

# Wedding Packages

## Plated Dinner

Plated Dinner Menu pricing is based on a guest list of 100 or more and a five-hour reception. Price quotes for smaller groups are available upon request. The Plated Dinner Reception Package is a popular approach for brides who prefer a more formal atmosphere.

Plated Dinner Service is the perfect solution for traditional reception spaces.

PRICING as follows:

Add Base Price of \$60. per person plus your Entree Selection multiplied by the number of people.

Example: Base \$60. + Pecan Chicken \$80. = \$135. multiplied by the number of guests = total

8.75% Sales Tax and 20% Service Charge

If more than one Entree or duet is chosen, an adjustment may apply based on menu selection.

### Butlered Hors d'oeuvres

Please choose any six from the accompanying list of Hors d'oeuvres.

All Perfect Setting Hors d'oeuvres are made fresh for each reception.

### First Course

Please choose one: Either a Pasta, Soup or Salad

### Entree

Please choose dinner selections from the accompanying plated entree list.

All menus also include Hearth Baked Rolls with Sweet Butter.

### Vegetable / Starch

Please choose one starch and one vegetable

### Dessert & Coffee

Delectable fresh filled cannoli's, Italian cookies

Freshly Brewed Colombian Blended Caffeinated Coffee, Hot Water for Premium Earl Grey, English Tea and Herbal Teas

### ASK ABOUT OUR BAR PACKAGES

Pricing for the above package is presented after each of the following "Seated Entree Suggestions".

Menu price also includes all staff; linens in solid colors for buffet (Dessert) stations, and bars; china, silverware and glassware for guest tables;

This quote does not include fees charged to the caterer by your venue ("kitchen fees")(IF APPLICABLE).

# Plated Dinner

## First Course

Choose a Pasta, Soup or Salad

### Pasta's

Homemade Fusilli ala Vodka  
Creamy Pasta Primavera  
Parapadelle with a Lemon Garlic Sauce  
Homemade Rigatoni with Warm Basil Marinara  
Fresh Pasta and Fresh Garden Vegetables in Garlic and Oil  
Tortellini with Prosciutto and Sweet Peas in a Panna  
Romano Sauce  
Bow Tie Pasta with Basil and Roasted Red Pepper Sauce  
garnished with Pine Nuts  
Campanelle with a Wild Mushroom Melange &  
Caramelized Onions in a Bourbon Cream

### Soups

Farmhouse Vegetable  
Spicy Black Bean  
Fresh Pea with Mint  
Apple & Butternut Squash  
Gazpacho – Traditional Red or White  
Lentil & Chorizo Soup  
Tomato Florentine  
Smoked Turkey & Corn Chowder  
Cream of Wild Mushroom  
Beef Barley  
White Bean with Smokehouse Ham  
Seafood Chowder

### Salads

- Mesclun Salad with Pear Tomatoes, Goat Cheese Medallions and Balsamic Vinaigrette
- Caesar Salad with Homemade Croutons, Shaved Locatelli and Classic Caesar Dressing
- Frisee, Radicchio & Endive Salad with Glazed Pecans and Dijon Vinaigrette
- Watercress Caesar Salad with Pumpernickel Croutons and Manchego Cheese Crisps
- A Salad of Mixed Greens with Cherry Tomato, Cucumber, Kalamata Olives and a Lemon Vinaigrette
- Spring Greens with Pistachios, Pomegranate Seeds and Feta Cheese, In a Red Currant Vinaigrette
- Endive & Watercress Salad with Pears & Bleu Cheese, In Walnut Oil Vinaigrette
- Mixed Wild Greens, Gorgonzola Cheese, Pine Nuts and Cracked Pepper with Raspberry Vinaigrette
- Radicchio and Baby Romaine Salad with Kalamata Olives, Red Onion and Asiago Dressing
- Baby Spinach Salad with Citrus Wedges, Toasted Pine Nuts and Blood Orange Vinaigrette

