



| WEDDING COLLECTION |

SILVER

| COCKTAIL RECEPTION |

Six Butler Passed Hors d'Oeuvres

Boursin Stuffed Figs
Petite Maryland Crab Cake
Mini Beef Wellington Injectors, Red Wine Demi
Caprese Injectors, Balsamic
Smoked Salmon Cone, Dill, Crème Fraiche
Grilled Chicken, Basil Aioli, Toast Points

One Reception Station

Mediterranean Display

Beef Salami, Capicola and Prosciutto
Assorted Imported and Domestic Cheeses
Artichoke Salad, Roasted Red Peppers, Assorted Olives
Assorted Crackers, Italian Breadsticks
Roasted Red Pepper Hummus with Pita Crisps
Grapes, Berries, Fig Jam, Raspberry Preserves, Assorted Nuts

| DINNER SERVICE |

Salad

Mixed Greens, Sliced Apple, White Cheddar, Walnuts, Dried Cranberries; Maple Dijon Vinaigrette
Fresh Baked Rolls with Butter

Pre-Determined Entrée Selection

Braised Beef Short Rib, Red Wine Demi-Glace
-OR-
Herb Roasted Chicken, Wild Mushroom Cognac Cream Sauce
Haricot Vert, Garlic Roasted Fingerling Potatoes

Plated Dessert

Florida Key Lime or Passion Fruit Tart, Toasted Meringue, Raspberry Coulis

| LIBATIONS |

Five Hour Premium Open Bar

To include Premium Liquors, Wine Selection, Import and Domestic Beer
Sodas, Bottled Water, Juices

Champagne Toast

Tableside Wine Service (Red and White)

\$195 per guest



| WEDDING COLLECTION |

GOLD

| COCKTAIL RECEPTION |

Eight Butler Passed Hors d'Oeuvres

Pear, Almond and Brie en Phyllo
Petite Maryland Crab Cake
Foie Gras BLT, Arugula, Tomato, Fig Jam
Coconut Shrimp, Thai Chili Glaze
Grilled Lamb Lollipops, Cucumber-Mint Raita
Avocado Smash on Crostini, Tomato, Lump Crab, Balsamic Drizzle
Sesame Seared Tuna Wonton, Mango Salsa, Wasabi Foam
Deviled Egg, Candied Bacon

One Reception Station

Coast to Coast Slider Pairings

North: Angus Beef Sliders, Seasoned Curly Fries
South: Mini Barbecue Pulled Pork Buns, Sweet Potato Fries
East Coast: Crab Cake Sliders, Salt & Vinegar Chips
West Coast: Gluten-Free Grilled Veggie Stacks, Parmesan Truffle Fries

| DINNER SERVICE |

Salad

Endive Salad, Poached Pears, Toasted Walnuts, Bleu Cheese Crumbles; Champagne Vinaigrette
Fresh Baked Rolls with Butter

Duet Entrée

Filet Mignon and Lemon Poached Seabass
Bacon Roasted Brussel Sprouts, Horseradish Whipped Potatoes

Viennese Display

Chef's Assortment of Petite Desserts and Coffee

Late Night Bite Station

Assorted Mini Flatbread Pizzas
Soft Ballpark Pretzels
Mini Cuban Paninis

| LIBATIONS |

Pre-Ceremony Passed Champagne, Rose, and Cucumber Water

Five Hour Premium Open Bar

To include Premium Liquors, Wine Selection, Imported and Domestic Beer
Sodas, Bottled Water, Juices

Champagne Toast

Tableside Premium Wine Service (Red and White)

\$249 per guest



| WEDDING COLLECTION |

PLATINUM

| COCKTAIL RECEPTION |

Eight Butler Passed Hors d'Oeuvres

BallenIsles Potato Latkes, Sour Cream, Apple Sauce
Foie Gras BLT, Arugula, Tomato, Fig Jam
Beef Wellington Injectors, Red Wine Demi
Grilled Lamb Lollipops, Cucumber-Mint Raita
Scallops Ceviche Shooter
Avocado Smash on Crostini, Tomato, Lump Crab, Balsamic Drizzle
Savarin Filled Fresh Strawberries
Chilled Shrimp, Cocktail Sauce

Two Reception Stations

Chef's Carving Table

Roasted Tenderloin of Beef
Horseradish, Béarnaise, Port Wine Sauce

Raw & Rolls

Selection of Assorted Sushi, Sashimi, Nigiri, Maki Rolls
Wasabi, Soy Sauce, Pickled Ginger
served in sushi boats with chopsticks

| DINNER SERVICE |

Amuse

American Caviar on Blini, Crème Fraiche

Salad

Mixed Greens, Cucumber, Tomato, Toasted Pine Nuts, Spiced Figs, Pomegranate; White Balsamic
Fresh Baked Rolls with Butter

Choice of Entrée Tableside

Tableside Selection:

Filet Mignon, Champagne Beurre Blanc

-OR-

Twin Lobster Tails, Drawn Butter
Grilled Asparagus, Lemon Verbena Potato Cake

Dessert Station

Glazed & Infused

Doughnuts: Chocolate Cake, Original Glazed, Plain Cake, Strawberry Glazed,
Drizzle Infusions: White Chocolate, Dark Chocolate Fudge, Pistachio, Raspberry, Port Balsamic, Apricot
Amaretto, Caramel Rum
Sprinkles: Coconut, Cocoa Nibs, Pretzels, Cookie Crumbs, Butterscotch Chips,
Dried Strawberries, Assorted Cereals, Glitter Sprinkles
Served on a doughnut wall



Late Night Street Food

Large, NY Style Pepperoni Pizza Slices

Large, NY Style Cheese Pizza Slices

Accompaniments: Parmesan Cheese, Red Pepper Flakes, Garlic Butter, Ranch

Beef Crunchy Tacos

Chicken Soft Tacos

Accompaniments: lettuce, tomatoes, avocado, cheeses, sour cream, assorted hot sauces

Gourmet Coffee Station

French Roast Coffee, Decaf, Lattes, and Espresso

Gourmet Coffee Flavorings, Syrups and Cordials

Cinnamon Sticks, Peppermint Sticks, Chocolate Shavings, Whipped Cream, Drizzles

| LIBATIONS |

Pre-Ceremony Passed Champagne, Rose, and Cucumber Water

Six Hour Premium Open Bar

To include Premium Liquors, Wine Selection, Imported and Domestic Beer

Sodas, Bottled Water, Juices

Champagne Toast

Tableside Premium Wine Service (Red and White)

\$349 per guest