*Introducing our* ***Premium Boutique Service*** *packages for the couple desiring a little more pampering and the most amazing food options. We have made it easier for you by including the options that couples almost always want on that Big Day and incorporating them into three levels of service.*

|  |  |  |
| --- | --- | --- |
| **Platinum (Available any day)** | **Gold (Available any day)** | **Silver (Not Available Saturdays)** |
| Beautiful ceremony site under our spacious, covered PavilionReception site in the garden and the house followed by dancing in the Pavilion | Beautiful ceremony site under our spacious, covered PavilionReception site in the garden and the house followed by dancing in the Pavilion | Beautiful ceremony site under our spacious, covered PavilionReception site in the garden and the house followed by dancing in the Pavilion |
| Minimum of 3 meetings with director | Minimum of 3 meetings with director | Minimum of 3meetings with director |
| Rehearsal for one hour day before wedding, wedding director and reception coordinator | Rehearsal for one hour day before wedding, wedding director and reception coordinator | Rehearsal for one hour day before wedding, wedding director and reception coordinator |
| White Floor-length tablecloths and white napkins with your choice of color Overlays  | White Floor-length tablecloths and white napkins with your choice of color Overlays  | White Floor-length tablecloths and white napkins with your choice of color Overlays  |
| Three-tier, round Wedding Cake with Butter Cream Icing | Three-tier, round Wedding Cake with Butter Cream Icing | Three-tier, round Wedding Cake with Butter Cream Icing |
| Lavish Buffet or Plated Dinner(Menu attached) | Lavish Buffet or Plated Dinner(Menu attached) | Lavish Buffet or Plated Dinner(Menu attached) |
| Tasting for up to 6 people | Tasting for up to 6 people | Tasting for up to 6 people |
| Champagne Toast for all Guests | Champagne toast for all Guests | Champagne toast for all Guests |
| **10 Hours Rental** | **8 Hours Rental** | **7 hours Rental** |
| **Light lunch for Bride/Groom/Attendants** | **Light snacks for Bride/Groom/Attendants** | **Soda/water and fresh fruit for Bride/Groom/Attendants**  |
| **DJ Service 5 1/2 hours** | **DJ Service 5 hours** | **DJ Service 4 1/2 hours** |
| **$10,999\*\***  | **$9,999\*\*** | **$8,999\*\*** |
| **(Plus tax and admin fee)** | **(Plus tax and admin fee)** | **(Plus tax and admin fee)** |

**\*\*Priced for 100 guests. For more or less than 100 guests, add or subtract $30 per person.**

***Menu Selection for Premium Packages***

**Choose two Hors D’oeuvres**:

***Mini Crab Cakes***

*Chef Terrell’s recipe loaded with Jumbo Lump Crab Meat, sweet peppers and other secret ingredients. Served with house-made Remoulade sauce and artfully garnished making them look as good as they taste*

***Caribbean Jerk Lollipop***

*Jerk Beef Lollipop served with Mango Pepper Relish*

***Double Tomato Bruschetta***

*A combination of Fresh Tomatoes, Sun-Dried Tomatoes and Fresh Mozzarella make this the best Bruschetta ever! Served with toasted crostini*

***Crispy Loaded Potato Croquettes***

*Broccoli, Bacon, Potato, Jack and Cheddar cheese, Mixed then rolled in Panko and Pan Fried*

***Mini Beef Wellingtons***

*Beef Tips, sautéed Mushrooms, and Pate Served with a Shallot Wine Sauce*

***Hawaiian Chicken Satay***

Tender chicken breast strips, grilled and finished withHawaiian Sauce Glaze

***Chicken Quesadillas with Fresh Pico do Gallo***

A Cornucopia Quesadilla of Grilled Chicken, Pico De Gallo, and Jack and Cheddar. Served with Citrus Cilantro and Sour Cream. Freshly made and Fantistico!

***Asparagus en Puff Pastry***

Asparagus Tips Wrapped in Filo dough and baked until golden brown. Served with Sun- Dried Tomato Hollandaise. A great combination of veggie and pastry

***Bacon-Wrapped Jumbo Shrimp***

*Jumbo Shrimp wrapped in Applewood Smoked Bacon, and sprinkled with Fresh Herbs*

**Choose one salad:**

***Bradford House Salad***

*Bed of Romaine, with Baby Spinach, Cucumber, tomato and shredded cheese*

***Caesar Salad***

*Romaine, Cherry Tomatoes, Fresh Parmesan, Crouton, Sliver of Purple Onion and House-made Caesar Dressing*

***Oregon Salad***

*Romaine, Dried Cherries, and Walnuts with a Raspberry Vinaigrette*

**Choose *two Entrees*:**

***Parmesan Crusted Chicken***

*Chicken Cutlet seasoned with fresh herbs and served with white butter cream sauce*

***Cajun Deep-Fried Turkey Breast***

*Turkey Breast marinated in Italion Dressing and Dusted with with Cajun Flour, Served with Spicy Remoulade Sauce*

 ***Chicken Marsala***

*Boneless Chicken Breast, pan sautéed with mushrooms and garlic, finished in Marsala wine sauce*

***Southern Roasted Chicken***

*Bone-In, juicy white and dark meat chicken encrusted with fresh herbs and garlic. Topped with Madeira Wine Gravy*

***Grilled Beef Tenderloin Tips***

*Prepared medium rare and served with a trio of Sauces: Mushroom Cabernet Demiglace, Roasted shallots in a Pinot Noir Brown Sauce, and Creamy roasted garlic Horseradish sauce*

***Pan-Seared Rosemary Pork***

*Pork Cutlet pan-seared in a Peach demiglace*

***Crab Cake Wellington***

*Jumbo crab meat, sautéed mushrooms, shallots, garlic, herbs and white wine ,wrapped in puff pastry, baked and served with Citrus white wine butter*

***Herb-Crusted Salmon***

*Salmon dredged in fresh Tarragon, Oregano, Rosemary and other Herbs, and Seared in Garlic and Olive Oil. Served with Fresh Dill Sauce*

***Blackened Pan-Seared Swai***

*A delicious flaky white fish, blackened, pan-fried, and Served with Baby Shrimp Butter*

***Charleston Shrimp and Grits***

*A Charleston Favorite, with Andouille Sausage, peppers, and lots of Large Shrimp*

**Choose *three Sides:***

***Garlic-Roasted New Potatoes***

*Made with New Red Potatoes*

***Potatoes Au Gratin***

*New version of an old Classic. Made with four cheeses.*

***Gorgonzola Mashed Potatoes***

*Fresh Home-made Potatoes with Gorgonzola Cheese*

***Orzo and Rice Pilaf***

*With onion, carrots, and mushrooms*

***Marinated Grilled Vegetables***

*Yellow Squash, Zuchinni, Peppers, Onions, Broccoli, and Mushrooms, marinated and grilled*

***Grilled Asparagus***

*Olive oil, a little salt and cooked quickly on the grill*

***Peach-Glazed Carrots***

*Baby Carrots in a Brown Sugar and Peach glaze*

***Green Beans with Toasted Almonds***

*Fresh Green Beans, caramelized in butter and finished with Toasted Almonds*

***Broccoli Polonaise***

*Steamed Broccoli with Garlic butter and topped with Italian Bread Crumbs, Parmesan and Chopped Boiled Eggs*

**Rolls, butter, Iced tea and water are always included with meal.**

**Regular coffee is offered after the meal.**