

# Afternoon Package



## PRICING

\$37.00 PER PERSON

INCLUSIVE OF TAX  
AND SERVICE  
CHARGE

RECEPTION MUST  
END BY 4:00 PM

## WEDDING PACKAGE INCLUDES

CUSTOM DÉCOR PACKAGE  
GOURMET BEVERAGE STATION  
CAKE CUTTING  
ALL TAXES AND GRATUITIES  
REDUCED SUITE RATES FOR OUT OF TOWN GUESTS



## LOVE BIRD BRUNCH BUFFET

### CHOICE OF 6 SELECTIONS

\*CHEESE BLINTZES WITH BLUEBERRY SAUCE

\*PECAN ENCRUSTED BRIE  
WITH GOURMET CRACKERS

\*FLUFFY SCRAMBLED EGGS

\*APPLE SMOKED BACON

\*LINGUINE WITH BAY SHRIMP IN A PESTO SAUCE  
WITH SUN DRIED TOMATOES AND BLACK OLIVES

\*SLICED HAM & TURKEY  
SERVED WITH GOURMET ROLLS

\*SALAMI CORONETS

\*VEGETABLE CRUDITE WITH DIP

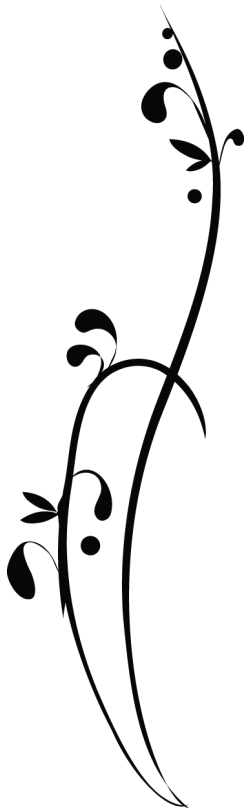
\*IMPORTED AND EXPORTED CHEESE DISPLAY  
WITH CRACKERS

\*TORTILLA PINWHEELS

\*SWEDISH MEATBALLS

\*MINI CHIMICHANGAS WITH SALSA

\*CHILI CON QUESO, SALSA, AND GUACAMOLE  
WITH TRI COLOR TORTILLA CHIPS



# Lilac Package



## PRICING

\$42.50 PER PERSON

INCLUSIVE OF TAX  
AND SERVICE  
CHARGE

MINIMUM OF  
100 PEOPLE

## WEDDING PACKAGE INCLUDES

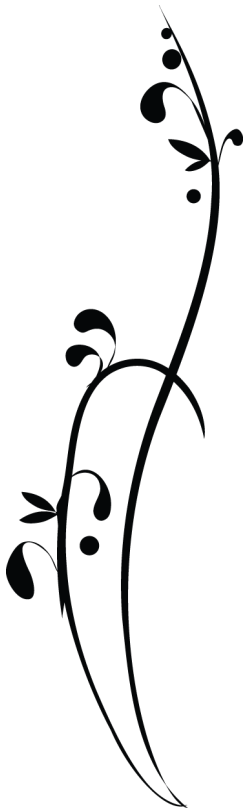
CUSTOM DÉCOR PACKAGE  
GOURMET BEVERAGE STATION  
CAKE CUTTING  
SUITE FOR BRIDE & GROOM  
BREAKFAST FOR BRIDE AND GROOM  
REDUCED SUITE RATES FOR OUT OF TOWN GUESTS  
ALL TAXES AND GRATUITIES



## HORS D' OEUVRES

CHOICE OF 3 HOT AND 3 COLD SELECTIONS

\*PETITE QUICHE  
\*SPICY CHICKEN WINGS  
\*CHICKEN OR BEEF FAJITAS  
\*SPINACH AND ARTICHOKE DIP  
\*SEAFOOD STUFFED MUSHROOMS  
\*TERIYAKI CHICKEN KABOBS  
\*SWEDISH OR TERIYAKI MEATBALLS  
\*BAKED BRIE WITH PINE NUTS  
\*VEGETABLE DISPLAY WITH DIP  
\*SALAMI CORONETS  
\*DEVILED EGGS  
\*ASSORTED CANAPES  
\*TORTILLA PINWHEELS  
\*ASPARAGUS SPEARS WRAPPED IN HAM  
\*TOMATO PESTO BRUSCHETTA  
\*CHILI CON QUESO, SALSA AND GUACOMOLE  
WITH TRI COLOR TORTILLA CHIPS  
\*GOURMET FRUIT PLATTER  
\*IMPORTED AND EXPORTED CHEESE DISPLAY WITH  
CRACKERS



