

# WEDDING PACKAGE: DEL BOSQUE



\$55 per person

For your special occasion, our Executive Chef and the Director of Food and Beverage have created wedding reception packages in which each succeeding course complements each other.

Your Del Bosque Wedding package includes the following:

- Butler-passed and stationed hors d'oeuvres for up to one hour
- Upon arrival, your guests will enjoy a fully hosted beer and wine bar up to one hour
- Your selection Del Bosque signature entrées to complement your Buffet
- Your beautifully appointed room will include mirrored centerpieces with votive candles and flowers
- Your KayTahRing wedding planner can also recommend florists, entertainment, ice carvings, lighting and audio-visual upgrades, plus parking and lodging arrangements.

#### Please Note:

- All breakfast meal periods are based upon 1-hour of service.
- All lunch and reception meal periods are based upon 1.5-hours of service.
- All dinner meal periods are based upon 2-hours of service.
- Additional charges are applied for buffets, breaks, and receptions over the designated time periods.
- \$150 fee applied to parties with fewer than 25 people

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## Hors D'oeuvres

### BUTLER PASSED HORS D'OEUVRES (CHOOSE 3):

- Spicy Chicken Satay – Spiced Chicken Skewers with a Spicy
- Spanakopita – Handmade Phyllo Pastries Filled with
- Melon and Prosciutto – Shaved-prosciutto-wrapped Melon
- Pesto Shrimp Skewer – Marinated Pesto Shrimp Skewers and Tomato-Olive Tapenade
- Smoked Salmon Canapés – House-smoked Salmon Mousse Served on Fresh Endive Leaves
- California Rolls – Vegetable Sushi Rolls with Wasabi and Soy Sauce

### FEATURED HORS D'OEUVRES STATIONS (CHOOSE 2):

- Domestic and Imported Cheese Presentation – Assortment of Aged Cheeses From Around the World with Sliced Breads and a Selection of Herbal Crackers
- Fresh Fruit Presentation – Selection of Seasonal Sliced Fruit and Fresh Berries
- Antipasto Platter – Assortment of Salami, Provolone, Dry Salami, Grilled Vegetables, Fresh Mozzarella Cheese, Marinated Artichoke Hearts, and Mixed Olives
- Vegetable Crudities – Assortment of Raw and Pickled Vegetables with a Bleu-cheese Dipping Sauce

## Del Bosque Dinner Buffet

30 person minimum

*Our Del Bosque Dinner Buffet includes Chef's selected accompaniments of artisan breads, Colombian regular and decaffeinated coffee, hot tea assortment, milk and iced tea (upon request).*

### SALADS/STARTERS (CHOOSE 3):

- Fresh Seasonal Fruit Platter with Fresh Berries
- House Mixed Green Salad
- Imported and Domestic Cheese Platter
- Northwest Seafood Chowder
- Tuscany Bean Soup

- Red Potato Salad
- Roma Tomato and Cucumber Salad
- Artichoke and Mushroom Salad
- Fresh Mozzarella and Tomato Salad
- Wild Mushroom Salad
- Pesto Orzo and Shrimp Salad
- Caesar Salad

### ENTRÉES (CHOOSE 3):

*For a third buffet entree choice, add \$5.25 per person.*

- Grilled Porcini Chicken with Marsala Wine Sauce
- London Broil With A Wild Mushroom Sauce
- Grilled Salmon Fillets with Glazed Chipotle Onions and a Pinot Noir Beurre Blanc
- Grilled Halibut Fillet with Fruit Salsa
- Maple and Sage Roasted Pork Loin with a Sun-Dried Cherry Sauce
- Teriyaki Flank Steak with a Pineapple-Teriyaki Sauce

### ACCOMPANIMENTS (CHOOSE 2):

- Fresh Seasonal Vegetables
- Roasted Red Potatoes
- Kansas Style Wild Rice Medley
- Pesto Orzo
- Warm Couscous Pilaf
- Potatoes Au Gratin
- Roasted-Garlic Whipped Potatoes
- Saffron Risotto

### ADDITIONAL BUFFET ENHANCEMENTS WITH CARVING ATTENDANT

- Carved London Broil \$6.50 per person
- Carved Turkey Breast \$4.50 per person
- Carved Roast Sirloin \$6.50 per person
- Carved Pitt Ham \$4.50 per person
- Carved Prime Rib \$10.50 per person
- Carved Rack of Lamb \$7.75 per person