

{gold package} 125

Five Hour Open Bar Signature Spirits: Svedka, Bombay, Bacardi, Sauza Gold, Jim Beam, CC, E&J, Dewars, Imported and Domestic Beers, House Wines, Wine Service with Dinner

cocktail hour

A selection of four passed Hors D' Oeuvres

Display – select one

Baked Brie en Croute
Preserves, Toasted Walnuts, Berries, Honey,
Roasted Apples, Herb Crostini

Cheese & Charcuterie Board
Manchego, Cheddar, Gouda, Cured Meats, Nuts,
Dried Fruits, Artisanal Breads, Accoutrements

first course - select one

Floral Field Green Pluge
Tomato, Goat Cheese, Spiced Pecans, Golden Beet Apple
Chutney, Pearl Onions, Petit Tomato, Sherry Vinaigrette

Burrata with Red & Gold Tomatoes
Baby Arugula, Eggplant Caponata, Pickled Red Onion,
Basil, Sea Salt, Cracked Pepper, EVOO, Aged Balsamic

entrée – select one duet plate

Grilled Rosemary Chicken, Lemon Jus & Atlantic Salmon
Tuscan White Bean Ragout, Mediterranean Vegetables,
Tomato Chutney

Braised Short Rib, Red Wine Demi & Pan Seared Scallop
Cauliflower Puree, Roasted Root Vegetables, Caramelized Onion,
Wild Mushrooms

Grilled Filet Mignon, Porcini Pan Sauce & Gulf Shrimp Chive
Whipped Potato, Squash Duet, Seasonal Vegetable

{platinum package} 145-

Five Hour Open Bar Premium Spirits: Absolut, Tanqueray, Bacardi, Cuervo Gold, Jack Daniels, Jim Beam, CC, E&J, Johnny Walker Red, Captain Morgan, Imported and Domestic Beers, House Wines, Wine Service with Dinner

cocktail hour

Shrimp Cocktail Display with Custom Ice Piece or One Action Station

A selection of five passed Hors D' Oeuvres

Display – select one

Baked Brie en Croute
Preserves, Toasted Walnuts, Berries, Honey,
Roasted Apples, Herb Crostini

Cheese & Charcuterie Board
Manchego, Cheddar, Gouda, Cured Meats, Nuts, Dried Fruits,
Artisanal Breads, Accoutrements

first course - select one

Field Green Pluge
Hydro Bibb, Arugula, Frisee, Vegetable Toasted Farrow, Gorgonzola,
Black Figs, Spiced Walnuts, Pancetta Lardons, Grapefruit Vinaigrette

Baby Romaine Salad
Aged Feta, Beldi Black Olives, Sundried Tomato, Cucumber,
Marinated Artichokes, Picked Red Onion, Green Goddess

entrée – select one duet plate

Aged New York, Brandy au Poivre & Grilled Basil Shrimp
Garlic Whipped Potato, Roasted Baby Vegetables,
Charred Onion, Mushroom

Porcini Dusted Filet Mignon, Port Wine Demi & Atlantic Salmon,
Truffle Risotto, Roasted Root Vegetable, Asparagus, Exotic Mushrooms,
Sundried Tomato Chutney

Pan Seared Mojo Chicken & Citrus Coriander Mahi
Parsnip Puree, Wilted Spinach, Brown Butter Sage Spaghetti Squash, Grilled Asparagus,
Mango Papaya Relish, Kaffir Lime Buerre

{elite package} 165-

Open Bar Luxury Spirits: Grey Goose, Bombay Sapphire, Bacardi, Patron Silver, Knob Creek, Makers Mark, Johnny Walker Red, Imported and Domestic Beers, House Wines, Wine Service with Dinner

cocktail hour

Shrimp Cocktail Display with Custom Ice Piece and One Action Station

A selection of five passed Hors D' Oeuvres

Display – select one

Baked Brie en Croute
Preserves, Toasted Walnuts, Berries, Honey,
Roasted Apples, Herb Crostini

Cheese & Charcuterie Board
Manchego, Cheddar, Gouda, Cured Meats, Nuts, Dried Fruits,
Artisanal Breads, Accoutrements

first course - select one

Pan Seared Scallop
Truffle Risotto, Roasted Heirloom Tomato,
Scallion, Citrus Buerre Blanc

