The Chase Park Plaza

ROYAL SONESTA HOTEL

Do You Believe

THAT FOOD CAN BE A WORK OF ART?

WEDDING MENU

Welcome
TO THE CHASE PARK PLAZA

TAKE YOUR PLACE IN HISTORY

Great events are defined by the space, the ambiance and of course, the food.

At The Chase Park Plaza Royal Sonesta Hotel, we follow a Food Is Art philosophy, meaning food is created to be an all-sensory experience. Our innovative cuisine begins with quality ingredients and a focus on sustainability, from our in-house micro-greenery to rooftop honeybees.

From there, our Executive Chef Gunter Weber embraces locally sourced food and infuses international flavor to create unique culinary selections. His creativity, fueled by his worldly travels, goes beyond "what's trending" to offer inventive dishes that are pleasing to the eye as well as the taste buds.

Whether you are planning a grand reception or an intimate gathering, experience the difference for yourself.

Welcome to The Chase.

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

Dinner Packages

PLATED DINNER PACKAGE #1

PASSED HORS D'OEUVRES

SELECT THREE

Teriyaki Beef Skewer

Antipasto Skewer

Stuff Cucumber, Roasted Red Pepper Hummus, Micro Cilantro

Sriracha Meatball Skewer

Pecan Crusted Chicken Tenders

Petite Ruben

Spring Roll with Sweet Chili Sauce

Mini Beef Wellington

WEDDING CAKE

Traditional buttercream icing

Simple design

Displayed on a round or square cake stand

Tableside coffee service

DINNER SELECTIONS

SELECT ONE

***Spring Mix Salad**, pickled red onions, shaved fennel, sunflower seeds, red wine vinaigrette*

***Kale Salad**, roasted pine nuts, garlic croutons*

***Romaine Salad**, crispy croutons, shaved parmesan, traditional dressing*

***Creamy Mushroom**, balsamic drizzle*

***Butternut Squash Soup**, pumpkin seed oil*

Creamy Tomato Bisque

SELECT ONE

***Pan Seared Duck Breast**, pomegranate demi-glaze, red wine black berry risotto, roasted asparagus, herb oil*

***Crispy Skinned Bone-In Chicken Breast**, parsnip potato puree, blistered honey baby carrots, sweet cherry tomatoes, apricot gastrique*

***Grilled Salmon**, citrus beurre blanc, wild rice pilaf, seasonal vegetable, marinated tomato glaze*

***Roasted Pork Loin**, smashed sweet potatoes, roasted asparagus tips and mini bella mushrooms, port wine demi-glace*

$74++per person

The Chase Park Plaza

ROYAL SONESTA HOTEL

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

PLATED DINNER PACKAGE #2

PASSED HORS D'OEUVRES

SELECT THREE

Teriyaki Beef Skewer

Antipasto Skewer

Stuff Cucumber, Roasted Red Pepper Hummus, Micro Cilantro

Syracha Meat Ball Skewer

Pecan Crusted Chicken Tenders

Petite Ruben

Spring Roll with Sweet Chili Dipping Sauce

Mini Beef Wellington

Mini Steam Bun with Korean style Marinated Pork Belly

Mini Chicken and Waffle

Baked Mini Brie in Puff Pastry with Raspberry Jam

Deviled Eggs with Salmon Roe, Fresh Dill

Pork Dumpling with Soy Dipping Sauce

Shrimp and Pork Shumai Dim Sum with Cilantro Sesame Dipping Sauce

Beef Short Rib Tartlet Pickled Onions and Whipped Boursin Crème

WEDDING CAKE

Traditional buttercream icing

Simple design

Displayed on a round or square cake stand

Tableside coffee service

DINNER SELECTIONS

SELECT ONE

***Spring Mix Salad**, pickled red onions, shaved fennel, sunflower seeds, red wine vinaigrette*

***Kale Salad**, roasted pine nuts, garlic croutons*

***Romaine Salad**, crispy croutons, shaved parmesan, traditional dressing*

***Spinach and Frisee**, pickled beets, orange segments, toasted pistachio, honey vinaigrette*

***Burrata**, marinated tomatoes, fried basil, arugula pesto*

***Baby Romaine**, boursin crumbles, crispy bacon lardons, sundried tomatoes, bacon vinaigrette*

***Creamy Mushroom**, balsamic drizzle*

***Butternut Squash Soup**, pumpkin seed oil*

Creamy Tomato Bisque

SELECT ONE

***Boursin Cheese and Spinach Stuffed Chicken Roulade**, savory croissant bread pudding with onions and herbs, roasted baby vegetable*

***Prosciutto Wrapped Monk Fish**, mixed wild rice, asparagus tips, sautéed oyster mushrooms, tarragon*

***Pistachio Crusted Bone In Chicken Breast**, garlic mash potato, grilled zucchini and squash, port wine demi*

***"Sauerbraten Style" Beef Short Rib**, aged cheddar polenta, roasted brussel sprouts with pancetta, mushroom ragout, braising jus*

