



## Weddings Seated Plated Menu

The Seated Plated Dinner Menu package adds elegance to any event and is designed for our clients who desire a traditional and formal event. Your assigned Event Coordinator will help you choose the perfect selections that will be sure to please all guests. This option offers a floor diagram with assigned tables and seating, for your guests, using venue specific tables and chairs. The standard four (4) hour reception will include a four (4) hour open bar, serving an assortment of beer, spirits, wine, non-alcoholic beverages, and mixers. Food and wine will be served at the table by a professional and trained staff. The dinner will consist of an elegantly presented meal, beginning with a salad and artisan rolls with sweet cream butter, moving on the entrée then ending with your cut and stationed dessert with coffee.

### First Course – Choice of One

- ❖ **Scarlet Kale & Arugula Caesar Salad** - Tender Baby Kale, Baby Arugula, Shaved Parmesan, Cornbread Croutons with Mayfair Dressing
- ❖ **Grilled Asparagus Salad** - Harvest Spring Mix, Crisp Bacon, Shaved Red Onion, Grilled Asparagus, Tarragon Aioli, Manchego Cheese with Red Wine Vinaigrette
- ❖ **Heirloom Panzanella Salad** - Petite Heirloom Tomatoes, Lightly Toasted French Bread, Baby Cucumber, Red Onion, Julienned Bell Pepper, Blistered Capers with White Balsamic Vinaigrette
- ❖ **Fire Roasted Fuji Apple Salad** - Mixed Greens, Fire Roasted Fuji Apples, Shaved Red Onion, Crisp Bacon, Candied Pecans, Triple Cream Brie Cheese with Sweet Onion Vinaigrette
- ❖ **Caprese Salad** - Harvest Blend Lettuce, Sliced Roma Tomatoes, Fresh Mozzarella Pearls, Shaved Fennel, Julienned Yellow Pepper with Aged Balsamic Vinaigrette

### Entrée Selection – Choice of One

- ❖ **St. Albans Chicken Breast** - Pan Seared Chicken Breast filled with Boursin Cheese, Shitake Mushroom, Fresh Spinach and Tomato Pesto
- ❖ **Chicken Involtini** - Bacon Wrapped Breast of Chicken with Fresh Mozzarella, Spinach, Roasted Tomatoes and Caramelized Onion
- ❖ **Creamy Garlic Chicken** - Pan Seared Chicken Breast, Fresh Herbs & Garlic Cream Reduction Topped with Toasted Breadcrumbs and Lemon
- ❖ **Frenched Pork Rib Chop** - Pan Seared 12 Ounce Bone in Pork Chop Served with a Grain Mustard Demi
- ❖ **Roman Style Pork Tenderloin** - Marinated Pork Tenderloin Rolled in Toasted Breadcrumbs with Lemon Infused Olive Oil and Fresh Italian Parsley
- ❖ **The Inns Salmon Wellington** - Center Cut Salmon Filet Topped with Mascarpone Cheese and Caramelized Leeks Wrapped in Flaky Pastry Dough

- ❖ **Salmon w/Lemon Basil Beurre Blanc** - Marinated Center Cut Salmon Filet with a Sweet Bourbon Glaze and Candied Pecan Chips
- ❖ **Beef Tenderloin Medallion** - Seasoned and Pan Seared with Veil Demi-Glaze - \$7.00 pp ++
- ❖ **Beef Short Ribs** - Braised in Red Wine and Root Vegetable Broth and Served with Spicy Tomato Chutney – \$7.00 pp ++
- ❖ **Blue Crab Stuffed Beef Tenderloin Medallion** - Roasted Poblano Peppers with Blue Crab Nestled within a Medallion of Beef Tenderloin - \$7.00 ++
- ❖ **Duet Entrée Option Gold**– Select any 2 entrees from our Traditional Published package – Chicken, Pork or Salmon \$86++ per person – approximately 3.5 – 4 oz. of each protein served with vegetable and starch
- ❖ **Duet Entrée Option Platinum** – Select any 1 entrée from our Traditional Published package – Chicken, Pork or Salmon and any 1 Beef Option from our upgraded Entrée Selections - \$87++ per person – approximately 3.5-4 oz. serving of each
- ❖ **Two Entrée Options Gold** – Select any 2 Entrees from our Traditional Published Menu Selections (Chicken, Salmon or Pork) - \$85 ++ per person, Guests will need to advise of menu selection at time of RSVP
- ❖ **Two Entrée Options Platinum** – Select any 1 Entrée from our Traditional Published Menu Selections (Chicken, Salmon or Pork) and 1 Option from our Upgraded Beef Selections, to offer your guests - \$87++ per person, Guests will need to advise of menu selection at the time of RSVP
- ❖ **All Dual Entrée Options and Duet Entrée Options will be served same salad, vegetable and starch**

