

Crescent Oaks Exclusive Wedding Package

\$1,000 Deposit Required



All Wedding Packages Include:

- ❖ Five Hours Reception Time.
- ❖ Cocktail Hour & Completed Dinner
- ❖ Upgraded Floor Length Polyester Table Linens (White, Black or Ivory).
- ❖ Spandex Chair Covers in White or Black. Or Add \$3 more per person for Silver, Gold or Clear Chiavari Chairs with Chair Pads in White.
- ❖ Sashes for your Chair Covers
- ❖ Silver or Gold Charger Plates
- ❖ Includes Two of Your Choice Upgraded Specialty Linens for Your Sweetheart & Cake Table i.e. Floor Length Sequins, Satin, or Overlays.

Salad Selection

Arugula, Greek, House, Caesar, or Mixed Greens

Hors d' Oeuvres Selection

Display Selection

Imported and Domestic Cheese & Crackers Display
Seasonal Fresh Fruit Display

Market Vegetable Crudite with Chucky Bleu Cheese dressing (other options available)

Silver, Gold or Platinum Butler Passed Selection: Gold or Platinum

Tomato Bruschetta with Fresh Basil, Mozzarella, Olives
Spinach and Feta in Phyllo Purses
Southwestern Chicken and Vegetable
Egg Rolls with Chipotle Ranch Dipping Sauce
Beef Empanada
Mushroom stuffed with Italian Sausage & Spinach
Garlic Herb Boursin Cheese Stuffed Baby Baked Potatoes

Pork Pot stickers with Wasabi Soy Sauce
Bacon Wrapped Sea Scallop
Tempura Shrimp Cocktail
Lump Blue Crab Cake Lollipops with Remoulade
Thai Beef Tenderloin Sate with Peanut w/ Sweet chili Dipping Sauce
Coconut Shrimp in Mango Chutney

Entrée Selection

Silver Category

Chicken Marsala
Parmesan Chicken
Chicken Piccata
Roast Pork Loin with Apricot Glaze
Chicken Mediterranean
Fresh White Filet of Fish with Lemon Butter Caper Sauce or Mango Salsa
London Broil with Peppercorn sauce

Gold Category

Chicken Cordon Blue
Chicken Saltimbocca
Medallions of Beef Tenderloin in Sweet Bourbon sauce*
Tenderloin of Beef in Mushroom Demi Glaze
Salmon with Champagne Shallot Cream Sauce
Chicken Oscar topped with Lump Crab Meat

Stuffed Flounder Imperial (Market Price)

Mahi Mahi or Grouper (Market Price)

***Upgrade to the Filet Mignon \$5 more per person**

Starch (Please Select 1)

Classic Mashed Potatoes
Garlic Mashed Potatoes
Rosemary Roasted Red Bliss Potatoes
Imperial Roasted Red Potatoes with Bacon, Cheese, Chives
Rice Pilaf

Vegetable (Please Select 1)

Green Bean Almandine
Seasonal Vegetable Medley
Grilled Zucchini and Squash
Fresh Steam Broccoli
Honey Glazed Carrots
Asparagus Add \$2

All food & beverage charges are subject to applicable sales tax and 20% service charge

Crescent Oaks *Plated* Wedding Reception Package

Place Cards are required with Plated Multiple Entrée Selections

<u>Silver</u>	<u>Gold</u>	<u>Platinum</u>
<p><i>Two choices of Display Hors d' Oeuvres</i></p> <p><i>Two choices of Butler Passed Hors d'Oeuvres</i></p> <p><i>Champagne Toast</i></p> <p><i>Choice of Salad</i></p> <p><i>Select 2 entrees From Silver Entrée Selection</i></p> <p><i>One choice of Starch and Vegetable Accompaniments</i></p> <p><i>Soft Drink Bar</i></p> <p><i>Freshly Brewed Ice Tea and Coffee Service</i></p>	<p><i>Two choices of Display Hors d' Oeuvres</i></p> <p><i>Three choices of Butler Passed Hors d'Oeuvres</i></p> <p><i>Champagne Toast</i></p> <p><i>Choice of Salads</i></p> <p><i>Select 3 entrees from Silver or Gold Entrée Selection</i></p> <p><i>One choice of Starch and Vegetable Accompaniments</i></p> <p><i>Soft Drink Bar</i></p> <p><i>Freshly Brewed Ice Tea and Coffee Service</i></p>	<p><i>Two choices of Display Hors d' Oeuvres plus a Colossal Shrimp Display</i></p> <p><i>Three choices of Butler Passed Hors d'Oeuvres</i></p> <p><i>Champagne Toast</i></p> <p><i>Soup Course</i></p> <p><i>Choice of Salad</i></p> <p><i>Select 3 entrees from Silver or Gold Entrée Selection</i></p> <p><i>One choice of Starch and Vegetable Accompaniments</i></p> <p><i>Petite dessert Service</i></p> <p><i>Soft Drink Bar</i></p> <p><i>Premium Wine Service with Dinner</i></p> <p><i>Freshly Brewed Ice Tea and Coffee Service</i></p>
<p>Call for Pricing <i>No Alcohol</i></p> <p>Call for Pricing <i>4 Hr Open Unlimited Beer & Wine Bar</i></p> <p>Call for Pricing <i>4 Hr. Open Unlimited Call Bar</i></p> <p>Call for Pricing <i>4 Hr. Open Unlimited Premium Bar</i></p>	<p>Call for Pricing <i>No Alcohol</i></p> <p>Call for Pricing <i>4 Hr Open Unlimited Beer & Wine Bar</i></p> <p>Call for Pricing <i>4 Hr. Open Unlimited Call Bar</i></p> <p>Call for Pricing <i>4 Hr. Open Unlimited Premium Bar</i></p>	<p>Call for Pricing <i>No Alcohol</i></p> <p>Call for Pricing . <i>4 Hr Open Unlimited Beer & Wine Bar</i></p> <p>Call for Pricing <i>4 Hr. Open Unlimited Call Bar</i></p> <p>Call for Pricing <i>4 Hr Open Unlimited Premium Bar</i></p>
<p>Club Wine Service with Dinner, for Silver or Gold Add \$6.00</p> <p>Gold Packages have Market pricing</p> <p>Please ask for a quote as there may be an up charge.</p>		

