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**deluxe wedding package**

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# Deluxe Wedding Package

(six hour reception with continuous premium open bar, champagne + signature cocktail)

Cocktail hour with choice of 6 passed hors d'oeuvres + choice of 2 custom stations, 1 premium station, 1 deluxe station, soup, salad, intermezzo, entrées, choice of accompaniments, rolls + butter, Viennese pastry service, ice carving, freshly brewed Colombian coffee, assorted teas, soft drinks, floor-length linens, napkins + complimentary wedding cake service

## Soups

(choice of 1)

- q **Chilled Gazpacho** pureed tomato, fresh vegetables + herbs
- q **Mushroom Bisque** portobello, crimini, oyster mushrooms, chicken stock, cream + truffle oil
- q **Tomato Basil Soup** plum tomatoes, roasted garlic, fresh basil + cream
- q **Lobster Bisque** lobster stock + tarragon cream
- q **Classic French Onion Soup** caramelized vidalia onions, toasted rustic bread + gruyère cheese
- q **Italian Wedding Soup** baby spinach, pasta + meatballs

## Salad

(choice of 1)

- q **Market Green Salad** english cucumbers, cherry tomatoes, red onion + raspberry vinaigrette
- q **Classic Caesar Salad** romaine lettuce, parmesan-anchovy dressing + garlic croutons
- q **The Wedge** iceberg lettuce, cherry tomatoes, red onion, smoked bacon + crumbled blue cheese
- q **Vine Ripened Tomato + Fresh Mozzarella** basil + balsamic vinegar

## Intermezzo

Lemon sorbet, raspberries + mint

## Entrées

(choice of 3)

- q **Grilled Salmon** grain mustard cream sauce
- q **Stuffed Flounder** jumbo lump crab + white wine cream sauce
- q **Basil Marinated Jumbo Shrimp** remoulade sauce
- q **Herb Crusted Grouper** tomato confit + lemon vinaigrette
- q **Stuffed Zucchini** roasted tomato vinaigrette + micro greens
- q **Chicken Piccata** sautéed chicken breast, capers + lemon
- q **Chicken Marsala** frenched chicken breast, wild mushrooms + marsala cream
- q **Braised Chicken Breast** carrots, baby artichokes, saffron + butter
- q **Broiled Filet Mignon 8 oz.** choice of shallot jam, red wine sauce, béarnaise or peppercorn sauce
- q **Slow Roasted Prime Rib Of Beef** classic or horseradish crusted with au jus + horseradish cream
- q **Grilled Black Angus New York Strip 12 oz.** choice of shallot jam, red wine sauce, béarnaise or peppercorn sauce
- q **Broiled Filet Mignon 6 oz. + jumbo shrimp** choice of shallot jam, red wine sauce, béarnaise or peppercorn sauce
- q **Broiled Filet Mignon 6 oz. + jumbo lump crab cake** choice of shallot jam, red wine sauce, béarnaise or peppercorn sauce

## Add To Entrée

Lobster tail MKT

## Accompaniments

(choice of 2)

- q Sautéed broccolini with olive oil + garlic
- q Sautéed green beans + julienne red peppers
- q Roasted asparagus + white wine
- q Sautéed baby carrots + herb butter
- q Rice pilaf with fresh herbs + butter
- q Herb roasted potatoes
- q Yukon gold mashed potatoes
- q Potato gratin with parmesan + cream

