

Cocktail Hour: *(select six)*

Cold Hors d'oeuvres:

Fresh crudité with assorted dips
Domestic Cheeses & Cracker Display
Fresh Fruit Display
Assorted Hummus & Pita
Traditional Bruschetta

Hot Hors d'oeuvres:

Vegetable Spring Rolls
Chicken Lemongrass Potstickers
Glazed Bourbon Meatballs
Cocktail Franks en Croute
Zippy Quesadilla Roulades
Honey Siracha Meatballs
Spanakopita
Mini Crab Cakes
BBQ Chicken Phyllo Cups
Toasted Ravioli
Jalapeno Poppers

First Course: *(select one)*

Served with Assorted Breads

Mixed Field Green Salad—

Medley of Romaine, Baby Spinach, & Field
Greens topped with Cucumber, Carrot, &
Croutons with our House Balsamic Dressing

Caesar Salad—

Classic Romaine topped with Croutons &
Parmesan Cheese with our Creamy Caesar Dressing

Bar Service:

Four Hour Premium Open Bar
(closed 30 min during dinner & 30 prior to end)

Champagne Toast—during Reception Formalities

Accommodations:

Complimentary King Room for the Newlyweds



Platinum Wedding Package

A Five Hour Wedding Reception Package

Entrée: *(select two)*

Served with Chef's Choice of Starch & Vegetable

Chicken:

Picatta – Breast of Chicken in a lemon cream caper sauce
Caprese – Breast of Chicken topped with Tomato,
Mozzarella, & Fresh Basil
Marsala—A True Tradition of Grilled Chicken Breast & our
House Mushroom Marsala Demi
Rosemary—Breast of Chicken served with a Rosemary
infused Burre Blanc Sauce

Beef:

Top Sirloin – Top Round of Beef thinly sliced and topped
with a rich Demi-Glaze
Bourbon Beef—Slow Roasted and glazed with our Chef's
Decadent Bourbon Sauce

Seafood:

Citrus Salmon—Arctic Salmon Filet glazed with our Tangy,
House Citrus Glaze

Pork:

Tenderloin—Slow Roasted & topped with White Wine Demi
Grilled Bone-in Chop—Delicately prepared Pork Chop topped
with White Wine Demi Glaze

Dessert: Your own provided Wedding Cake cut & served
with our Complete Coffee Service