



Grand View Ballroom at Chippanee



2020 Plated Wedding Package

5 Hour Wedding Reception includes

Stationary Cheese and Vegetable Crudité Display

Choice of 4 Butler Passed Hors d'oeuvres

Appetizer Course

Salad Course

Entrée Course

Custom Wedding Cake

Champagne Toast

5 Hour Open Bar

House Centerpieces

House Linens

Silver Chiavari Chairs

Bridal Suite

Event Coordination

Butler Passed Hors d'oeuvres - Please Select 4

Tomato Basil Bruschetta

Parmesan Toasted Cheese Puffs

Pins in a Blanket with Dijon Dip

Spinach and Feta Phyllo' (Spanakopita)

Cantaloupe with Prosciutto, Lime Squeeze

Artichoke Dried Tomato & Olive Crostini

Scallops wrapped in Bacon

Vegetable Spring Rolls with Sweet and Sour Sauce

Seafood Stuffed Mushrooms

Curry Chicken Salad Cucumber Canapes with Grapes

Chicken Sate with Peanut Sauce

Coconut Shrimp with Orange Marmalade

Sliced Tenderloin on Crostini with Horseradish Cream

Teriyaki Beef Skewers

Grilled Chicken Skewers, Hoisin Teriyaki

Boursin Cheese Stuffed Mushrooms

Sausage Pine Nut Stuffed Mushrooms

Prosciutto wrapped Asparagus with Garlic Aioli

Gorgonzola Stuffed Cremini Mushrooms with Cranberry Sauce

Stationary Hors d'oeuvres - Included

Stationary Cheese Display and Vegetable Crudité

Appetizer Selections - Please Select 1

Fresh Fruit Cup

Choice of Soup - Clam Chowder / Tomato Bisque / Lobster

Bisque / Butternut Squash

Penne Pasta with choice of: Marinara / Alfredo / Pesto

Baked Rigatoni Pasta - Italian sausage, onions, peas, creamed marinara

Farfalle Pomodoro - tomato basil, caper sauce

Seasonal Melon - prosciutto di parma & endive

Smoked Salmon - pickled onions, capers, cucumber, sweet dill mustard

Up-Graded Appetizer Selection - add \$4.00 per person

Shrimp Cocktail - 4 large gulf shrimp

Sesame Seared Ahi Tuna - oyster ginger sauce, wasabi aioli

Shrimp Avocado Parfait - pico di galo, cilantro crème fraiche

Crab Cake - lemon arugula, black bean relish, corn velouté

Salad Selections - Please Select 1

Arugula

Feta Cheese, Candied Pecans, Cranberries

Romaine and Bibb

Strawberries, Almonds, Mandarin Oranges

Chopped Salad

Iceberg, Romaine, Gorgonzola, Pears, Peppers, Bacon, Fried Onions

Tomato and Mozzarella

Basil, Baby Greens, Balsamic Vinaigrette

Garden Salad

Carrots, Cucumber, Tomato, Olives

Classic Caesar Salad



Entrée Selections

Please Select 1 Entrée from each category

All entrée's served with Chef's Choice of Accompaniments

Beef Selections

Grilled Angus Filet Mignon - bearnaise or bordelaise

Roasted Sliced Tenderloin of Beef - bearnaise or bordelaise

Grilled New York Strip Steak - maître d'hôtel butter

Bourbon Marinated Flat Iron Steak

Poultry Selections

Chicken Piccata - lemon caper beurre blanc

Boursin Stuffed Chicken Breast - tomato basil fondue

Chicken Francaise - egg battered, lemon caper sauce

Chicken Marsala - wild mushroom marsala demi-glace

Chicken Saltimbocca - prosciutto, sage, marsala demi-glace

Seafood Selections

Broiled Salmon - lemon dill beurre blanc

Baked Stuffed Sole - crabmeat dressing, lemon butter sauce

Honey Glazed Salmon - whole grain mustard butter

Boston Baked Scrod - herb ritz crackers, caper butter sauce

Baked Stuffed Shrimp - crabmeat dressing

Grilled Swordfish - ginger soy butter, sautéed scallions

Sole Francaise - egg battered, lemon caper sauce

Entrée Selections Continued

Vegetarian Selections

Vegetable Risotto - summer squash, zucchini, mushrooms, peas, broccoli

Grilled Vegetables - portobello, asparagus, broccoli, red peppers, squash, tomato

Pasta Primavera - alfredo, julienne vegetables, roasted broccoli

Roasted Vegetables - gorgonzola polenta, roasted tomato coulis

Eggplant Parmesan - grilled broccoli garnish

Deluxe Banquet Bar Included in Package Price

Kamchatka Gin

Tanqueray Gin

Senator's Club Vodka

Tito's Vodka (gf)

Dewar's White Label Scotch

Jonnie Walker Red Scotch

Canadian Club Whiskey

Jack Daniel's Whiskey

Imperial Whiskey

Castillo Silver Rum

Captain Morgan Spiced Rum

Malibu Rum

Jim Beam Bourbon

Bellows Kentucky Bourbon

Mc Cormick Tequila

E Dolce Amaretto

Kahlua

Baileys Irish Cream

House Wines

Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon

Bottle Beers

Bud, Bud Light, Corona, Michelob Ultra