#### **Starch Accompaniments – Choice of One**

- ❖ **Toasted Farro with Baby Leeks** - Toasted Ancient Grain with Caramelized Baby Leeks
- ❖ **Brown Rice with Quinoa** - Steamed and Blended with Olive Oil and Chives
- ❖ **Bourbon Smashed Potatoes** - Blend of Idaho and Red Potatoes with Caramelized Onion, Chive, Fresh Parsley & Bourbon Reduction
- ❖ **Mashed Yukon Potatoes with Napa Cabbage** - Yukon Potatoes Blended with Napa Cabbage, Clarified Butter & Crème Fraiche
- ❖ **Whole Roasted Petite Potatoes** - Petite Roasted Potatoes with Garlic and Fresh Herb
- ❖ **Roasted Potato Medley** - Lightly Smashed with Brown Butter
- ❖ **Classic Rice Pilaf** - Toasted Orzo with Long Grain Rice and White Onion simmered in Vegetable Stock
- ❖ **Blue Cheese Smashed Red Skin Potatoes** - Red Skin Potatoes Lightly Smashed with Blue Cheese and Crème Fraiche
- ❖ **Honey Marbled Mashed Potatoes** - Seasoned Sweet and Idaho Potatoes

#### **Vegetable Accompaniments – Choice of One**

- ❖ **Haricot Verts** -Sauteed Petite Green Beans with Sea Salt and Cracked Black Pepper
- ❖ **Grilled Fresh Asparagus** - Fresh Asparagus Lightly Grilled with Olive Oil
- ❖ **Broccolini** - Lightly Blanched Broccolini Tossed in Brown Butter
- ❖ **Grilled Vegetable Medley** - Zucchini, Yellow Squash, Mushroom, Red onion and Carrots
- ❖ **Roasted Root Vegetables** - Roasted Carrots, Turnips, Potato, Pearl Onion with Fresh Thyme
- ❖ **Duck Fat Carrots with Forest Mushrooms** - Sculpted Carrots Braised in Duck Fat with Forest Mushrooms and Pearl Onion
- ❖ **Grilled Cauliflower with Pistachio Butter and Scallions** - Seasoned with Sea Salt
- ❖ **Fire Roasted Brussels Sprouts** - with Bacon Lardons and Cracked Black Pepper

### **House Bar Included**

- ❖ **Spirits** – Ketel One Vodka, Tanqueray Gin, Bacardi Rum, Jim Beam Bourbon, Dewar’s Scotch & Jose Cuervo Tequila
- ❖ **Beer** – Bud Select, Bud Light, Michelob Ultra, Shock Top & Non-Alcoholic Beer
- ❖ **Wine** – Chardonnay, Pinot Grigio, Cabernet & Pinot Noir
- ❖ **Soft Drinks** – Pepsi, Diet Pepsi, Sierra Mist & Water
- ❖ **Mixers, Bar Fruits and Garnishes**

### **Ultra-Premium Bar Includes – Additional \$8++ per person**

- ❖ **Spirits** – Tito’s Vodka, Hendricks Gin, Bacardi Rum, Maker’s Mark Bourbon, Johnny Walker Scotch, Patron Silver Tequila
- ❖ **Beer** – Bud Select, Bud Light, Michelob Ultra, Shock Top & Non-Alcoholic Beer
- ❖ **Wine** – Chardonnay, Pinot Grigio, Cabernet & Pinot Noir
- ❖ **Soft Drinks** – Pepsi, Diet Pepsi, Sierra Mist & Water
- ❖ **Mixers, Bar Fruits and Garnishes**

### **Bar Extensions – up to 1 hour – will incur a \$275 Bartender and beverages will be billed, post event on Consumption**

- ❖ **Spirits** – House Mixed Drinks - \$10 ++ each Premium Mixed Drinks - \$12++ each
- ❖ **Beer** – House Bar - \$4 ++ each, Premium Bar - \$6++ each
- ❖ **Wine** – House Bar - \$8 ++ each, Premium Bar - \$10++ each
- ❖ **Soft Drinks** – Pepsi, Diet Pepsi, Sierra Mist & Water - \$2 ++ each

### **Additional Details – Consult you Reception Event Coordinator**

- ❖ Specially Designed Enhancements are available for a Fee
- ❖ Customized Entrees and/or accompaniments may be available for an additional fee
- ❖ Special Dietary restrictions, for guests, will be accommodated
- ❖ **Soft Drinks** – Pepsi, Diet Pepsi, Sierra Mist & Water
- ❖ **Mixers, Bar Fruits and Garnishes**