# Gardenia Package



## PRICING

\$48.50 PER PERSON

INCLUSIVE OF TAX  
AND SERVICE  
CHARGE

MINIMUM OF  
80 PEOPLE

## WEDDING PACKAGE INCLUDES

GOURMET FRUIT PLATTER WITH  
STRAWBERRIES DIPPED IN CHOCOLATE AND  
BANANAS ROLLED IN YOGURT AND COCONUT  
CHAMPAGNE TOAST  
CAKE CUTTING  
GOURMET BEVERAGE STATION  
CUSTOM DÉCOR PACKAGE  
SUITE FOR BRIDE AND GROOM  
BREAKFAST FOR BRIDE AND GROOM  
REDUCED SUITE RATES FOR YOUR OUT OF TOWN  
GUESTS  
ALL TAXES AND GRATUITIES



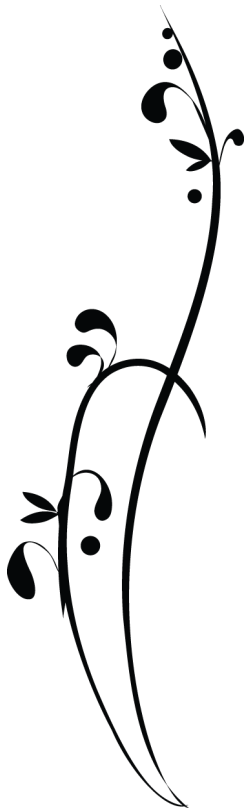
## PLATED DINNER

### CHOICE OF 2 ENTREES

ORANGE ROUGHY WITH CITRUS SALSA  
CHICKEN PARMESAN  
LONDON BROIL TERIYAKI  
CHICKEN MARSALA

### DINNERS INCLUDE

CHOICE OF MIXED GREENS WITH A RASPBERRY  
VINAIGRETTE DRESSING OR CAESAR SALAD  
CHOICE OF RICE PILAF OR NEW RED POTATOES  
CHEF'S SELECTION OF VEGETABLES  
GOURMET ROLL ASSORTMENT



# GARDENIA BUFFET OPTIONS

## ITALIAN BUFFET

CAESAR SALAD OR GARDEN SALAD  
SALAMI AND PEPPER SALAD  
TRIO-PASTA WITH BASIL VINAIGRETTE SALAD  
TOMATO MOZZARELLA SALAD  
FRESH STEAMED GARDEN VEGETABLES  
RISOTTO RICE OR BUTTERED NOODLES  
GOURMET ROLLS AND FOCACCIA BREAD

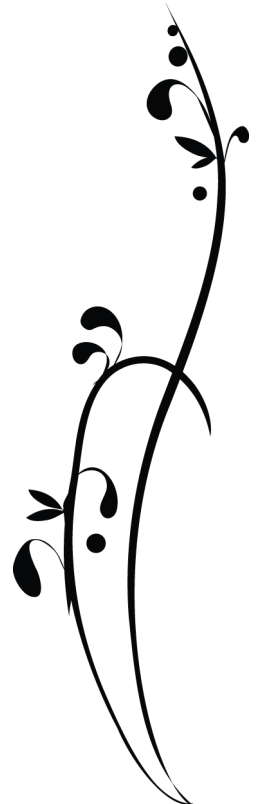
## CHOICE OF 2 ENTREES

BAKED MANICOTTI  
SPINACH LASAGNA  
MEAT LASAGNA  
CHICKEN PARMESAN  
CHICKEN CACCIATORE  
CHEESE TORTELLINI WITH ALFREDO SAUCE  
BAY SHRIMP FETTUCINNI WITH GARLIC PESTO  
SAUCE  
ITALIAN SAUSAGE WITH PENNE PASTA  
(ADDITIONAL ENTRÉE \$2.00 PER PERSON)