***Traditional Braised Beef Osso Buco**, mascarpone polenta, creamed corn, crispy onions and braising jus*

$84++per person

The Chase Park Plaza

ROYAL SONESTA HOTEL

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

PLATED DINNER PACKAGE #3

PASSED HORS D'OEUVRES

SELECT FOUR

Teriyaki Beef Skewer

Antipasto Skewer

Stuffed Cucumber, Roasted Red Pepper Hummus, Micro Cilantro

Siracha Meat Ball Skewer

Pecan Crusted Chicken Tenders

Petite Ruben

Spring Roll with Sweet Chili Dipping Sauce

Mini Beef Wellington

Mini Steam Bun with Korean Style Marinated Pork Belly

Mini Chicken and Waffle

Baked Mini Brie in Puff Pastry with Raspberry Jam

Deviled Eggs with Salmon Roe, Fresh Dill

Pork Dumpling with Soy Dipping Sauce

Shrimp and Pork Shumai Dim Sum with Cilantro Sesame Dipping Sauce

Beef Short Rib Tartlet Pickled Onions and Whipped Boursin Crème

Blue Cheese Stuffed Bacon Wrapped Dates

Shrimp Tempura with Sweet Chili Dipping Sauce

Mini Stuffed Mushroom Profiterole

Tuna Tartar in a Waffle Cone

Crab Cake with Old Bay Remoulade

Smoked Salmon Tartar, Lemon Crème Fraiche, Fried Capers

Tuna Tartar in a Cone

Potato Samosas with Cucumber Raita

Lamb Lollipop with Mint Chimichurri

Shrimp Ceviche, Diced Green Pepper, Cilantro, Lime in Waffle Cone

WEDDING CAKE

Traditional buttercream, fondant or royal icing

Simple design

Displayed on a round or square cake stand

Tableside coffee service

DINNER SELECTIONS

SELECT ONE

***Spring Mix Salad**, pickled red onions, shaved fennel, sunflower seeds, red wine vinaigrette*

***Kale Salad**, roasted pine nuts, garlic croutons*

***Romaine Salad**, crispy croutons, shaved parmesan, traditional dressing*

***Spinach and Frisee Salad**, pickled beets, orange segments, toasted pistachio honey vinaigrette*

***Burrata**, marinated tomatoes, fried basil, arugula pesto*

***Baby Romaine Salad**, boursin cheese crumbles, crispy bacon lardons, sundried tomatoes, bacon vinaigrette*

***Avocado and Mango Tower**, marinated shrimp, crispy onions*

***Roasted Beets**, goat cheese, crushed pistachios, arugula salad, pumpkin seed oil vinaigrette*

***Mushroom Cream Soup**, balsamic drizzle*

***Lobster Bisque**, port wine*

***Butternut Squash Soup**, pumpkin seed oil*

Creamy Tomato Bisque

The Chase Park Plaza

ROYAL SONESTA HOTEL

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

PLATED DINNER PACKAGE #3 CONT.

DINNER PACKAGE #3 CONTINUED

SELECT ONE

***New York Strip**, smashed red skin potatoes, asparagus tips, roasted baby squash, port wine demi-glace*

***Roasted Rack Lamb**, green pea risotto, grilled zucchini and squash, whole roasted baby peppers, mint chimichurri sauce*

***Golden Brown Seared Halibut**, mushroom ravioli, creamy leeks, marinated tomatoes, gremolata*

***Seared Sea Bass**, saffron orzo, broccolini with lemon zest, dill cream sauce*

***Grilled Beef Tenderloin**, polenta cake, honey glazed root vegetable, blistered cherry tomatoes, demi-glace*

$92++per person

The Chase Park Plaza

ROYAL SONESTA HOTEL

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

PLATED DINNER PACKAGE #4

PASSED HORS D'OEUVRES

SELECT FOUR

Teriyaki Beef Skewer

Antipasto Skewer

Stuffed Cucumber, Roasted Red Pepper Hummus, Micro Cilantro

Siracha Meat Ball Skewer

Pecan Crusted Chicken Tenders

Petite Ruben

Spring Roll with Sweet Chili Dipping Sauce

Mini Beef Wellington

Mini Steam Bun with Korean Style Marinated Pork Belly

Mini Chicken and Waffle

Baked Mini Brie in Puff Pastry with Raspberry Jam

Deviled Eggs with Salmon Roe, Fresh Dill

Pork Dumpling with Soy Dipping Sauce

Shrimp and Pork Shumai Dim Sum with Cilantro Sesame Dipping Sauce

Beef Short Rib Tartlet Pickled Onions and Whipped Boursin Crème

Blue Cheese Stuffed Bacon Wrapped Dates

Shrimp Tempura with Sweet Chili Dipping Sauce

Mini Stuffed Mushroom Profiterole

Tuna Tartar in a Waffle Cone

Crab Cake with Old Bay Remoulade

Smoked Salmon Tartar, Lemon Crème Fraiche, Fried Capers

Tuna Tartar in a Cone

Potato Samosas with Cucumber Raita

Lamb Lollipop with Mint Chimichurri

Shrimp Ceviche, Diced Green Pepper, Cilantro, Lime in Waffle Cone

DINNER SELECTIONS

SELECT ONE

***Spring Mix Salad**, pickled red onions, shaved fennel, sunflower seeds, red wine vinaigrette*

***Kale Salad**, roasted pine nuts, garlic croutons*

***Romaine Salad**, crispy croutons, shaved parmesan, traditional dressing*

***Spinach and Frisee Salad**, pickled beets, orange segments, toasted pistachio honey vinaigrette*

***Burrata**, marinated tomatoes, fried basil, arugula pesto*

***Baby Romaine Salad**, boursin cheese crumbles, crispy bacon lardons, sundried tomatoes, bacon vinaigrette*

***Avocado and Mango Tower**, marinated shrimp, crispy onions*

***Roasted Beets**, goat cheese, crushed pistachios, arugula salad, pumpkin seed oil vinaigrette*

***Mushroom Cream Soup**, balsamic drizzle*

***Lobster Bisque**, port wine*

***Butternut Squash Soup**, pumpkin seed oil*

Creamy Tomato Bisque

SELECT ONE

***New York Strip**, smashed red skin potatoes, asparagus tips, roasted baby squash, port wine demi-glace*

***Roasted Rack Lamb**, green pea risotto, grilled zucchini and squash, whole roasted baby peppers, mint chimichurri sauce*

***Golden Brown Seared Halibut**, mushroom ravioli, creamy leeks, marinated tomatoes, gremolata*

The Chase Park Plaza

ROYAL SONESTA HOTEL

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

PLATED DINNER PACKAGE #4 CONT.