Customize your package (ask for pricing).

- ♥ *We define Young Adults ages 13-20, and although they will not participate in any of the alcohol portion, they will be participating in the adult (non alcoholic menu).*
- ♥ *Children Ages 4-12 will be provided a plated chicken tenders meal, with french fries and a fruit cup for \$22.00++.*
- ♥ *Toddlers 3 and under will be provided a high chair and eat for free a smaller portion of chicken tenders meal.*

All prices are subject to change.

All food & beverage charges are subject to applicable sales tax and 20% service charge

Chef Attended Carving Stations- Add Ons

All carving stations include Rolls and Appropriate Condiments

	<i>Add to Entree</i>
<i>Oven Roasted Turkey Breast with Grand Marnier Cranberry Relish</i>	\$5.95
<i>Natural Pan Gravy Brown Sugar and Mustard Glazed Ham with Tarragon Dijonnaise Sauce</i>	\$4.95
<i>Slow Roasted Garlic and Herb Crusted Prime Rib with Creamy Horseradish and Au Jus</i>	\$9.95
<i>Grilled Pinot Noir and Garlic Marinated Beef Tenderloin with Creamy Horseradish Gorgonzola Aioli, and Au Jus</i>	\$8.95
<i>Ahi Yellowfin Tuna with Ginger Soy and Spicy Tsunami Mayonnaise Dipping Sauces</i>	Market

Chef attended stations are subject to a \$50.00 fee per attendant

Chef Attended Specialty Stations

<i>Fajita Sauté Station:</i> <i>with Warm Flour Tortillas, Assorted Southwestern Vegetables, Cheddar Jack Cheese, Marinated Flank Steak, Grilled Chicken, Shrimp, Sour Cream and Salsa</i>	\$9.95
<i>Pasta Station:</i> <i>with Assorted pastas, Italian Vegetables, Grilled Chicken, Shrimp, Sausage, Alfredo and Marinara Sauce</i>	\$10.95
<i>Stir Fry Wok Station:</i> <i>with Asian Wok Station with Fluffy White Rice, Assorted Stir Fry Vegetables, Marinated Beef, Chicken, Shrimp, General Tso, Teriyaki and Sweet and Sour Sauces</i>	\$10.95
<i>Seafood Station</i> <i>with Your Choice of:</i> <ul style="list-style-type: none"> • <i>Gulf or Blue Point Oysters on the ½ Shell</i> • <i>Middle Neck Clams on the ½ Shell</i> • <i>Colossal Shrimp Cocktail</i> 	Market

Chef attended stations are subject to a \$75.00 fee per attendant

Display Stations

<i>Salad Bar Station:</i> <i>Romaine Lettuce, Baby Field Greens, Grape Tomatoes, Carrot, Cucumber, Red Onion, Olives, Spinach, Parmesan Cheese, Sunflower Seeds, Banana Peppers, Dried Cranberries, Mandarin Orange Segments, Parmesan Cheese and Croutons</i>	\$8.95
<i>Grilled Vegetable Station:</i> <i>Marinated and Grilled Vegetable Display with Flatbread and Roasted Red Pepper Hummus</i>	\$9.95
<i>Caesar Salad Station:</i> <i>Romaine Lettuce Tossed with Creamy Caesar Dressing and Topped with Parmesan Cheese and Garlic Croutons</i>	\$8.95
<i>Anti Pasta Salad Station:</i> <i>Romaine Lettuce, Fresh Mozzarella Cheese, Parmesan, Pepperoni, Genoa Salami, Ham, Pepperoncini, Banana Peppers, Whole Olives, Grape Tomato, Roasted Garlic, Cucumber, Red Onion, Croutons, Balsamic and Italian Vinaigrette Dressings</i>	\$9.95

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