## MEXICAN FIESTA BUFFET

GARDEN GREEN SALAD BAR  
JICAMA CILANTRO SLAW  
FRESH FRUIT SALAD  
CHICKEN OR BEEF FAJITAS  
MINI CHIMICHANGAS  
CHICKEN AND CHEESE ENCHILADAS  
CHILE CON QUESO SALSA AND GUACAMOLE  
WITH TRI COLOR TORTILLA CHIPS  
REFRIED BEANS  
SPANISH RICE



# Magnolia Package



## PRICING

\$52.50 PER PERSON

INCLUSIVE OF TAX  
AND SERVICE  
CHARGE

MINIMUM OF  
100 PEOPLE

## WEDDING PACKAGE INCLUDES

FRESH FRUIT PLATTER WITH  
STRAWBERRIES DIPPED IN CHOCOLATE,  
BANANAS ROLLED IN YOGURT AND COCONUT  
CRUDITE WITH DIPPING SAUCE  
GOURMET BEVERAGE STATION  
HOUSE CHAMPAGNE OR SPARKLING CIDER TOAST  
CAKE CUTTING  
CUSTOM ICE CARVING  
CUSTOM DECORATION PACKAGE  
DANCE FLOOR (BALLROOM ONLY)  
SUITE FOR BRIDE AND GROOM  
BREAKFAST FOR BRIDE AND GROOM  
REDUCED SUITE RATES FOR OUT OF TOWN GUESTS  
ALL TAXES AND GRATUITIES



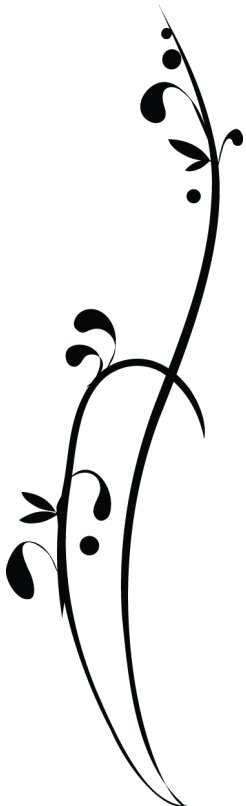
## PLATED DINNER

### CHOICE OF 2 ENTREES

GRILLED SALMON WITH LEMON BEURRE BLANC  
CHICKEN CORDON BLEU  
8 OZ. PRIME RIB W/ AU JUS  
CHICKEN BOURSIN  
GRILLED HALIBUT WITH CITRUS SALSA

### DINNERS INCLUDE

CHOICE OF MIXED GREENS WITH A RASPBERRY  
VINAIGRETTE DRESSING OR CAESAR SALAD  
CHOICE OF RICE PILAF, NEW RED POTATOES  
OR TWICE BAKED POTATOES  
CHEF'S SELECTION OF VEGETABLES  
GOURMET ROLL ASSORTMENT



# MAGNOLIA BUFFET OPTIONS

## CHEF'S BUFFET

INCLUDES  
GARDEN GREEN SALAD BOWL  
STEAMED VEGETABLES  
GOURMET ROLLS AND BUTTER

## CHOICE OF 3 SALADS

BOWTIE PASTA SALAD  
CUCUMBER AND DILL SALAD  
BABY CORN WITH RED PEPPERS  
ARTICHOKE AND HEARTS OF PALM  
AMBROSIA SALAD  
TOMATO & MOZZARELLA SALAD

## CHOICE OF 2 ENTREES

LONDON BROIL  
CHICKEN STUFFED WITH WILD RICE  
CHICKEN MARSALA  
TORTILLA CRUSTED TILAPIA  
ORANGE ROUGHY WITH CITRUS SALSA  
SLICED ROAST BEEF WITH AU JUS  
PASTA W/ BAY SHRIMP, SUN DRIED TOMATOES,  
AND PESTO SAUCE  
(ADDITIONAL ENTRÉE \$2.00 PER PERSON)