DINNER SELECTIONS #4 CONTINUED

***Seared Sea Bass**, saffron orzo, broccolini with lemon zest, dill cream sauce*

***Grilled Beef Tenderloin & Salmon Filet**, polenta cake, honey glazed root vegetable, blistered cherry tomatoes, demi-glace*

WEDDING CAKE

Traditional buttercream, fondant or royal icing

Simple design

Displayed on a round or square cake stand

Tableside coffee service

LATE NIGHT PASS

SELECT TWO

***Individual wrapped full hotdogs**, relish, ketchup, pickled onions*

***Individual wrapped burgers**, cheese, lettuce tomatoes, special sauce*

Individual wrapped corn dogs

***Bavarian pretzel,** bits with mustard sauce*

***Beef slider**, caramelized onions, swiss cheese*

***Pulled pork slider**, pulled pork, bbq sauce, fried onions, potato bun*

***Biscuit sandwiches**, sausage patty, fontina cheese, onion jam*

***English muffin sandwich**, bacon, swiss cheese, tomato relish*

***Croissant sandwich**, turkey sausage, gruyere cheese, arugula*

***Breakfast burrito**, chorizo, scrambled eggs, roasted potato, shredded cheese*

$108++per person

The Chase Park Plaza

ROYAL SONESTA HOTEL

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

ENHANCEMENTS

FOURTH COURSE OPTIONS

***Vitello Tomato**, tuna sauce, capers*
$8

***Seared Scallop**, green pea puree, shaved fennel salad, crispy bacon*
$12

***Pappardelle with Braised Beef Short Rib**, mushroom ragout, fired sage*
$10

***Beef Carpaccio**, shaved parmesan, arugula*
$12

***Traditional Beef Tartar**, capers, toasted brioche*
$12

***Shrimp Ceviche**, cilantro, mango relish*
$10

DUET OPTIONS

ADD TO ANY ENTREE *(addition to per person price)*

4 oz Salmon $14

3 ea Grilled Shrimp $14

4 oz Boursin Stuffed Chicken Breast $14

3 oz Crab Cake $16

4 oz Seared Seabass $16

2 Seared Scallop $16

5 oz Short Rib $16

5 oz Beef Tenderloin $18

5 oz New York Strip $18

LATE NIGHT PASS

SELECT TWO

***Individual wrapped full hotdogs**, relish, ketchup, pickled onions*
$8

***Individual wrapped burgers**, cheese, lettuce tomatoes, special sauce*
$10

Individual wrapped corn dogs
$8

***Bavarian pretzel bits**, mustard sauce*
$8

***Beef slider**, caramelized onions, swiss cheese*
$10

***Pulled pork slider**, pulled pork, bbq sauce, fried onions, potato bun*
$10

***Biscuit sandwiches**, sausage patty, fontina cheese, onion jam*
$8

***English muffin sandwich**, bacon, swiss cheese, tomato relish*
$8

***Croissant sandwich**, turkey sausage, gruyere cheese, arugula*
$8

***Breakfast burrito**, chorizo, scrambled eggs, roasted potato, shredded cheese*
$8

The Chase Park Plaza

ROYAL SONESTA HOTEL

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

Reception Packages

WEDDING RECEPTION PACKAGE #1

COLD RECEPTION DISPLAYS

SELECT TWO

***Vegetable Crudité**, seasonal selection of fresh vegetables, assorted dip*

***Antipasti Bar**, chef inspired selection of cured meats, vegetables and olives*

***Fresh Seasonal Fruit Display**, chef inspired display of fresh seasonal fruits and berries*

***Hummus Bar**, tunisian, garlic herb, greek, red pepper, lavash crackers, pita chips, grilled crostini*

HOT RECEPTION DISPLAYS

SELECT ONE

***Ramen Noodle Bar**, boiled egg, shredded cabbage, sautéed enoki onions, crispy seaweed, roasted sesame seeds, shredded duck, sliced chicken, braised pork belly, chicken miso broth, pork tonkosu broth and shoyu broth*

***Korean BBQ Lettuce Wrap**, romaine lettuce leaves, steamed rice, pickled daikon, scallions, sesame paste, sliced radishes, grilled onions, bulgogi beef, chili marinated pork belly and honey glazed chicken*

***Greek Bar**, diced tomatoes, shaved red onion, shredded lettuce, tzatziki sauce, spicy tomato relish, pita, shaved gyro meat, mediterranean chicken*

***Chicken & Chorizo Paella**, tomato, pepper, onion, pea, scallion, saffron and rice*

LAGNIAPPE DISPLAYS

SELECT THREE

***Forest Mushroom Soup**, balsamic drizzle*

***Butternut Squash Soup**, pumpkin seed oil*

***Pulled Pork Slider**, BBQ sauce, fried onions*

***Eggplant Parmesan**, marinara sauce*

LAGNIAPPE DISPLAYS CONT.

***Ratatouille, eggplant**, zucchini, pepper, onion, tomato*

***Fried Brussel Sprouts**, bacon, scallions, spicy crème fraiche*

***Stuffed Portobello**, cream cheese, spinach*

ACTION STATIONS

SELECT TWO *(based upon 120 minutes of service)*

***Lobster Ravioli**, blistered yellow tomatoes, asparagus tips, caramelized mango, fresh basil, brown butter cream sauce*

***Orzo with Seared Portobello**, shaved brussel sprouts, pistachios, saffron cream sauce*

***Oven Roasted Turkey**, roasted carrots, parsnip, celery root with rosemary*

***Polenta Station**, cornmeal, cream cheese, roasted red peppers and eggplant stew, fried basil*

***Risotto Station**, red wine risotto, black berries, caramelized fennel, fresh dill*

Shrimp & Grits Station**, garlic butter seared baby shrimp, stewed tomato jam, bacon lardoons , fresh scallion**s

