



# WEDDINGS AT THE NOBLE

2020-2021 Menu and Amenities

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# AMENITIES

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Private Use of The Noble

Complimentary Self-Parking for Guests  
Off Duty Police Officer or Security Guard on Site

Floor Length Linens and Napkins in 39 Colors  
Tea Light Candles (Three Per Table)  
Tables and Chairs - (66" Rounds) Seating 10 Guests Per Table  
Gold Chiavari Chairs

1 Complimentary Night at Angad Arts Hotel  
(for the night of the wedding)

Portable 10' Projection Screen  
House Projector  
Portable Sound System with Microphone  
Additional A/V Equipment Available Upon Request

Complimentary Menu Tasting for Up to Four Guests  
Custom Menus Available Upon Request

Bridal Suite & Groom Room  
Cigar Lounge (Coming 2020)  
Photos on Rooftop

Package Pricing Also Includes:  
Three Starters, Two-Course Plated Dinner,  
Complimentary Cake Cutting & Coffee Service

Pricing does not include service charge or tax.

# STARTERS

## GARDEN

**Roasted Artichokes**   
Stuffed with Spinach and Parmesan

**White Bean Hummus**    
Truffle Oil, Parmesan Focaccia

**Wild Mushroom Duxelle**  
Herbed Goat Cheese, Wild Mushrooms in Phyllo


**Brie Cups**  
Phyllo Cup, Brie, Fig Jam

**Spring Rolls**    
Rice Paper, Mixed Vegetables,  
Cilantro, Thai Peanut Sauce

**Bruschetta**  
Tomato, Basil, Crostini

**Mediterranean Anti-Pasto Skewers**    
Fire Roasted Tomatoes, Kalamata Olives,  
Mozzarella, Artichoke Hearts

**Tomato & Grilled Cheese Shooters**  
Mini Glasses Filled with Tomato Bisque  
Topped with Grilled Cheese Sandwiches

**Caprese Skewers**    
Mozzarella, Roma tomatoes, Basil, Balsamic Reduction

**Baked Portobello**   
Artichoke and Asiago Stuffing

**Pretzel bites**   
Schlafly Pale Ale Cheese Sauce

Select Three to be Included During Your Cocktail Hour  
Add a Fourth Option for \$4.25 per person

## PORK

**Madjool Dates**   
Bacon, Blue Cheese

**Pot-stickers**   
Chinese dumplings stuffed with pork  
and green onions with Ponzu

**Almond Encrusted Candied Bacon**  

**Italian Sausage Stuffed Mushrooms** 

**Bratwurst Cups**   
Roasted Bratwurst, Red Cabbage,  
Seeded Mustard in Phyllo Cup


**Bacon Cheddar Potato Croquets**   
Spicy Tomato Sauce

**Brie Crostini**  
Cranberry, Prosciutto, Balsamic Glaze



## POULTRY

**Chicken Satay Skewers**    
Thai Peanut Sauce

**Chicken and Waffles**   
Maple syrup, Hot Sauce

**Mini Street Taco**    
Roasted Pulled Chicken, Salsa Verde,  
Pico De Gallo, Cilantro Crema



**Buffalo Chicken Slider**   
Blue cheese, Pickle

 This Item is or Can be Made Gluten Free  
 This Item is or Can be Made Dairy Free


# STARTERS

## SEAFOOD

**Smoked Salmon on Pumpernickel**  
Dill and Caper Crema

**Ahi Togarashi**    
Blackened Ahi tuna, Coriander,  
Marinated Cucumber Salad, Wasabi Soy Vinaigrette

**Maryland Blue Crab Cakes**  
Sriracha Aioli, Asian Slaw

**Panko Shrimp**   
Honey Soy Dipping Sauce  
(additional \$1 per person)

**Smoked Salmon Canapés**   
Salmon, Cream Cheese, Caper Onion Relish

**Miniature Fish & Chips Bites**    
Crispy Cod, Tartar Sauce,  
House Made Russet Potato Chips

**Lobster Mac and Cheese Cups**

## BEEF & GAME

**Beef Carpaccio Roulade**  
Flank Steak Wrapped in Puff Pastry,  
Roasted Garlic Aioli

**St. Louis Toasted Ravioli**  
Marinara Sauce

**Beef Tenderloin Crostini**   
Blackened Beef Tenderloin, Crostini,  
Bleu Cheese, Balsamic Reduction

**Lamb Lollipop**    
Mint Dipping Sauce  
(additional \$1 per person)

**Beef Slider**   
Gruyere, Red Wine Caramelized Onions,  
Garlic Aioli



# FIRST COURSE

## SALADS

Field Greens, Parmesan, Cucumber,    
Tomato, Red Onion, Carrots, Croutons,  
Balsamic Vinaigrette

