HOTEL BAKER

WEDDINGS

YOUR WEDDING PACKAGE INCLUDES:

Four Hour Open Bar with Premium Spirits | Champagne Toast |
Wine Service With Dinner | Choice of Salad | Sorbet | Entree | Custom Wedding Cake |
Continental Coffee Service | Luxury King Guest Room

MENU SUGGESTIONS

LEAVES

Fresh Field Greens with Marinated Artichoke Hearts, Roma Tomatoes, Cucumber and Carrots, Orange-Pistachio Vinaigrette

Mixed Lettuces topped with Hearts of Palm, Blueberries, Raspberries, Danish Blue Cheese, Toasted Pecan Pieces, Raspberry Vinaigrette (+\$2.00)

Mixed Greens with Candied Walnuts, Dried Sour Cherries and Apricots, Chevre Cheese, Cider Vinaigrette (+\$2.00)

SORBET

Choice of Raspberry, Lemon or Passion Fruit Sorbet

ENTREE

Filet Mignon

Our Finest Eight Ounce Filet, Grilled and Cooked to Perfection Topped with Gorgonzola Butter and Cabernet Reduction 116.00

Roasted Chicken and Petite Filet Mignon

Six Ounce Filet Mignon with Wild Mushroom Sauce paired with Roasted Chicken, Citrus Cream, Artichoke Hearts and Red Pepper Relish 112.00

Seared Atlantic Salmon

Pan Seared and Honey Lacquered Salmon with Roasted Pineapple-Serrano Chili Salsa 99.00

Petite Filet and Shrimp Duo

Grilled Six Ounce Filet Mignon with Wild Mushroom Reduction, Trio of Gulf Shrimp with Citrus Butter Sauce 119.00

Heritage Chicken

A Frenched Breast of Chicken filled with Spinach and Feta 98.00

All Entrees are served with Dinner Rolls, Chef's Selection of Fresh Seasonal Vegetables and Garniture