***Street Tacos**, ancho pepper and lime rubbed tilapia, shredded barbacoa meat, cilantro rice, pico de gallo, queso fresco, sweet picked red onions, cilantro, guacamole, shredded lettuce, flour and corn tortilla*

WEDDING CAKE

Traditional buttercream

Simple design

Displayed on a round or square cake stand

Displayed coffee service

$68++per person

The Chase Park Plaza

ROYAL SONESTA HOTEL

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

WEDDING RECEPTION PACKAGE #2

PASSED HORS D'OEUVRES

SELECT THREE

Teriyaki Beef Skewer

Antipasto Skewer

Stuffed Cucumber, Roasted Red Pepper Hummus, Micro Cilantro

Siracha Meat Ball Skewer

Pecan Crusted Chicken Tenders

Petite Ruben

Spring Roll with Sweet Chili Dipping Sauce

Mini Beef Wellington

Mini Steam Bun with Korean Style Marinated Pork Belly

Mini Chicken and Waffle

Baked Mini Brie in Puff Pastry with Raspberry Jam

Deviled Eggs with Salmon Roe, Fresh Dill

Pork Dumpling with Soy Dipping Sauce

Shrimp and Pork Shumai Dim Sum with Cilantro Sesame Dipping Sauce

Beef Short Rib Tartlet, Pickled Onions and Whipped Boursin Crème

COLD RECEPTION DISPLAYS

SELECT THREE

***Crudité**, baby carrots, broccoli, cauliflower, snap peas, asparagus, baby peppers, radishes*

***Cheese Display**, chef's selection of cheese, dried fruit and nuts, breads and crackers*

***Charcuterie**, chef's selection of cured meats and sausages*

***Anti Pasta**, chef's selection of cured meats, vegetables, olives*

***Hummus Bar**, tunisian, garlic herb, greek, red pepper, lavash crackers, pita chips, grilled crostini*

***Fresh Fruit Display**, chef's selection of fresh fruits and berries*

***Salad Bar**, field greens, romaine, spinach, cucumber, radish, broccoli, carrot, chopped egg, bacon lardon, onion, sunflower seed, shaved cheese, crumbled blue cheese, crouton, assorted dressings and oils.*

Cone Display

SELECT THREE *(3 cones per person)*

***Tuna Poke**, sesame cone, soy sauce, toasted sesame*

***Chicken and Waffle**, waffle cone, bacon bits, maple syrup*

***Breaded Buffalo Chicken**, buffalo sauce, fried chicken, ranch sauce*

***Salman Tartar**, cone, dill cream, micro greens*

***Smoked Salmon Mouse**, pickled red onions, boursin cheese*

***Beef Tartar**, diced fresh beef, capers, olives, fresh parsley*

The Chase Park Plaza

ROYAL SONESTA HOTEL

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

WEDDING RECEPTION PACKAGE #2 CONT.

HOT RECEPTION DISPLAYS

SELECT THREE *(based upon 120 minutes of service)*

***Ramen Station**, chicken miso broth, pork tonkotsu broth, shoyu broth, braised pork belly, shredded duck, sliced chicken, ramen noodles, scallions, boiled egg, shredded cabbage, sautéed enoki onions, crispy seaweed, roasted sesame seeds*

***Korean BBQ Lettuce Wrap**, bulgogi beef, chili marinated pork belly, honey glazed chicken, romaine lettuce leaves, steamed rice, pickled daikon, scallions, sesame paste, sliced radishes, grilled onions*

***Greek**, shaved gyro meat, mediterranean chicken, pita, tzatziki sauce, diced tomatoes, spicy tomato relish, shaved red onion, shredded lettuce*

***Curry**, indian chicken masala, burmese beef curry, south indian vegetable panier curry with peas and potatoes, jasmine rice, naan, cucumber raita*

***Chicken & Chorizo Paella**, tomato, pepper, onion, saffron, rice, pea, scallion*

***Seafood Paella**, clams, mussels, shrimp, chorizo, tomato, pepper, onion, saffron, rice, pea, scallion*

LAGNIAPPE DISPLAYS

SELECT THREE *(based upon 120 minutes of service)*

***Forest Mushroom Soup**, balsamic drizzle*

***Butternut Squash Soup**, pumpkin seed oil*

***Beef Slider**, caramelized onions, swiss cheese*

***Pulled Pork Slider**, pulled pork, BBQ sauce, fried onions*

***Eggplant Parmesan**, marinara sauce*

***Ratatouille**, eggplant, zucchini, pepper, onion, tomato*

***Fried Brussel Sprouts**, bacon, scallions, spicy crème fraiche*

***Stuffed Portobello**, cream cheese, spinach*

***Mushroom Ravioli**, parmesan cream sauce, sun dried tomatoes, bacon, green peas, caramelized onions*

***Cheese Tortellini Trio**, tomato ragout, sundried tomatoes, balsamic glaze, fried basil*

ACTION STATIONS

SELECT TWO *(based upon 120 minutes of service)*

ARTISAN PASTAS - SELECT ONE

***Lobster Ravioli**, blistered yellow tomatoes, asparagus tips, caramelized mango, fresh basil, brown butter cream sauce*

***Tagliatelle Pasta**, red wine braised beef short rib, sun dried tomato, ricotta cheese (*Gluten free Penne pasta available)*

***Orzo with Seared Portobello**, shaved Brussel sprouts, pistachios, saffron cream sauce*

***Oven Roasted Turkey**, roasted carrots, parsnip, celery root with rosemary*

***Roasted Side of Salmon**, thyme and garlic roasted baby red potatoes, dill and lime zest, white wine cream sauce*

GRAIN STATION - SELECT ONE

***Polenta**, cornmeal, cream cheese, roasted red peppers and eggplant stew, fried basil*

***Risotto**, red wine risotto, black berries, caramelized fennel, fresh dill*

***Shrimp Grits**, garlic butter seared baby shrimp, stewed tomato jam, bacon lardoons , fresh scallions*

***Mac and Cheese**, red wine braised beef short rib, quick pickled cabbage slaw*

***Ceviche**, shrimp, baby scallops, grouper, lime/sweet marinate, lemon, jalapeno marinate, orange, vinegar marinate, mango, cilantro, avocado, watermelon, red onions*

The Chase Park Plaza

ROYAL SONESTA HOTEL

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

WEDDING RECEPTION PACKAGE #2 CONT.