## CHOICE OF 2 STARCHES

RICE PILAF  
NEW RED POTATOES  
GARLIC MASHED POTATOES  
CHEESE TORTELINNI ALFREDO  
TWICE BAKED POTATO



# Orchid Package



## PRICING

\$62.50 PER PERSON

INCLUSIVE OF TAX  
AND SERVICE  
CHARGE

MINIMUM OF  
75 PEOPLE

## WEDDING PACKAGE INCLUDES

PASSED HORS D'OEUVRES  
FRESH FRUIT PLATTER WITH  
STRAWBERRIES DIPPED IN CHOCOLATE AND  
BANANAS ROLLED IN YOGURT AND COCONUT  
CHAMPAGNE TOAST  
CAKE CUTTING  
GOURMET BEVERAGE STATION  
DELUXE DECORATION PACKAGE  
BLACK OR IVORY SEAT COVERS  
DANCE FLOOR (BALLROOM ONLY)  
SILVER CHARGER PLATES  
CUSTOM ICE CARVING  
SUITE FOR THE BRIDE AND GROOM  
BREAKFAST FOR THE BRIDE AND GROOM  
ALL TAXES AND GRATUITIES



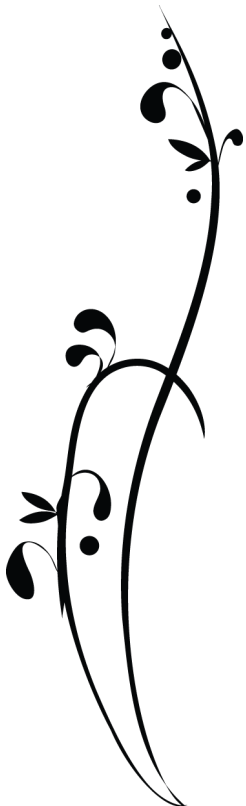
## PLATED DINNER

### CHOICE OF 2 ENTREES

FILET MIGNON OSCAR  
SALMON EN CROUTE  
SLICED TENDERLOIN WITH PERIGOURNDINE SAUCE  
12 OZ. ROASTED PRIME RIB WITH AU JUS

### DINNERS INCLUDE

CHOICE OF MIXED GREENS WITH A RASPBERRY  
VINAIGRETTE DRESSING OR CAESAR SALAD  
CHOICE OF RICE PILAF, NEW RED POTATOES OR  
TWICE BAKED POTATO  
CHEF'S SELECTION OF VEGETABLES  
GOURMET ROLL ASSORTMENT



# ORCHID BUFFET OPTIONS

## GRAND BUFFET

INCLUDES GARDEN GREEN SALAD BAR  
GOURMET ROLLS AND BUTTER  
STEAMED VEGETABLES

### CHOICE OF 3 SALADS

PASTA PRIMAVERA SALAD  
FRESH SPINACH SALAD  
ARTICHOKE AND HEARTS OF PALM SALAD  
CUCUMBER AND DILL SALAD  
BABY CORN WITH RED PEPPERS  
TOMATO AND MOZZARELLA SALAD

### CHOICE OF 1 CARVING STATION

VIRGINIA HONEY GLAZED HAM  
ROAST PORK TENDERLOIN  
ROAST BARON OF BEEF

### CHOICE OF 2 ENTREES

SLICED PRIME RIB WITH AU JUS  
SALMON WITH LEMON BEURRE BLANC  
GRILLED ORANGE ROUGHY WITH CITRUS SALSA  
SHRIMP FETTUCINNI WITH ALFREDO SAUCE  
CHICKEN CORDON BLEU  
CHICKEN MARGARITA

### CHOICE OF 2 STARCHES

RICE PILAF  
NEW RED POTATOES  
GARLIC MASHED POTATOES  
POM SAVOYARDE POTATOES  
CHEESE TORTELINNI ALFREDO  
TWICE BAKED POTATO

