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CULINARY PACKAGES

We believe in offering our guests genuine differences that separate us from others. The following menus are designed to give you a good basic understanding of our culinary capabilities and basic pricing. These listings are by no means all-inclusive of what can be created to fit your event vision or specific tastes. You will meet with our culinary team who will be happy to discuss how we can design a menu to fit your dietary or theme suggestions.

All our packages include the following:

- An executive chef with over 40 years of experience
- A culinary team of four (4) trained chefs with combined experience of over 100 years
- Custom designed menus to fit your event vision and budget
- The ability to create your own menu from these standard menu packages,
- Complete with a food tasting for up to 4 guests {90 days prior to event}

Platinum Designer Package

\$75/person

After your custom tasting, you will determine your menu choices and our Executive Chef will create your culinary masterpiece to your specifications. **This is a served only service:**

Cocktail Hour:

- Passed **signature drink** as guests arrive to cocktail hour **and** three appetizers:
 - (2) Passed hors d'oeuvre by our servers and,
 - (1) Stationed custom designed appetizer

Dinner Reception

- Fresh baked artisan bread or tea cup rolls
- Table side *Wine Pour* served with dinner {red or white}
- Designer Salad of your choice
- **Two (2) entrée choices** for each guest {served on same plate}
- One (1) premium vegetable
- One (1) specialty starch choice
- Late-night snack choice
- **Beverages** of Iced Tea, Lemonade, Soft Drinks, and Water
- Coffee by guest request

Dessert

- Complimentary Wedding **Cake Cutting Service** or
- **Platinum Dessert** of choice {if you have no wedding cake}

Most
Impressive

Do you have Cultural needs? Our Chefs specialize in ethnic cuisines and family traditions to make your wedding day meal personalized and special for you.

Platinum Culinary Packages can substitute off the Gold or Silver Menus but costs will remain the same.



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Platinum Designer Salad Choices: (G = Gluten Free)

- Grilled Romaine heart Caesar salad - garnished with roasted cherry tomato, lemon oil, shaved Parmesan and a cheese crouton stick
- Panzanella Salad - Arugula, pickled Bermuda onion, with diced heirlooms, basil and cucumber in white balsamic syrup. Finished with garlic cheese croutons, toasted parmesan powder and a rich balsamic reduction in extra virgin Olive oil.
- Baby Iceberg Wedge - with crispy pancetta, diced tomato, crumbled Danish bleu cheese, scallion and a toasted bread stick wedge. With homemade ranch or Bleu cheese
- Stacked smoked Buffalo Mozzarella Caprese salad - Beautifully presented with Belgian endive, mixed greens, heirloom tomatoes tossed in grey sea salt, fresh cracked pepper and basil infused Olive oil. Drizzled with Balsamic reduction and a chiffonade of Basil
- Chopped Salad - Neatly wrapped in a sliver of English cucumber mould. Grilled baguette planks with genoa salami, and the rest of the garden chopped perfectly. Finished with Italian vinaigrette and toasted shaved parmesan
- Organic Field Greens, toasted walnuts, caramelized peaches, Feta cheese, pickled shaved red onion with sage champagne vinaigrette and a puff pastry straw. **G**
- Mixed Field Greens with Grilled Pears, brown-sugar toasted cashews, Gorgonzola cheese, spring onion, ginger-pear vinaigrette **G**

Platinum Designer Entrée Choices:

- Beef Wellington with truffle red wine demi-glace
- Gremolata crusted Flank Steak with aged Balsamic minuet
- Grilled Filet with lump crabmeat and lime-chipotle Hollandaise
- Pan seared bacon wrapped filet with truffle, mushroom and bacon hash with Chervil
- Shiitake crusted Veal chop with three mushroom Marsala demi-glace
- Grilled lollipop Lamb chops triple onion marmalade and red wine demi-glace
- Root beer braised Short ribs with a Cabernet rosemary gastrique
- Grilled New York Strip stuffed with roasted garlic and onion smoked cheese, topped with toasted horseradish panko
- Mediterranean chicken roulade with saffron and basil infused cream
- Sundried tomato Pesto stuffed chicken with vodka sauce and chive oil
- Port plumped cherry Brie chicken roulade with Port Cherry gastrique
- Lemon and garlic crusted chicken breast with rosemary cream and mild chili infused oil
- Prosciutto wrapped chicken cordon bleu with white mustard white wine gruyere cheese sauce
- Chicken Romeo – Grilled asparagus stuffed chicken breast, wrapped with Pancetta and topped with gorgonzola cream
- Wild mushroom stuffed chicken breast with white wine sage butter sauce
- Duck Breast Melba – with walnut roasted peach half, savory raspberry sauce with vanilla double cream
- Smoked Duck breast with Asian glaze, wasabi vinaigrette and wonton sticks
- Apple Walnut stuffed Pork chop with Normandy Cream
- Pork loin roulade stuffed cremini mushrooms and herbs with a white wine whole grain mustard cream