SLIDER STATION

***Buffalo Chicken Slider**, ranch dressing, shredded lettuce on potato bun*

***Beef Slider**, caramelized onions, swiss cheese*

***Pulled Pork Slider**, pulled pork, bbq sauce, friend onions, potato bun*

***Street Tacos**, ancho pepper and lime rubbed tilapia, shredded barbacoa meat, cilantro rice, pico de gallo, queso fresco, sweet picked red onions, cilantro, guacamole, shredded lettuce, flour and corn tortilla*

WEDDING CAKE

Traditional buttercream

Simple design

Displayed on a round or square cake stand

Displayed coffee service

The Chase Park Plaza

ROYAL SONESTA HOTEL

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

WEDDING RECEPTION PACKAGE #3

PASSED HORS D'OEUVRES

SELECT THREE

Teriyaki Beef Skewer

Antipasto Skewer

Stuffed Cucumber, Roasted Red Pepper Hummus, Micro Cilantro

Siracha Meat Ball Skewer

Pecan Crusted Chicken Tenders

Petite Ruben

Spring Roll with Sweet Chili Dipping Sauce

Mini Beef Wellington

Mini Chicken and Waffle

Mini Steam Bun with Korean Style Marinated Pork Belly

Baked Mini Brie in Puff Pastry with Raspberry Jam

Deviled Eggs with Salmon Roe, Fresh Dill

Pork Dumpling with Soy Dipping Sauce

Shrimp and Pork Shumai Dim Sum with Cilantro Sesame Dipping Sauce

Beef Short Rib Tartlet, Pickled Onions and Whipped Boursin Crème

Blue Cheese Stuffed Bacon Wrapped Dates

Shrimp Tempura with Sweet Chili Dipping Sauce

Mini Stuffed Mushroom Profiterole

Tuna Tartar in a Waffle Cone

Crab cake with Old Bay Remoulade

Smoked Salmon Tartar, Lemon Crème Fraiche, Fried Cappers

Tuna Tartar in a Cone

Potato Samosas with Cucumber Raita

Lamb Lollipop with Mint Chimichurri

Shrimp Ceviche, Diced green Pepper, Cilantro, Lime in Waffle Cone

COLD RECEPTION DISPLAYS

SELECT FOUR

***Crudité**, baby carrots, broccoli, cauliflower, snap peas, asparagus, baby peppers, radishes*

***Cheese Display**, chef's selection of cheese, dried fruit and nuts, breads and crackers*

***Charcuterie**, chef's selection of cured meats and sausages*

***Anti Pasta**, chef's selection of cured meats, vegetables, olives*

***Hummus Bar**, tunisian, garlic herb, greek, red pepper, lavash crackers, pita chips, grilled crostini*

***Fresh Fruit Display**, chef's selection of fresh fruits and berries*

***Seafood Display**, chilled shrimp, marinated crab claws, oysters*

***Salad Bar**, field greens, romaine, spinach, cucumber, radish, broccoli, carrot, chopped egg, bacon lardon, onion, sunflower seed, shaved cheese, crumbled blue cheese, crouton, assorted dressings and oils*

***Cone Display** (3 cones per person) - select three*

***Tuna Poke**, sesame cone, soy sauce, toasted sesame*

***Chicken and Waffle**, waffle cone, bacon bits, maple syrup*

***Breaded Buffalo Chicken**, buffalo sauce, fried chicken, ranch sauce*

***Salman Tartar**, cone, dill cream, micro greens*

***Smoked Salmon Mouse**, pickled red onions, boursin cheese*

***Beef Tartar**, diced fresh beef, capers, olives, fresh parsley*

The Chase Park Plaza

ROYAL SONESTA HOTEL

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

WEDDING RECEPTION PACKAGE #3 CONT.

COLD RECEPTION DISPLAYS CONT.

***Salmon Two Ways**, sliced cold smoked salmon, herb cream cheese, shallots, cappers, whole warm smoked side of salmon, lemon gremolata, dill crème fraiche, assorted breads and crackers*

HOT RECEPTION DISPLAYS

SELECT ONE *(based upon 120 minutes of service)*

***Ramen Station**, chicken miso broth, pork tonkotsu broth, shoyu broth, braised pork belly, shredded duck, sliced chicken, ramen noodles, scallions, boiled egg, shredded cabbage, sautéed enoki onions, crispy seaweed, roasted sesame seeds*

***Korean BBQ Lettuce Wrap**, bulgogi beef, chili marinated pork belly, honey glazed chicken, romaine lettuce leaves, steamed rice, pickled daikon, scallions, sesame paste, sliced radishes, grilled onions*

***Greek**, shaved gyro meat, mediterranean chicken, pita, tzatziki sauce, diced tomatoes, spicy tomato relish, shaved red onion, shredded lettuce*

***Curry**, indian chicken masala, burmese beef curry, south indian vegetable panier curry with peas and potatoes, jasmine rice, naan, cucumber raita*

***Chicken & Chorizo Paella**, tomato, pepper, onion, saffron, rice, pea, scallion*

***Seafood Paella**, clams, mussels, shrimp, chorizo, tomato, pepper, onion, saffron, rice, pea, scallion*

***BBQ Station**, smoked brisket, pulled pork, pineapple bbq sauce, chipotle bbq sauce, bourbon bbq sauce, assorted buns and breads, coleslaw with cream dressing, red cabbage slaw, green chili dressing*

LAGNIAPPE DISPLAYS

SELECT FOUR *(based upon 120 minutes of service)*

***Forest Mushroom Soup**, balsamic drizzle*

***Butternut Squash Soup**, pumpkin seed oil*

***Beef Slider**, caramelized onions, swiss cheese*

LAGNIAPPE DISPLAYS CONT.