Field Greens, Apple, Roquefort,    
Walnuts, Champagne Vinaigrette

Poached Pear, Goat Cheese, Shallot,    
Candied Pecans, Port Wine Reduction Vinaigrette

Mixed Field Greens, Toasted Walnuts,    
Feta, Dried Apricot, Cranberries,  
Balsamic Vinaigrette


Spring Mix, Almond, Carrot,    
Napa Cabbage, Peppers, Candied Lemon,  
Lemon Curry Vinaigrette


## SOUPS


Roasted Butternut Squash   
Toasted Pine nuts, Pancetta, Parsley

Indian Artichoke Bisque   
Parmesan, Carrot, Parmesan Crisp

Mushroom Leek Bisque   
Wild Mushrooms, Chives, Crostini

Creamy Broccoli   
Cheese Puff Pastry, Bacon, Crème Fraiche

Roasted Tomato Basil Bisque   
Parmesan Crisp, Parsley

Potato Leek    
Kale, Carrot, Green Onion

Upgrade to Duet for \$4 per person  
Ask Manager for Seasonal Salads and Soups

Also Included in Your Experience:  
Assorted Artisan Breads, Coffee and Hot Tea Service

# MAIN

## SEAFOOD

**Rainbow Trout Lemon Beurre Blanc**  
Quinoa,  
Roasted Seasonal Vegetables

**Baked Grouper**    
Mediterranean Tapenade,  
Herbed Couscous, Greek Vegetables

**Grilled Wasabi Salmon**    
Stir Fried Vegetables, Basmati Rice


**Shrimp Scampi**  
Roasted Asparagus, Garlic and Parmesan Orzo


**\$46 per person**


## POULTRY

**Parmesan Crusted Chicken Picatta**  
Herbed Risotto Cakes,  
Broccolini,  
Lemon-Caper Sauce

**Chicken Florentine**  
Artichokes,  
Roasted Asparagus,  
Garlic and Parmesan Orzo

**Wild Mushroom Chicken**   
Garlic and Boursin Mashed Potatoes,  
Caramelized Shallots,  
Roma Tomatoes,  
Madeira Wine Reduction

**Cornish Game Hen**    
Honey Mustard Brandy Demi-glaze  
Sweet Potato AL Gratin Potatoes,  
Roasted Broccoli

**Hickory Smoked Turkey Breast**    
Chipotle Honey Glaze,  
Roasted Butternut Squash,  
Green Beans in Brown Butter

**\$42 per person**

# MAIN

## PORK

**Pork Roulade** 

Andouille Corn Bread Stuffing,  
Sage Jus,  
Mango Chutney

**Pork Tenderloin Medallions** 

Tomato Demi Glaze,  
Sweet Potato Puree,  
Asparagus

**Roasted Pork Loin** 

Woodford Reserve Bourbon Glaze,  
Roasted Rosemary Potatoes,  
Snap Peas

**Jerk Pork Chop**  

Mango Pineapple Salsa,  
Curry Carrots,  
Coconut Rice

**\$46 per person**

## BEEF

**Grilled Sirloin**  

Wilted Spinach, Gorgonzola,  
Red Peppers, Garlic Smashed Potatoes

**Beef Tenderloin Filet**

Yukon Gold White Truffle Puree,  
Roasted Rosemary Potatoes and Broccoli

**Filet of Beef**  

Roasted Mushroom Cabernet,  
Crispy Fingerling Potatoes,  
Green Beans in Brown Butter

**Chimichurri Skirt Steak**  

Fajita Vegetables, Cilantro Lime Rice

**Prime Rib**  

Horseradish Mashed Potatoes,  
Roasted Brussel Sprouts

**\$50 per person**

# MAIN

## VEGETARIAN

**Wild Mushroom Ravioli**

Dijon Cream Sauce, over Wilted Spinach,  
Roasted Vegetable

**Stuffed Portobello Mushroom**

Creamy Spinach, Parmesan Cheese,  
Crispy Fingerling Potatoes, Asparagus

**Polenta Lasagna** 

Grilled Vegetables, Asiago-Parmesan Cheese,  
Micro Greens

**Florentine Tomatoes**

Spinach, Thyme and Oregano Rice Pilaf

**\$42 per person**

## VEGAN

**Stuffed Squash**

Squash, Farro, Celery Root, Arugula,  
Sweet Potatoes, Herb Pistachio Gremolata

**Mediterranean Couscous**

Tomato, Caper Olives, Herbs Fines  
Over Ratatouille Provencale

**Wild Mushroom Ragu** 

Braised Forest Mushrooms, Garlic, Herbs,  
Stone Ground Polenta, Leafy Greens

**Loaded Sweet Potato** 

Roasted Sweet Potato, Spinach,  
Seasoned Black Beans,  
Roasted Tomatillo Salsa Verde, Avocado

**\$42 per person**