# Plated Dinner

## Seated Entrées

### Poultry

\$80. per person plus base

- Pecan Chicken with Dijonaise Sauce
- Black & White Sesame Crusted Chicken With a Mandarin Ginger Sauce
- Indian Spice Chicken with Eggplant & Toasted Almonds
- Seven Herb Pesto Stuffed Chicken With Fire Roasted Tomato Coulis
- Turkey Paupiette (Meatball) – Spinach, Prosciutto & Gruyere Cheese with Lemon Butter
- Moroccan Chicken with Olives, Tomato & Saffron
- Chicken Marsala with Shallots, Oyster Mushrooms & Fried Sage
- Autumn Breast of Chicken Roulade Stuffed with Andouille Sausage, Sage & Rosemary
- Grilled Mediterranean Chicken With Tomato Capers Fennel Relish
- Chicken Olivada with Roasted Red Peppers
- Grilled Boneless Thigh in a Tequila, Brown Sugar, Lime & Cilantro Sauce
- Breast of Chicken Stuffed w/ Spinach, Sundried Tomato & Prosciutto w/ a Cassis Demi Glace
- Boneless Breast of Chicken with Asparagus & Boursin Cheese in a Wild Mushroom Sauce
- Pan-Seared Chicken Breast with Herbs and Mushroom Ragout

### Beef and Veal

\$95. per person plus base

- Skirt Steak with Chimichurri
- Roast Prime Rib of Beef Served Au Jus
- New York Strip Steak with Caramelized Onion & Crumbled Bleu Cheese
- Grilled Sirloin Steak with Stilton Cream (10 oz)
- Medallions of Beef with a Wild Mushroom Demi
- Grilled Rib Eye Steak Seasoned with Cracked Black Pepper, Garlic & Red Pepper Flakes
- Veal ala Picata - Milanese or Marsala

# Plated Dinner

## Beef and Veal

\$98. per person plus base

- Grilled Veal Chop with Roasted Baby Peppers
- Prosciutto and Mozzarella Stuffed Veal Chop with Shitake Mushroom Sherry Sauce
- Grilled Tenderloin of Beef (Filet Mignon)  
Your Choice of Topped with Blue Cheese - Marinated Tri-color Peppercorn, or Ancho Chile Crusted with Demi-Glace

## Pork

\$80. per person plus base

- Roast Pork Tenderloin with a White Bean Tomato Ragout
- Grilled Orange Chipotle Glazed Pork
- Prosciutto and Mozzarella Stuffed Pork Chop with Shitake Mushroom Sherry Sauce

## Lamb

\$98. per person plus base

- Rack of Lamb with a Parma Crust
- Honey & Lavender Roasted Rack of Lamb
- Lemon Rosemary Rack of Lamb
- Butterflied Leg of Lamb Provencal

## Fish & Seafood

\$90. per person plus base

- Grilled Tuna Steak with Avocado Butter
- Five Spice Tuna with a Sweet Chile Glaze
- Maryland Jumbo Lump Crabcakes (2) with Remoulade Sauce
- Blue Cornmeal Crusted Mahi Mahi with Roasted Tomato and Red Pepper Salsa
- Mahi Mahi with Saffron Tomato Fennel Relish
- Herb Potato Crusted Mahi Mahi, Served with a Lemon Beurre Blanc
- Flounder Filet with Crab and Spinach Mousse and a Champagne Sauce
- Tea Smoked Salmon Filet with Apple Red Onion Marmalade
- Kasha Crusted Salmon
- Chipotle Glazed Salmon with Candied Pepper Bacon & Bell Pepper Salsa
- Thai Spiced Salmon with a Spicy Almond Sauce

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## Premium Fish

\$99. per person plus base

- Pan Roasted Halibut with Lemon Oregano Jam
- Plantain Crusted Chilean Sea Bass with Mango Glaze
- Chilean Sea Bass with Porcini Mushroom and a Tarragon Cream Sauce