***Pulled Pork Slider**, pulled pork, BBQ sauce, fried onions*

***Eggplant Parmesan**, marinara sauce*

***Ratatouille**, eggplant, zucchini, pepper, onion, tomato*

***Fried Brussel Sprouts**, bacon, scallions, spicy crème fraiche*

***Stuffed Portobello**, cream cheese, spinach*

***Mushroom Ravioli**, parmesan cream sauce, sun dried tomatoes, bacon, green peas, caramelized onions*

***Cheese Tortellini Trio**, tomato ragout, sundried tomatoes, balsamic glaze, fried basil*

AMUSE BOUCHE DISPLAY

SELECT FOUR *(based upon 120 minutes of service)*

***Beef Tartar**, arugula, truffle oil, shaved fennel*

***Smoked Salmon**, brioche crostini, dill crème cheese, fried capers, red onions*

***Assorted Bruschetta**, olive tapenade, diced tomato with basil, thinly sliced prosciutto fig jam*

***Tuna Poke**, ginger sesame marinade, wonton crisps*

***Braised Pork Belly**, celery root puree, shaved brussel sprouts*

***Lamb Lollipop**, green pea puree*

***Port Wine Compressed Watermelon**, feta cheese, micro cilantro*

***Vitello Tonnato**, cold served roasted sliced veal roast, tuna aioli, balsamic glaze, capers*

***Salmon Two Ways**, sliced cold smoked salmon, herb cream cheese, shallots, cappers, whole warm smoked side of salmon, lemon gremolata, dill crème fraiche, assorted breads and crackers*

The Chase Park Plaza

ROYAL SONESTA HOTEL

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

WEDDING RECEPTION PACKAGE #3 CONT.

HOT RECEPTION DISPLAYS

SELECT ONE *(based upon 120 minutes of service)*

***Ramen Station**, chicken miso broth, pork tonkotsu broth, shoyu broth, braised pork belly, shredded duck, sliced chicken, ramen noodles, scallions, boiled egg, shredded cabbage, sautéed enoki onions, crispy seaweed, roasted sesame seeds*

***Korean BBQ Lettuce Wrap**, bulgogi beef, chili marinated pork belly, honey glazed chicken, romaine lettuce leaves, steamed rice, pickled daikon, scallions, sesame paste, sliced radishes, grilled onions*

***Greek**, shaved gyro meat, mediterranean chicken, pita, tzatziki sauce, diced tomatoes, spicy tomato relish, shaved red onion, shredded lettuce*

***Curry**, indian chicken masala, burmese beef curry, south indian vegetable panier curry with peas and potatoes, jasmine rice, naan, cucumber raita*

***Chicken & Chorizo Paella**, tomato, pepper, onion, saffron, rice, pea, scallion*

***Seafood Paella**, clams, mussels, shrimp, chorizo, tomato, pepper, onion, saffron, rice, pea, scallion*

***BBQ Station**, smoked brisket, pulled pork, pineapple bbq sauce, chipotle bbq sauce, bourbon bbq sauce, assorted buns and breads, coleslaw with cream dressing, red cabbage slaw, green chili dressing*

LAGNIAPPE DISPLAYS

SELECT FOUR *(based upon 120 minutes of service)*

***Forest Mushroom Soup**, balsamic drizzle*

***Butternut Squash Soup**, pumpkin seed oil*

***Beef Slider**, caramelized onions, swiss cheese* **T.**

***Pulled Pork Slider**, pulled pork, BBQ sauce, fried onions*

***Eggplant Parmesan**, marinara sauce*

***Ratatouille**, eggplant, zucchini, pepper, onion, tomato*

***Fried Brussel Sprouts**, bacon, scallions, spicy crème fraiche*

LAGNIAPPE DISPLAYS CONT.

***Stuffed Portobello**, cream cheese, spinach*

***Mushroom Ravioli**, parmesan cream sauce, sun dried tomatoes, bacon, green peas, caramelized onions*

***Cheese Tortellini Trio**, tomato ragout, sundried tomatoes, balsamic glaze, fried basil*

AMUSE BOUCHE DISPLAY

SELECT FOUR *(based upon 120 minutes of service)*

***Beef Tartar**, arugula, truffle oil, shaved fennel*

***Smoked Salmon**, brioche crostini, dill crème cheese, fried capers, red onions*

***Assorted Bruschetta**, olive tapenade, diced tomato with basil, thinly sliced prosciutto fig jam*

***Tuna Poke**, ginger sesame marinade, wonton crisps*

***Braised Pork Belly**, celery root puree, shaved brussel sprouts*

***Lamb Lollipop**, green pea puree*

***Port Wine Compressed Watermelon**, feta cheese, micro cilantro*

***Vitello Tonnato**, cold served roasted sliced veal roast, tuna aioli, balsamic glaze, capers*

The Chase Park Plaza

ROYAL SONESTA HOTEL

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

WEDDING RECEPTION PACKAGE #3 CONT.