Field Green Pluge
Hydro Bibb, Arugula, Frisee, Vegetable Toasted Farrow, Gorgonzola,
Black Figs, Spiced Walnuts, Lardons, Grapefruit Vinaigrette

Baby Romaine
Aged Feta, Beldi Black Olives, Sundried Tomato, Cucumber,
Marinated Artichokes, Picked Red Onion, Green Goddess

Maryland Crab Cake
Wilted Spinach, Jicama Corn Relish, Grain
Mustard Buerre Blanc

entrée – select one duet plate

Bacon Blue Cheese NY Strip, Port Demi & Harissa Swordfish
Garlic Whipped Potato, Haricots Verts,
Roasted Baby Vegetables

Truffle Crusted Filet Mignon, Pan Demi & Poached FI Lobster Tail
Olive Oil Crushed Yukon Golds, Spicy Broccolini,
Roasted Root Vegetable

Pan Seared Herb Chicken, Tomato Butter & Pine Nut Parsley Prawns
Garlic Roasted Fingerling Potatoes, Asparagus,
Butternut Squash, Carrot Batons

dessert bar

Chocolate Passion Fruit & Pistachio Raspberry Verrines, Almond Biscotti, Petite Cheesecake,
Chocolate Marquis & Key Lime Bars, Seasonal Fruit

additional package features

Plated Dessert with Coffee Service
Valet Parking
Upgraded Table Linens and Chiavari Chairs
One Hotel Room Night of Event

****Please Note All Pricing is Subject to 22% Service Charge
and 6% Tax, Prices are Subject to Change**

butler passed hors d'oeuvres

hot hors

Hawaiian Chicken Satay, Spicy Guava
Short Rib Empanada, Salsa Verde
Grilled Fontina and Tomato Bisque Shooter
Citrus Shrimp Skewer, Wasabi Aioli
Miniature Lump Crab Cakes, Key-Lime Aioli
Pan Seared Scallop Wrapped in Bacon
Pigs in a Blanket
Vegetable Spring Rolls with Hoisin
Spanakopita
Brie & Raspberry Preserve en Croute
Coconut Dipped Shrimp, Jezebel Sauce
Sesame Chicken, Apricot Dip
Prime Sliders
Arancini Truffle Risotto Pearls
Chicken Empanadas, Pico de Gallo
Chorizo Manchego Empanadas, Salsa Verde
Shrimp Tempura, Sweet Chili Sauce

cold canapes and spoons

Smoked Salmon Cucumber Rosette
Bleu Cheese Petit Beef Crostini, Chive Pepper Crème
Fraiche, Charred Onion
Bloody Mary Shrimp Shooter
Ciliegine Mozzarella & Cherry Tomato Skewer
Hawaiian Seared Tuna, Japanese Cuke, Wasabi Aioli
Caesar Salad Phyllo Pocket
Curried Chicken Phyllo Pocket
B-L-C Phyllo (Bacon, Lettuce, Crab)
Tuna Tartare Spoon, Pickled Vegetable

action stations and displays

deli panini station - *select three*

Basil Tomato Bisque, Ciabatta Crouton
Short Rib Panini, Pepper Jack Cheese, Caramelized Onion, Arugula, Garlic Aioli
Turkey Panini, Swiss Cheese, Roasted Tomato, Avocado Aioli
Portabella and Smoked Mozzarella Sandwich
Italian Ciabatta Sandwich, Lettuce, Tomato, Pickled Onion, Cherry Pepper Relish
Baby Lettuces, Dried Cherry, Bleu Cheese, Petite Tomato, Sugared Walnuts,
Cucumber, Golden Beets, Sherry Vinaigrette
Cornichons, Roasted Pepper Imported Olives and Cheese

meatball & mozzarella bar

Italian Wedding Soup, Escarole, Sausage, Pastina
Lamb Meatballs, Tzatziki Lemon Yogurt
Signature Blend Meatballs of Veal, Pork, Prime Beef, Spicy Pomodoro Sauce
Turkey Meatballs, Light Parmesan Reggiano Sauce
Teardrop Tomato Celigine Mozzarella Salad
Heirloom Tomato, Arugula, Burrata Mozzarella, EVO, Cracked Pepper
Lemon Whipped Ricotta, Eggplant Capponata, Roasted Red Pepper
Herb Garlic Crostini, Artisan Rolls