## Vegetarian

\$80. per person plus base

- Portabella Mushroom with Artichokes and Asiago Cheese in a Roast Red Pepper Sauce
- Baked Herb Polenta (Vegan) with Wild Mushroom and Tomato Ragout
- Vegetable Lasagna Roulade with Basil Marinara
- Zucchini Boat (Vegan) Stuffed with a Bulgar Lentil Pilaf
- Eggplant Parmigiana

## DUE Double Entrée Suggestions

\$98 per person plus base

- Tenderloin of Beef Medallions with a Rosemary Demi Glaze and an Herb Crusted Chicken Breast
- Beef Tenderloin Medallions with Wild Mushroom Demi Glaze and Herb Crusted Chilean Sea Bass in Champagne Sauce
- Pasilla Honey Glazed Beef Tenderloin and Crab Cake with Red Pepper & Corn Relish
- Porcini Crusted Petit Filet Mignon with a Wild Mushroom & Chili Demi Glaze and Baked Flounder Filet with Basil Butter
- Spice Rubbed Petit Filet Mignon and Roasted Mahi Mahi with Pineapple Sambal
- Double Thick Honey Dijon Crusted Lamb Chop with a Refreshing Mint Chutney and Blackened Salmon Filet in a Jade Sauce
- Breast of Chicken Stuffed with Boursin and Asparagus in a Shallot Tarragon Sauce and Mediterranean Roasted Salmon with Tomato Coulis

Please Note: Many of our Entrees may be modified to accommodate dietary restrictions



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## Dinner Sides

### Vegetables

- Fire Roasted Vegetables
- Broccoli & Cauliflower
- Julienne Zucchini, Carrots & Summer Squash
- Sugar Snap Peas with Red Pepper Ribbons
- Wilted Baby Spinach with Garlic & Olive Oil
- Cider Glazed Roasted Root Vegetables
- Baby Broccolini in Shallot Butter
- French Ratatouille
- Grilled or Roasted Asparagus
- Asparagus Batons with Teardrop Tomatoes
- Stir-fry Mushroom Melange
- Broccoli Rabe with Olive Oil

- Sautéed Peas and Carrots
- Creamed Spinach
- Baby Carrots with Cardamom Butter
- Braised Swiss Chard with Cranberries
- Plantanos Maduros
- Brussel Sprouts w/ Bacon & Shallot Butter
- Steamed Broccoli w/ Herbs
- Green Beans w/ Red & Yellow Pepper Confetti
- Balsamic Grilled Vegetables
- Green Beans Almondine
- Sautéed Green Beans with Bacon, Caramelized Shallots
- Collard Greens with Smoke Turkey

### Starches

- Oven Roast Baby Potatoes with Rosemary
- Roast Red Bliss Potato with Shallots & Dill
- Roasted Fingerling Potato
- Creamy Garlic Mashed Potato
- Special Mashed Potato (Cheddar, Sour Cream, Onion, Bacon)
- Mashed Yukon Gold Potatoes with Truffle Oil
- Parmesan & Basil Mashed Potatoes
- Pommes Anna
- Potato Lyonnaise
- Lemon Potatoes
- Crushed Potato & Artichoke with Garlic Butter
- Wild Mushroom Polenta
- Risotto with Herb Pesto
- Israeli Cous Cous

- Wild & Long Grain Rice with Slivered Almonds
- Rice and Beans
- Brown Rice & Lentil Pilaf
- Jasmine Rice with Lemon Grass and Ginger
- Basmati Rice with Vegetable Confetti
- Rice Pilaf
- Fried Rice
- Saffron Rice
- Wild Rice Pilaf
- Spanish Rice
- White Rice
- Arroz Moro
- Pecan Rice with Sun Dried Cherries
- Lemon Saffron Basmati Rice