ACTION STATIONS

SELECT TWO *(based upon 120 minutes of service)*

ARTISAN PASTAS - SELECT ONE

***Lobster Ravioli**, blistered yellow tomatoes, asparagus tips, caramelized mango, fresh basil, brown butter cream sauce*

***Tagliatelle Pasta**, red wine braised beef short rib, sun dried tomato, ricotta cheese (*Gluten free Penne pasta available)*

***Orzo with Seared Portobello**, shaved Brussel sprouts, pistachios, saffron cream sauce*

***Oven Roasted Turkey**, roasted carrots, parsnip, celery root with rosemary*

***Roasted Side of Salmon**, thyme and garlic roasted baby red potatoes, dill and lime zest, white wine cream sauce*

***Prime Rib**, roasted asparagus, creamy potato puree, au jus, horseradish cream*

***Suckling Pig**, herb rubbed purple redskin potatoes with caramelized apples*

***Whole Roasted Snapper**, wild rice, spicy papaya and carrot slaw, garlic soy dipping sauce*

***Mac and Cheese**, red wine braised beef short rib, quick pickled cabbage slaw*

GRAIN STATION - SELECT ONE

***Polenta**, cornmeal, cream cheese, roasted red peppers and eggplant stew, fried basil*

***Risotto**, red wine risotto, black berries, caramelized fennel, fresh dill*

***Shrimp Grits**, garlic butter seared baby shrimp, stewed tomato jam, bacon lardoons , fresh scallions*

***Ceviche**, shrimp, baby scallops, grouper, lime/sweet marinate, lemon, jalapeno marinate, orange, vinegar marinate, mango, cilantro, avocado, watermelon, red onions*

SLIDER STATION

***Buffalo Chicken Slider**, ranch dressing, shredded lettuce on potato bun*

***Beef Slider**, caramelized onions, swiss cheese*

***Pulled Pork Slider**, pulled pork, bbq sauce, friend onions, potato bun*

***Street Tacos**, ancho pepper and lime rubbed tilapia, shredded barbacoa meat, cilantro rice, pico de gallo, queso fresco, sweet picked red onions, cilantro, guacamole, shredded lettuce, flour and corn tortilla*

WEDDING CAKE

Traditional buttercream, fondant or royal icing

Simple design

Displayed on a round or square cake stand

Displayed coffee service

The Chase Park Plaza

ROYAL SONESTA HOTEL

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

WEDDING RECEPTION PACKAGE #4

PASSED HORS D'OEUVRES

SELECT THREE

Teriyaki Beef Skewer

Antipasto Skewer

Stuffed Cucumber, Roasted Red Pepper Hummus, Micro Cilantro

Siracha Meat Ball Skewer

Pecan Crusted Chicken Tenders

Petite Ruben

Spring Roll with Sweet Chili Dipping Sauce

Mini Beef Wellington

Mini Chicken and Waffle

Mini Steam Bun with Korean Style Marinated Pork Belly

Baked Mini Brie in Puff Pastry with Raspberry Jam

Deviled Eggs with Salmon Roe, Fresh Dill

Pork Dumpling with Soy Dipping Sauce

Shrimp and Pork Shumai Dim Sum with Cilantro Sesame Dipping Sauce

Beef Short Rib Tartlet, Pickled Onions and Whipped Boursin Crème

Blue Cheese Stuffed Bacon Wrapped Dates

Shrimp Tempura with Sweet Chili Dipping Sauce

Mini Stuffed Mushroom Profiterole

Tuna Tartar in a Waffle Cone

Crab cake with Old Bay Remoulade

Smoked Salmon Tartar, Lemon Crème Fraiche, Fried Cappers

Tuna Tartar in a Cone

Potato Samosas with Cucumber Raita

Lamb Lollipop with Mint Chimichurri

Shrimp Ceviche, Diced green Pepper, Cilantro, Lime in Waffle Cone

COLD RECEPTION DISPLAYS

SELECT FOUR

***Crudité**, baby carrots, broccoli, cauliflower, snap peas, asparagus, baby peppers, radishes*

***Cheese Display**, chef's selection of cheese, dried fruit and nuts, breads and crackers*

***Charcuterie**, chef's selection of cured meats and sausages*

***Anti Pasta**, chef's selection of cured meats, vegetables, olives*

***Hummus Bar**, tunisian, garlic herb, greek, red pepper, lavash crackers, pita chips, grilled crostini*

***Fresh Fruit Display**, chef's selection of fresh fruits and berries*

***Seafood Display**, chilled shrimp, marinated crab claws, oysters*

***Salad Bar**, field greens, romaine, spinach, cucumber, radish, broccoli, carrot, chopped egg, bacon lardon, onion, sunflower seed, shaved cheese, crumbled blue cheese, crouton, assorted dressings and oils*

***Cone Display** (3 cones per person) - select three*

***Tuna Poke**, sesame cone, soy sauce, toasted sesame*

***Chicken and Waffle**, waffle cone, bacon bits, maple syrup*

***Breaded Buffalo Chicken**, buffalo sauce, fried chicken, ranch sauce*

***Salman Tartar**, cone, dill cream, micro greens*

***Smoked Salmon Mouse**, pickled red onions, boursin cheese*

***Beef Tartar**, diced fresh beef, capers, olives, fresh parsley*

The Chase Park Plaza

ROYAL SONESTA HOTEL

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

WEDDING RECEPTION PACKAGE #4 CONT.

COLD RECEPTION DISPLAYS CONT.