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- Pan seared 'Day Boat' Scallops with lemon beurre blanc
- Chilean Sea Bass sautéed with white wine beurre blanc
- Lobster Tail with hazelnut butter
- Lobster Thermidor
- Lobster Roulade stuffed with seafood mousseline and tequila lime beurre blanc
- Crispy skin Arctic Char with herb Pesto
- Bacon wrapped Sockeye Salmon with Chardonnay demi-glace
- Miso glazed Fjord steelhead trout with Miran drizzle
- Grilled seafood skewers (Lobster, scallop and shrimp) with sage cream
- **Your Custom Entrée** - price to be determined after consultation with the Chef

Platinum Designer Starch Choices:

- Fingerling Potato medley in herb butter
- Purple fingerlings in toasted garlic butter
- Thyme, garlic roasted Yukon Gold
- Horseradish whipped potatoes
- Rosemary and caramelized onion whipped potatoes
- Truffle and cracked pepper mashed
- Brown sugar and marshmallow whipped sweet potato
- Top shelf twice baked potatoes with Applewood smoked bacon, caramelized Bermuda onion, smoked white cheddar
- Pesto parmesan mashed
- Duchess Potatoes
- Mediterranean Saffron rice
- Garlic Herb Basmati rice with vermicelli
- Lemon Herb Orzo
- Orzo with spinach, feta, tomatoes, Italian vinaigrette
- White Truffle wild mushroom Risotto
- Parmesan / Manchego chive Risotto
- Candied bacon and fennel mashed with spinach G
- Gnocchi with brown sage butter

Platinum Designer Vegetable Choices:

- Patty Pan squash in garlic butter
- Grilled asparagus bundles with hazelnut butter, or lemon hollandaise
- Creamed spinach
- Rainbow Swiss Chard in herb butter
- Spaghetti squash with parmesan and butter
- Zucchini rolls with red pepper, carrots, green beans and summer squash
- Roasted root vegetables
- Sautéed Asparagus and Green Beans with toasted garlic and caramelized onion
- Cheesy cauliflower with candied pancetta
- Dilled baby carrots with green top



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Platinum Designer Dessert Choices:

- Russian Cream with fresh berries
- Chocolate Lava Cake with amaretto whipped cream
- Chocolate-dipped Cannoli with amaretto cream filling
- Bourbon Bread Pudding with vanilla bean crème anglaise
- Vanilla Bean or White Chocolate Crème Brulee

Our complimentary food tastings are done on Tuesday or Wednesday between 11:00 am – 1:00 pm only for all packages.

We cannot deviate from this schedule due to the time involved of creating your personalized culinary selections around our currently booked weddings and events.

Please continue forward to view our Gold and Silver Packages



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Premium Gold Package

Premium Gold Package

\$49/person

This is a served only option. You will determine your guest menu after your food tasting approximately 90 days out from your wedding date.

Cocktail Hour:

Your chosen bar package {if any} as well as tea, lemonade and water **and** two appetizers:

- (1) Stationed custom designed appetizer
- (1) Passed hors d'oeuvre by our servers

Dinner Reception

- Fresh baked rolls with honey cinnamon and regular butters
- Pre-set Deluxe Salad of your choice
- **One (1) entrée choice** for each guest (+\$4 for second entrée)
- One (1) deluxe vegetable
- One (1) deluxe starch choice
- Beverages: Iced Tea, Lemonade and Water

Most
Popular

Dessert

- Complimentary Wedding Cake Cutting Service **or**
- **Premium** Dessert of choice {if you have no wedding cake}

Premium Gold Package Deluxe Salad Choices:

- Hand-Tossed Caesar Salad
- Field Greens with gorgonzola cheese, dried cranberries, toasted walnuts, Granny Smith apples tossed in our raspberry vinaigrette **G**
- Will's Favorite Salad with fresh strawberries, red peppers, scallions, toasted slivered almonds, crispy noodles and our wonderful homemade sesame oriental dressing
- Romaine and Arugula with crispy Prosciutto, shaved Manchego, marinated yellow grape tomatoes, sweet pickled red onion with a chardonnay vinaigrette **G**
- Baby Spinach, candied Applewood bacon, mandarin oranges, toasted almonds, strawberries, poppy seed dressing
- Arugula and field greens topped with smoke fresh mozzarella, candy-fried pancetta, Julienne of dried apricot, Bermuda onion champagne vinaigrette **G**
- Upgrade to any Platinum Designer Salad for \$2 per person



