



Corinthian Event Center
Wedding Reception Package
Your life together begins here...

Displayed During Cocktail Hour
Grand Display of Domestic and Imported Cheese

Butler Passed Hors d'oeuvres
(please select four)

<i>Spanakopita</i>	<i>Thai beef satay with spicy peanut sauce</i>
<i>Chicken & truffle salad in phyllo</i>	<i>Vegetable egg rolls</i>
<i>Shitake mushrooms in phyllo</i>	<i>Bruschetta</i>
<i>Mini Brie in puff pastry</i>	<i>Smoked salmon wrapped asparagus</i>

Salads

(please select one)

Mixed baby field greens with grilled tomato wedges and basil vinaigrette
Classical Caesar salad with grated Parmesan cheese and croutons
Baby spinach and endive tossed with a roasted pear dressing
Romaine, arugula and radicchio salad with Asiago cheese, Asian pears served with sundried cranberry vinaigrette

Entrée Selection

Please choose from up to three (3) single entrees to offer to your Guests for pre-selection

Sautéed Breast of Chicken

artichokes, pine nuts, Kalamata olives and oregano butter sauce
\$85.00++ per person

Seared Fillet of King Salmon

served on a bed of leeks and baby spinach, topped with Citrus Walnut Sauce
\$90.00++ per person

Grilled Filet Mignon

Bermuda onion confit and merlot whole grain mustard sauce
\$94.00++ per person

Duo of Grilled Petit Filet Mignon and Seared Salmon Fillet

Marsala cracked pepper demi-glace and caper Chardonnay butter sauce
\$100.00++ per person

Duo of Pan Seared Breast of Chicken Provencal and Gulf Prawns

White wine, basil, mushrooms, garlic and butter
\$90.00++ per person





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Duo of Pan Seared Filet Mignon and Lobster Medallions

served with Sauce Cardinale

\$116.00++ per person

Butternut Squash Risotto

With seared Radicchio, asparagus red onion, in Radicchio Leaves

\$82.00++ per person

Sundried Tomato Ravioli

wilted baby arugula, roasted wild mushrooms and Spanish extra virgin olive oil

\$82.00++ per person

*All dinners are served with Chef's selections of accompaniments,
freshly baked rolls with sweet butter, coffee and tea.*

Wedding Cake

Your selection from Bijan Bakery or Cake Expressions

Bar Service

*Four and one half (4 ½) hours of unlimited house brand mixed drinks,
House champagne, House selected chardonnay, Cabernet Sauvignon and Merlot,
domestic and imported beer, sodas, juices and mineral waters.*

Applicable service charge and sales tax applies

Upgrade Options

Selected Premium Wines

Private Select "Robert Mondavi" Chardonnay, Cabernet Sauvignon and Merlot

Additional \$5.00 per person

**Additional selections are also available*

Premium Brand Mixed Drinks

Additional \$5.00 per person

Additional Embellishments

Assorted Truffles or chocolate dipped strawberries \$39.00 per dozen

Specialty cappuccino and espresso station – priced upon request

*Coffee station with fresh whipped cream, chocolate shavings
and cinnamon sticks \$5 per person*

