bombay Sapphire Gin,
Mount Gay Rum, 1800 Tequila, and Crown Royal

42 For Four Hours

Additional Hours = 6 per person per hour

HOSTED BEER, WINE AND CHAMPAGNE

BAR INCLUDES

House Wines and Champagne	Imported Beers (Heineken, Corona)
Domestic Beers (Budweiser, Bud Light, Miller Lite)	
Soft Drinks (Coke, Diet Coke, Sprite, Club Soda, Tonic Water)	

30 For Four Hours

Additional Hours = 4 per person per hour



To reserve your special day, please contact Wedding Specialist
Janice Romano at 337-508-7848 or jromano@gnlcm.com.

*Ceremony and Reception Site Fees based on event size will apply.
All prices are subject to 21% service charge and 9.5% sales tax.*