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Premium Gold Package Deluxe Entree Choices:

- Blackened ribeye with chervil hollandaise **G**
- Grilled fillet medallions with bourbon onion compote and Cabernet demi-glace **G**
- Rosemary roasted beef tenderloin with béarnaise sauce or wild mushroom demi-glace **G**
- Pan Seared pink peppercorn crusted filet medallions with beurre rouge **G**
- Grilled filet medallions with Bleu cheese butter
- Grilled flank steak with wild mushroom demi-glace
- Rosemary roasted ribeye with horseradish cream sauce **G**
- Cornbread cranberry stuffed white marble farms pork loin with Rosemary Demi-glace
- Whole grain mustard crusted pork chop with bourbon glazed pears
- Grilled Pork medallions with candied apples and crushed cashews
- Maryland Crab cakes with lemon dill aioli
- Pecan crusted Mahi Mahi with blood orange glaze
- Barramundi fillet with sautéed lemon wheels and hazelnut butter
- Miso glazed Norwegian salmon
- Jail island salmon with roasted garlic sherry accented mushroom butter
- Sugar cane skewered shrimp with Thai chili glaze and soy beurre blanc
- Chicken Oscar – sherry infused lump crabmeat, fresh asparagus and buttery hollandaise
- Chicken Lydia –stuffed with roasted vegetable and goat cheese and red pepper coulis **G**
- Chicken cordon bleu - aged Swiss cheese, smoked ham and a drizzle of Dijon cream sauce
- Arugula herb stuffed chicken breast with fire roasted tomato and Feta cream **G**
- New England Chicken with roasted apple, pear cream
- Chicken Piccata with sautéed lemon wheels, capers and white wine beurre blanc
- Garlic Riesling chicken with wilted spinach and Béchamel

Premium Gold Deluxe Starch Choices:

- Garlic Roasted Red skins
- Roasted Yukon gold with herb butter
- Steamed red with gold in rosemary butter
- Twice baked potato croquette
- White cheddar mash with bacon **G**
- Parmesan Risotto
- Whipped sweet potatoes with brown sugar candied pecans **G**
- Roasted red potatoes with garlic and rosemary **G**
- Mediterranean Rice pilaf with tomatoes, Kalamata olive, fresh basil, balsamic and Feta
- Teriyaki beluga lentils
- Manchego Au Gratin Yukon gold potatoes **G**
- Sweet corn risotto with green onions
- Asparagus risotto cakes
- Garlic gnocchi fines herbs
- Sweet potato hash with bacon and green onion **G**
- Orzo with barley grape tomatoes and currants
- Smoked Gouda Grits



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Premium Gold Deluxe Vegetable Choices:

- Fresh Green Beans with your choice of Almandine, brown butter and toasted garlic chips, or with caramelized Bermuda onion and crisp bacon **G**
- Roasted baby carrots with chives and herbed brown butter **G**
- Cast iron cauliflower with tarragon hollandaise
- Roasted root vegetables **G**
- Grilled Vegetable bundles with herb butter **G**
- Sautéed spinach and arugula with garlic and white wine **G**
- Fire roasted garden veggies with marinara **G**
- Sautéed ten vegetable medley **G**
- Grilled corn elote with parmesan
- Roasted butternut squash with bacon and green onions **G**
- Ratatouille
- Roasted Cauliflower and Broccoli Medley with hazelnut butter

Premium Gold Deluxe Dessert Choices:

- Cheesecake with fresh Raspberry puree
- Fresh Berry Shortcake with Hazelnut whipped cream
- Turtle Cheesecake with caramel drizzle
- Key Lime Tart
- French Silk Pie
- Double chocolate brownie with Kahlua whipped cream
- Lemon Air (Lemon sponge cake, mixed berries, lemon mousse)
- White Chocolate Mousse with raspberry puree and fresh berries

Please continue forward to view our Silver Culinary Package



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Exceptional Silver Package

Exceptional Silver Package

Starting at \$42/person

This is a served only option. You will determine your guest menu after your food tasting approximately 90 days out from your wedding date.

