

**KENILWORTH** 

# Sample Wedding Packages

## Cocktail Hour Hot Hors d'oeuvres

(Choice of Three)

Crispy Coconut Shrimp Served with Wasabi Sweet & Sour Sauce

Chicken Satay with Spicy Peanut Sauce

Beef Empanada

Mini Hot Dogs Wrapped in Puff Pastry Served with Dijon Mustard

Vegetable Spring Rolls Served with Sweet Chili

Black Bean, Jack Cheese & Chicken Quesadilla

Polenta Cakes with Roasted Red Peppers

Vegetable Tempura

Eggplant Pizzette with Fresh Mozzarella & Pesto

Beef Nagamaki with Charred Scallions

Bacon Wrapped Scallops

Sliced Sirloin Canapé with Horseradish Cream Pecan Encrusted Chicken Fingers with Orange Bourbon Sauce

Seasonal Soup Shooters Garnished with Micro Greens



Cold Hors d'oeuvres (Choice of Three)

Shrimp Cocktail (additional charge)

Endive with Blue Cheese and Walnuts

Smoked Salmon Canapés

Sesame Seared Tuna (additional charge) Served with Wonton Crisp, Pickled Cucumber and Sweet Soy Wasabi

Deviled Eggs

Prosciutto and Asparagus Roll-Up

Fingerling Potato with Sour Cream, Bacon, and Chives

Crab Salad Vol Au Vent (additional charge)

Salmon Tartar with Cucumber Vinaigrette

Southwest Chicken on Date Bread with Mango Salsa

Tomato Bruschetta with Crostini



#### Menu Accompaniments

(additional charge)

#### Hot Selections

Mashed Potato Bar with Toppings (additional charge) Served with Butter, Gravy, Cheddar Cheese, Chives, Bacon Bits, Sour Cream

> Carving Stations (\*two selections at additional charge) Oven Roasted Turkey

> > Virginia Ham Roast Beef Corned Beef Pastrami \*Plus Attendant Fee

#### **Cold Selections**

(additional charge per platter - each serves 50)

Display of Grilled Vegetable Antipasto Served with Fresh Mozzarella and Roasted Tomato with Basil

International Cheese Platters with Assorted Crackers

Vegetable Crudité with Buttermilk Ranch Dressing



## **Elegant Three-Course Sit Down Dinner**

**Champagne Toast** 

First Course-Select One Penne with Roasted Vegetable Bowtie Pasta served in a Butter Fine Herb Sauce Seasonal Baby Spinach Salad with Roasted Vegetables & Toasted Walnuts Classic Caesar Salad with Garlic Croutons

Main Course – Select Two All Served with Chef's Choice of Seasonal Vegetables and Potatoes Chicken with Sun Dried Tomato, Artichokes & Fresh Basil Herb Roasted French Chicken with Braised Cipollini Onions Potato & Horseradish Encrusted Cod Seared Salmon Filet with Citrus Vinaigrette Sliced Roast Strip Sirloin Bordelaise "Meatloaf Cupcake" with Mashed Potato Icing & Chive Garnish

Chateaubriand with Frizzled Onions and Malbec Sauce (additional charge)

Dessert

Cake

Soda, Coffee, Decaffeinated Coffee and Tea included

**Additional Dessert Enhancements** (additional charge) Seasonal Fresh Fruit Skewers *Ice Cream Sundae Bar with all the toppings* Assorted Cookie & Brownie Platters on each Table Viennese Table International Coffee Station (available upon request) Candy Bar

OR



### **Elegant Buffet Dinner**

Champagne Toast

**Salad** Classic Caesar Salad with Garlic Croutons and Baby Spinach with Seasonal Accompaniments & Dressing

**Pasta – Select One** Penne with Roasted Vegetables Cheese Tortellini with Lemon & Fine Herbs Rigatoni Bolognese Farfalle with Artichoke, Sundried Tomato & Fresh Pesto

#### Entree - Select Two

Sautéed Chicken over Baby Spinach in Lemon Butter Sauce Balsamic Grilled Chicken with Tomato, Artichoke & Basil Seared Salmon with Fresh Dill Butter Sauce Roasted Pork Loin with Oven Roasted Onions & Pork Jus Sliced Roast Strip Sirloin Bordelaise Chateaubriand (additional charge) Vegetable Lasagna with Ricotta, Fresh Mozzarella & Marinara Sauce

> Starch – Select One Oven Roasted Potatoes Mashed Potatoes Rice Pilaf Parsley New Potato

Vegetables - Select One Haricot Verts Mixed Seasonal Vegetables Broccoli & Buttered Carrots

Dessert

Cake Soda, Coffee, Decaffeinated Coffee and Tea included