***Salmon Two Ways**, sliced cold smoked salmon, herb cream cheese, shallots, cappers, whole warm smoked side of salmon, lemon gremolata, dill crème fraiche, assorted breads and crackers*

HOT RECEPTION DISPLAYS

SELECT ONE *(based upon 120 minutes of service)*

***Ramen Station**, chicken miso broth, pork tonkotsu broth, shoyu broth, braised pork belly, shredded duck, sliced chicken, ramen noodles, scallions, boiled egg, shredded cabbage, sautéed enoki onions, crispy seaweed, roasted sesame seeds*

***Korean BBQ Lettuce Wrap**, bulgogi beef, chili marinated pork belly, honey glazed chicken, romaine lettuce leaves, steamed rice, pickled daikon, scallions, sesame paste, sliced radishes, grilled onions*

***Greek**, shaved gyro meat, mediterranean chicken, pita, tzatziki sauce, diced tomatoes, spicy tomato relish, shaved red onion, shredded lettuce*

***Curry**, indian chicken masala, burmese beef curry, south indian vegetable panier curry with peas and potatoes, jasmine rice, naan, cucumber raita*

***Chicken & Chorizo Paella**, tomato, pepper, onion, saffron, rice, pea, scallion*

***Seafood Paella**, clams, mussels, shrimp, chorizo, tomato, pepper, onion, saffron, rice, pea, scallion*

***BBQ Station**, smoked brisket, pulled pork, pineapple bbq sauce, chipotle bbq sauce, bourbon bbq sauce, assorted buns and breads, coleslaw with cream dressing, red cabbage slaw, green chili dressing*

LAGNIAPPE DISPLAYS

SELECT FOUR *(based upon 120 minutes of service)*

***Forest Mushroom Soup**, balsamic drizzle*

***Butternut Squash Soup**, pumpkin seed oil*

***Beef Slider**, caramelized onions, swiss cheese*

LAGNIAPPE DISPLAYS CONT.

***Pulled Pork Slider**, pulled pork, BBQ sauce, fried onions*

***Eggplant Parmesan**, marinara sauce*

***Ratatouille**, eggplant, zucchini, pepper, onion, tomato*

***Fried Brussel Sprouts**, bacon, scallions, spicy crème fraiche*

***Stuffed Portobello**, cream cheese, spinach*

***Mushroom Ravioli**, parmesan cream sauce, sun dried tomatoes, bacon, green peas, caramelized onions*

***Cheese Tortellini Trio**, tomato ragout, sundried tomatoes, balsamic glaze, fried basil*

AMUSE BOUCHE DISPLAY

SELECT FOUR *(based upon 120 minutes of service)*

***Beef Tartar**, arugula, truffle oil, shaved fennel*

***Smoked Salmon**, brioche crostini, dill crème cheese, fried capers, red onions*

***Assorted Bruschetta**, olive tapenade, diced tomato with basil, thinly sliced prosciutto fig jam*

***Tuna Poke**, ginger sesame marinade, wonton crisps*

***Braised Pork Belly**, celery root puree, shaved brussel sprouts*

***Lamb Lollipop**, green pea puree*

***Port Wine Compressed Watermelon**, feta cheese, micro cilantro*

***Vitello Tonnato**, cold served roasted sliced veal roast, tuna aioli, balsamic glaze, capers*

The Chase Park Plaza

ROYAL SONESTA HOTEL

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

WEDDING RECEPTION PACKAGE #4 CONT.

ACTION STATIONS

SELECT TWO *(based upon 120 minutes of service)*

ARTISAN PASTAS - SELECT ONE

***Lobster Ravioli**, blistered yellow tomatoes, asparagus tips, caramelized mango, fresh basil, brown butter cream sauce*

***Tagliatelle Pasta**, red wine braised beef short rib, sun dried tomato, ricotta cheese (*Gluten free Penne pasta available)*

***Orzo with Seared Portobello**, shaved Brussel sprouts, pistachios, saffron cream sauce*

***Oven Roasted Turkey**, roasted carrots, parsnip, celery root with rosemary*

***Roasted Side of Salmon**, thyme and garlic roasted baby red potatoes, dill and lime zest, white wine cream sauce*

***Prime Rib**, roasted asparagus, creamy potato puree, au jus, horseradish cream*

***Suckling Pig**, herb rubbed purple redskin potatoes with caramelized apples*

***Beef Tenderloin**, popovers, mushroom ragout, red wine demi-glace*

***Whole Roasted Snapper**, wild rice, spicy papaya and carrot slaw, garlic soy dipping sauce*

***Mac and Cheese**, red wine braised beef short rib, quick pickled cabbage slaw*

GRAIN STATION - SELECT ONE

***Polenta**, cornmeal, cream cheese, roasted red peppers and eggplant stew, fried basil*

***Risotto**, red wine risotto, black berries, caramelized fennel, fresh dill*

***Shrimp Grits**, garlic butter seared baby shrimp, stewed tomato jam, bacon lardoons , fresh scallions*

***Ceviche**, shrimp, baby scallops, grouper, lime/sweet marinate, lemon, jalapeno marinate, orange, vinegar marinate, mango, cilantro, avocado, watermelon, red onions*

SLIDER STATION

***Buffalo Chicken Slider**, ranch dressing, shredded lettuce on potato bun*

***Beef Slider**, caramelized onions, swiss cheese*

***Pulled Pork Slider**, pulled pork, bbq sauce, friend onions, potato bun*

***Street Tacos**, ancho pepper and lime rubbed tilapia, shredded barbacoa meat, cilantro rice, pico de gallo, queso fresco, sweet picked red onions, cilantro, guacamole, shredded lettuce, flour and corn tortilla*

WEDDING CAKE

Traditional buttercream, fondant or royal icing, simple design displayed on a round or square cake stand. Displayed coffee service

LATE NIGHT PASS

SELECT TWO

***Individual wrapped full hotdogs**, relish, ketchup, pickled onions*

***Individual wrapped burgers**, cheese, lettuce tomatoes, special sauce*

Individual wrapped corn dogs

***Bavarian pretzel bits**, mustard sauce*

***Beef slider**, caramelized onions, swiss cheese*

***Pulled pork slider**, pulled pork, bbq sauce, fried onions, potato bun*

***Biscuit sandwiches**, sausage patty, fontina cheese, onion jam*

***English muffin sandwich**, bacon, swiss cheese, tomato relish*

***Croissant sandwich**, turkey sausage, gruyere cheese, arugula*

***Breakfast burrito**, chorizo, scrambled eggs, roasted potato, shredded cheese*

The Chase Park Plaza
ROYAL SONESTA HOTEL

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.