Cocktail Hour:

Your chosen bar package {if any} as well as tea, lemonade and water **and** one stationed appetizer:

- Cheese and Carved Fruit Display or
- Burgundy Meatballs

Dinner Reception

- Fresh baked rolls with honey cinnamon and regular butters
- Pre-set Tossed Garden Salad with two dressings
- **One (1) entrée choice** for each guest (+\$4 for second entrée)
- One (1) vegetable choice
- One (1) starch choice
- Beverages: Iced Tea or Lemonade and Water

Most
Budget
Friendly

Dessert

- Complimentary Wedding Cake Cutting Service

Exceptional Silver Package Entrée Choices:

- Grilled bistro steak with brandy mushroom demi-glace **G**
- Ancho rubbed grilled sirloin steak with chimichurri **G**
- Smothered grilled sirloin
- Braised Beef Brisket – **a house specialty**
- Cashew crusted tilapia with Jamaican rum butter
- Sautéed Mahi with zesty basil butter sauce **G**
- New Orleans style pan seared Red Snapper with hollandaise
- Grilled chicken with apricot barbecue
- Honey Pecan Chicken – **a house specialty**
- Garlic and parmesan crusted chicken with Alfredo sauce
- Chicken Marsala – sauté with fresh mushroom in a Marsala brown sauce
- Stuffed chicken Florentine with garlic herb cream
- Tequila sunrise chicken with cilantro and orange zest
- Grilled pork medallions with peppercorn cream sauce
- Chipotle pork medallions with pineapple relish **G**
- Rosemary roasted Pork Loin with candied apple walnut crust **G**



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Exceptional Silver Package Starch Choices:

- Mashed Potatoes with beef or chicken gravy
- Red Skin and Yukon Gold Au Gratin Potatoes
- Garlic Roasted Red Skin Potatoes **G**
- Steamed Red Skin Potatoes with Butter and Parsley **G**
- Rice Pilaf- fluffy Rice with Bell Peppers and Onions **G**

Exceptional Silver Package Vegetable Choices:

- Country style corn with bacon and onions **G**
- Candied baby carrots **G**
- Broccoli Cheddar Cheese **G**
- Fresh vegetable medley **G**
- Simmered green beans with bacon and onion **G**
- Ranch cauliflower casserole **G**

Our goal is to go beyond your expectations not only with our beautiful venue rooms but with the presentation of all the entrees, appetizers and specialty items and couple with that with our exceptional service. Please do not hesitate to let us know if you have a cultural meal or a specialty side item not listed that you would like to have for your big event.

Specialty Meals

At your two week wrap up meeting, we will need to know ANY AND ALL specialty meals needed for your guests. This includes children meals and those with food allergies, or are vegan, vegetarian, pescatarian or those with medically needed entrees. We will do our best to accommodate all requirements within your culinary package. All specialty accommodations will be **determined by our Chef** in conjunction with your primary meal choices from your tasting. {Sample Specialty Meals below}

- Eggplant Parmesan or Mediterranean Bowtie Pasta
- Grilled Vegetable Napoleon (sautéed greens, portabella, eggplant, peppercorn tofu with a red pepper puree)
- Butternut Squash Ravioli on garlic-sautéed zucchini sticks with brown sage-butter
- Wild Mushroom ravioli on garlic-sautéed spinach with smoked gouda cream
- Six-Cheese Ravioli on buttered spaghetti squash, sundried tomato coulis and basil oil
- Grilled stuffed portabella mushroom with asiago and pine nut pesto
- (VEGAN) Vegetable terrine with Israeli cous cous
- Tofu Stir Fry *(Ten fresh hand-cut vegetables sautéed in a vegan 'friendly' sauce served with steamed white rice)*



PLEASE NOTE:

Due to the nature of our business and the exceptional service and cuisine each event receives, we have a food and beverage minimum that must be met on certain days.

- **Friday Events - \$5,000**
- **Saturday Events - \$7,000**
- **Sunday Events - \$4,000**

These minimums include your food, beverages and bar service without service charges and taxes included in the total. December and January do not have food and beverage minimums.

Our children's event meals are \$15 per child for 10-year-olds and under {chicken fingers, curly fries and fruit cups. Mac and Cheese can be substituted for Chicken Fingers}

Toddler's and babies are not charged {we do have a limited number of booster seats and highchairs}

All couples who order a culinary package for their dinner menu will receive a tasting of their (2) choices per category [or if an extra entrée is order, you would have 4 choices to taste} approximately 90 days out from the wedding. This tasting is for (4) adults – the couple and *two other adults*. Any additional guests are \$35 per person.

We do not allow children to attend the tasting. Please allow approximately 60 - 90 minutes for the full tasting and linen trial. Half of your current proposal is also due at this meeting. Call ahead for balance if you are unsure.

No other details regarding your wedding will take place at your tasting! Your final two-week wrap up meeting will incorporate these details and all other details for your wedding. Final payment is also due at this meeting along with your final guest counts.