action stations with chef

carving board - select two

Porcini Dusted Tenderloin, Port Demi, Creamed Horseradish
Brown Sugar Mustard Glazed Ham, Cranberry Compote
Cedar Plank Salmon, Grain Mustard Maple Glaze
Roasted Turkey, Dijonaise, Cranberry Compote
Baby Lamb Racks, Minted Au Jus, Grain Mustard
Orange Mojo Pork, Mojo Aioli

tapas & molkajete quacamole bar

Spinach & Artichoke Dip, Hummus & Tabouleh, Pita Chips,
Crudit , Imported Olives, Parmesan & Roasted Peppers, Stone
Eggplant, Chicken & Artichoke Pinchos
Ground Guacamole Prepared to Order
Served with Queso Fresco, Pico de Gallo, Salsa Verde,
Plantain & Island Chips, Chorizo & Vegetable Empanadas

dim sum bar

Shrimp Shumai, Chicken Shumai, Pork Potsticker,
Chicken Satay, Vegetable Spring Roll, Beef Satay
Assorted Sauces for Dipping

noodle station

The Noodle: Lo Mein Noodle, Vietnamese Rice, Noodle and Chinese Fried Rice
Sauces: Ginger Garlic, Hoisin Oyster, Pad Thai
The Toppings: Beef, Chicken, Shrimp, Broccoli, Carrots, Mushrooms, Onions,
Peppers, Peanuts, Bamboo Shooters, Water Chestnuts,
Scallions, Snow Peas, Basil, Ginger, Garlic

pasta station

Pasta: Tortellini, Orecchiette, Gluten Free Penne
Sauce: Garlic Parmesan, Marinara, Pesto
Toppings: Fresh Peas, Wild Mushrooms, Onion, Spinach, Squash,
Zucchini, Sausage, Shrimp, Tomato, Parmesan, Crushed Pepper, EVOO

killer mac & cheese station

Peas & Basil, White Cheddar, Mascarpone
Shrimp, Parmesan Cream, Truffle Crunch
Asparagus, Mushroom, Roasted Tomato,
White Jalapeno Cheddar

seafood risotto station - select two

Shrimp, Scallop, Lump Crab
Spinach, Asparagus & Portabello
Basil Pesto and Truffle Parmesan

{centennial package} 115-

Four Hour Event Open Bar with Signature Spirits: Svedka, Bombay, Bacardi, Sauza Gold, Jim Beam, CC, E&J, Dewars, Imported and Domestic Beers, House Wines, Wine Service with Dinner

cocktail hour

A selection of three passed Hors D'Oeuvres: *select three*

Franks en Croute

Spanakopita

Vegetable Spring Rolls

Caesar Salad Phyllo Cups

Thai Chicken Sate, Sweet Chili Sauce

International Cheese Board Display

Manchego, Vintage Cheddar, Gouda, Spiced Nuts, Dried

Fruits, Artisanal Breads

first course - *select one*

Baby Greens

Sundried Cherry Tomato, Cucumber, Pickled Red Onion,
Manchego, Lemon Vinaigrette

Iceberg Wedge

Bleu Cheese, Tomato, Lardons, Cucumber, Egg, Scallion,
Creamy Herb Vinaigrette

entrée – *select one duet plate*

Pan Seared All Natural Tarragon Chicken & Citrus Glazed Mahi Mahi
Roasted Garlic Whipped Potato, Wilted Spinach, Roasted Root Vegetable,
Sundried Petit Tomatoes, Pan Jus

Braised Short Rib, Cabernet Demi & Grilled Atlantic Salmon,
Tomato Basil Relish, Citrus Buerre Blanc Herb Truffle Risotto, Brown Butter
Sage Spaghetti Squash, Seasonal Vegetable

additional package features

Plated Dessert with Coffee Service

Ivory or White Table Linens and Chiavari Chairs

Valet Parking

****Please Note: No discounts or substitutions on Centennial Package. All Pricing is Subject to 22% Service Charge and 6% Tax, Prices are Subject to Change**