



Silver Wedding Package

Buffets

Three Hour Name Brand Open Bar to Include

Absolut, Bacardi, Dewers, Jack Daniels, Tanguery, Canadian Club, Patron Silver.
Domestic & Imported Bottled Beer and House White & Red Wine
Bartender Fee of \$125 Per Bartender Will Apply

Cocktail Hour

Butler Passed Hors D'oeuvres (Four Pieces Total Per Person)
Please Select Three from the Following

- Seared Tuna Wontons, Wakame Salad, Wasabi, Sweet Soy
- Grilled Tomato-Basil Bruschetta, Shaved Parmesan, Olive Oil
- Smoked Salmon on Toast Points, Crème Fraiche
- Crisp Bahamian Conch Fritters, Mango Aioli
- Coconut Fried Shrimp, Sweet Chile Sauce
- Crostinis of Sliced Tenderloin with French Onion "Soup" Sauce & Melted Gruyere Cheese
- Baby American Cheese Burgers on Mini Buns, Cherry Tomato, Remoulade Sauce
- Chicken Satay, Thai Dipping Sauce
- Spanikopita, Spinach & Feta Cheese in Phyllo Dough

Buffet Dinner at Reception

Soup Du Jour
Deering Bay Salad Bar

Choice of Two Prepared Salads

- Shrimp Pasta Salad, Fresh Peas And Mint
- Sliced Chicken and Strawberry Salad
Goats Cheese, Balsamic Glaze and Walnuts
- Mediterranean Cous Cous Salad
Dried Fruits and Pistachios
- Southwest Vegetable Salad
Charred Corn, Roasted Peppers and Black Beans
- Quinoa and Spinach Salad
Dried Cranberries, Orange Dressing
- Thai Vegetable Salad
Green Mango, Green Apple, Carrot, Jicama, Citrus Dressing
- Greek Salad,
Tomato, Cucumber and Feta Cheese
- Caprese Salad with Sliced Tomato, Basil and Mozzarella

Choice of Two Entrées

- Chinese Five-Spice Seared Salmon,
Cirtus Butter and Soy Glaze
- Pepper-Corned Swordfish, Lemon Butter
- Grilled Mahi Mahi, Mango Salsa and Orange Beurre Blanc
- Seared Corvina, Key Lime Butter Sauce
- Grilled Churrasco Steak, Chimmichurri
- Sliced Pork Filet Mignon, Sweet Soy, Cashews and Lime
- Chicken Picatta, Fresh Lemon Beurre Blanc
- Roasted Sliced Turkey Breast, Sage Gravy
- Seared Chicken Dijonaise, Mushroom Demi Glace

Choice of One Vegetable and One Starch

- Wild Grains
- Herb Roasted Red Bliss Potatoes
- Whipped Potatoes
- Green Beans Almandine with Brown Butter
- Seasonal Vegetable Medley
- Stir Fried Vegetables

\$93 Per Person



Gold Wedding Package

Buffets

Four Hour Premium Open Bar to Include:

Grey Goose, Crown Royal, Makers Mark, Patron Anejo, Bombay Sapphire, Ron Zacapa, Johnny Black
Domestic & Imported Bottled Beer and House White & Red Wine
Champagne Toast
Bartender Fee of \$125 Per Bartender Will Apply

Cocktail Hour

Butler Passed Hors D'oeuvres (Four Pieces Total Per Person)
Please Select Four from the Following

- Seared Tuna Wontons, Wakame Salad, Wasabi, Sweet Soy
- Grilled Tomato-Basil Bruschetta, Shaved Parmesan, Olive Oil
- Smoked Salmon on Toast Points, Crème Fraiche
- Crisp Bahamian Conch Fritters, Mango Aioli
- Coconut Fried Shrimp, Sweet Chile Sauce
- Crostinis of Sliced Tenderloin with French Onion "Soup" Sauce & Melted Gruyere Cheese
- Baby American Cheese Burgers on Mini Buns, Cherry Tomato, Remoulade Sauce
- Chicken Satay, Thai Dipping Sauce
- Spanikopita, Spinach & Feta Cheese in Phyllo Dough

Buffet Dinner at Reception

Soup Du Jour
Deering Bay Salad Bar

Choice of Two Prepared Salads

- Shrimp Pasta Salad, Fresh Peas And Mint
- Sliced Chicken and Strawberry Salad
Goats Cheese, Balsamic Glaze and Walnuts
- Mediterranean Cous Cous Salad
Dried Fruits and Pistachios
- Southwest Vegetable Salad
Charred Corn, Roasted Peppers and Black Beans
- Quinoa and Spinach Salad
Dried Cranberries, Orange Dressing
- Thai Vegetable Salad
Green Mango, Green Apple, Carrot, Jicama, Citrus Dressing
- Greek Salad,
Tomato, Cucumber and Feta Cheese
- Caprese Salad with Sliced Tomato, Basil and Mozzarella

Choice of Three Entrées

- Chinese Five-Spice Seared Salmon,
Cirtus Butter and Soy Glaze
- Pepper-Corned Swordfish, Lemon Butter
- Grilled Mahi Mahi, Mango Salsa and Orange Beurre Blanc
- Seared Corvina, Key Lime Butter Sauce
- Grilled Churrasco Steak, Chimmichurri
- Sliced Pork Filet Mignon, Sweet Soy, Cashews and Lime
- Chicken Picatta, Fresh Lemon Beurre Blanc
- Roasted Sliced Turkey Breast, Sage Gravy
- Seared Chicken Dijonaise, Mushroom Demi Glace

Choice of One Vegetable and One Starch

- Wild Grains
- Herb Roasted Red Bliss Potatoes
- Whipped Potatoes
- Green Beans Almandine with Brown Butter
- Seasonal Vegetable Medley
- Stir Fried Vegetables

Choice of Action or Carving Station

- Shrimp Scampi Station, Saffron Rice Pilaf, Garlic Crostini
- Guava Glazed Pork Loin, Cole Slaw, Cuban Bread
- Roasted Turkey Breast, Cranberry Sauce, Giblet Gravy, Dinner Rolls
- Roasted Leg of Lamb, Caramelized Onions, Mint Jelly, Potato Rolls

\$128 Per Person