

# WEDDING PACKAGE TWO

## BUFFET DINNER

Minimum 25 Guests

### THE WEDDING COUPLE RECEIVES

Complimentary One Night Stay at Hotel  
In Room Breakfast Service  
In Room Wedding Night Amenity

### PACKAGE INCLUDES

Dance Floor  
Champagne Toast for the Head Table  
Cutting, Plating & Boxing of the Wedding Cake  
Round Mirror & Four Votive Candles per Table  
Risers for Head Table  
Clothed Cocktail Table  
Tablecloths & Napkins

### OPEN BAR

Two Hours

#### House Brand Liquors

Jim Beam Bourbon, Jack Daniel's Whiskey, Dewar's "White Label" Scotch,  
Courvoisier Cognac, Tanqueray Dry Gin, Bacardi Superior Rum, Suaza  
Hornitos Tequila, Smirnoff Vodka

#### House Wines

Chardonnay, Cabernet, Merlot, White Zinfandel

#### Domestic Beers

Budweiser, Bud Light, Miller Lite, Coors Light, Coors Non-Alcoholic

#### Imported Beers

Heineken, Corona, Fat Tire, Blue Moon, Samuel Adams Boston Lager

#### Soft Drinks

Sprite, Coke, Diet Coke, Bottled Water

### BUTLER-PASSED HORS D'OEUVRES

Choice of Four

Brie Cheese with Strawberries & Walnut on Toast  
Chicken Salad in Potato Cup  
Artichoke Bottoms with Bay Shrimp Salad  
Assorted Miniature Quiche  
Buffalo Chicken Quesadillas  
Fried Chicken Drumettes with Ranch Dressing

Backed Brie with Raspberry Coulis  
Jalapeno Poppers with Ranch Dressing  
Santa Fe Potato Cups  
Spinach & Feta Wrapped in Phyllo Dough  
Asian Eggrolls with Sweet Chili Dipping Sauce

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## BUFFET DINNER

### COLD SELECTIONS

Choice of Three

Fresh Fruit Salad  
Southwest Potato Salad  
Pasta Primavera Salad  
Pesto Pasta Salad  
Antipasti Salad  
Baby Shrimp Salad  
Summer Vegetable Salad  
Tomato, Cucumber & Red Onion Salad  
Roasted Corn & Black Bean Salad  
Curried Rice Salad

Tomato & Mozzarella Salad served with Balsamic Vinegar, Extra Virgin Olive Oil & Fresh Basil  
Romaine Salad with Candied Walnuts with Candied Walnuts served with Parmesan Peppercorn Dressing  
Spring Mix of Baby Greens, Julienne of Vegetables & Hearts of Palm served with Champagne Vinaigrette  
Tossed Salad with Tomatoes, Cucumber & Black Olives served with Balsamic Vinaigrette & Ranch  
Tender Leaf Spinach Salad with Mushrooms & Red Onions served with Raspberry Walnut Vinaigrette

### HOT SELECTIONS

Choice of Three

Sliced Aged Beef Sirloin with Merlot Sauce  
Braised Beef Brisket  
Braised Boneless Short Ribs  
Steak Pizzaiola  
Chicken & Gnocchi with Gorgonzola Cream Sauce  
Chicken Marsala  
Chicken Parmesan  
Eggplant Parmesan

Baked White Fish with Lemon Butter Sauce  
Herb Crusted Halibut with Beurre Blanc  
Grilled Salmon Fillet with Orange Butter  
Grilled Trout with Hazelnut Butter  
Shrimp Scampi  
Pork Scaloppini with Wild Mushrooms  
Grilled Pork Chops with Rosemary Garlic Sauce  
Roasted Pork Loin with Port Cherry Sauce

### HOT ACCOMPANIMENTS SELECTIONS

Choice of Two

Orzo Pasta  
Baked cheese Tortellini  
Garden Israeli Cous Cous  
Baked macaroni & Cheese  
Potato Gnocchi Al Forno

Oven-Roasted Potatoes  
Au Gratin Potatoes  
Garlic Smashed Potatoes  
Herbed Blended Wild Rice

### VEGETABLES

Chef's Selection of Fresh Seasonal Vegetables

Freshly Baked Rolls with Butter  
Freshly Brewed Regular & Decaffeinated Coffee  
Herbal Teas & Iced Tea

\$90 per guest

Prices subject to 8.9% Sales Tax & 24% Services Fees.