



Wedding Seated Plated with Bar – Four (4) Hour Event with food and bar starting at \$88.00 per person. Including a four (4) hour House Premium Bar with the first hour as the Cocktail Hour and serving two (2) passed Hors D’oeuvres during the Cocktail Hour. A 24% Service Fee and applicable Sales Tax will be added to all Food and Bar.

Wedding Cocktail Hors D’oeuvres – Passed (2 pieces per person) - Choice of two (2)

- ❖ Bacon Wrapped BBQ Shrimp
- ❖ Boursin Stuffed Mushroom Caps
- ❖ Brie with Pear and Almond Beggars Purse
- ❖ Spanakopita with Yogurt Dipping Sauce
- ❖ Fig and Goat Cheese Flatbread Bites with Local Honey
- ❖ Vegetable Spring Rolls with Thai Chili Sauce
- ❖ Triple Cream Brie Season Chutney in Phyllo Cups

Salad Selections – Preset – Choice of one (1)

- ❖ **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
- ❖ **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

Entrée Selections – Choice of one (1) Except for Duet Entrée Option

- ❖ **St. Albans Chicken Breast** – Pan Seared Chicken Breast filled with Boursin Cheese, Shiitake Mushrooms, Fresh spinach and Tomato Pesto – Chef’s choice of Starch and Vegetable
- ❖ **Creamy Garlic Chicken** – Pan Seared Chicken Breast, Fresh Herbs & Garlic Cream Reduction Topped with Toasted Breadcrumbs and Lemon – Chef’s choice of Starch and Vegetable
- ❖ **Chicken Involtini** – Bacon Wrapped Breast of Chicken with Fresh Mozzarella, Spinach, Roasted Tomatoes and Caramelized Onion – Chef’s choice of Starch and Vegetable
- ❖ **Roman Style Pork Tenderloin** – Marinated Pork Tenderloin Rolled in Toasted Breadcrumbs with Lemon Infused Olive Oil and Fresh Italian Parsley – Chef’s choice of Starch and Vegetable
- ❖ **Salmon with Lemon Crème Fraiche and Fresh Herbs** – Pan Seared Center Cut Salmon with a dollop of Lemon Infused Crème Fraiche and Fresh Herbs – Chef’s choice of Starch and Vegetable
- ❖ **Beef Tenderloin Medallion** – Seasoned and Pan Seared with Veal Demi-Glaze– Chef’s choice of Starch and Vegetable - \$4.00 ++ Per Person
- ❖ **Duet Entrée Option** – Select any 2 Entrées from our Traditional Published Package – Chef’s choice of Starch and Vegetable - \$95.00 ++ Per Person

House Premium Bar – Included in Package

- ❖ **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**
- ❖ **Coffee & Water**- Included at No Additional Fee
- ❖ **Wine Table Service during Dinner** – Available for an Additional Fee

Ultra-Premium Bar – Additional \$8.00 ++ 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**
- ❖ **Coffee & Water** – Included at No Additional Fee
- ❖ **Wine Table Service during Dinner** – Available for an Additional Fee

Bar Extension – up to 1 hour – Bar by Consumption – Priced per Drink – billed post event

Plus \$275 Bartender Fee

- ❖ **Spirits** – House Premium Selected Mixed Drinks - **\$10.00 ++**
- ❖ **Spirits** – Ultra - Premium Selected Mixed Drinks - **\$12.00 ++**
- ❖ **Beer** – House Premium **\$4.00 ++**
- ❖ **Wine** – House Premium **\$9.00 ++**
- ❖ **Soft Drinks** - **\$2.00 ++**
- ❖ **Coffee & Water** – Included at No Additional Fee