

TAKE YOUR PLACE IN HISTORY

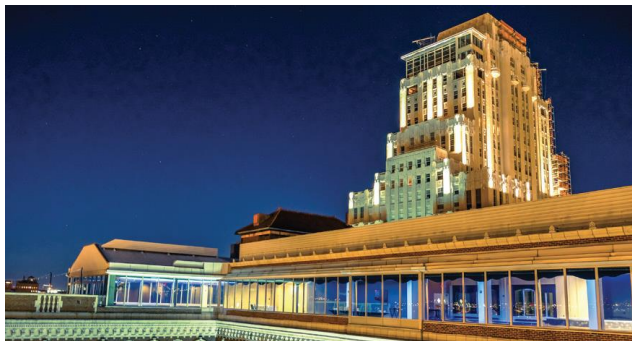
Great events are defined by the space, the ambiance and of course, the food.

At The Chase Park Plaza Royal Sonesta Hotel, we follow a Food Is Art philosophy, meaning food is created to be an all-sensory experience. Our innovative cuisine begins with quality ingredients and a focus on sustainability, from our in-house micro-greenery to rooftop honeybees.

From there, our Executive Chef Gunter Weber embraces locally sourced food and infuses international flavor to create unique culinary selections. His creativity, fueled by his worldly travels, goes beyond “what’s trending” to offer inventive dishes that are pleasing to the eye as well as the taste buds.

Whether you are planning a grand reception or an intimate gathering, experience the difference for yourself.

Welcome to The Chase.



The Chase Park Plaza

ROYAL SONESTA HOTEL

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

PLATED DINNER PACKAGE # 1

PASSED HORS D'OEUVRES

SELECT THREE

Teriyaki Beef Skewer

Antipasto Skewer

Stuffed Cucumber, Roasted Red Pepper Hummus, Micro Greens

Sriracha Meatball Skewer

Pecan Crusted Chicken Tenders

Petite Ruben

Spring Roll with Sweet Chili Sauce

Mini Beef Wellington

WEDDING CAKE

Traditional buttercream icing

Simple design

Displayed on a round or square cake stand

Tableside coffee service

DINNER SELECTIONS

SELECT ONE

Spring Medley, pickled red onions, shaved fennel, sunflower seeds, red wine vinaigrette

Kale Salad, roasted pine nuts, garlic croutons

Romaine Salad, crispy croutons, shaved parmesan, traditional dressing

Mushroom Cream Soup, balsamic drizzle

Butternut Squash Soup, pumpkin seed oil

Creamy Tomato Bisque

SELECT ONE

Pan Seared Duck Breast, mascarpone polenta, roasted brussels sprouts, chestnut demi glaze with dried cranberries

Crispy Roasted Chicken Breast, potato au gratin, green asparagus, port wine reduction

Grilled Salmon, wild rice pilaf, seasonal vegetable, citrus beurre blanc

Lobster Ravioli, lobster meat, saffron cream sauce

\$76++per person

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PLATED DINNER PACKAGE # 2 PASSED HORS D'OEUVRES

SELECT THREE

Teriyaki Beef Skewer
Antipasto Skewer
Stuffed Cucumber, Roasted Red Pepper Hummus, Micro Greens
Sriracha Meatball Skewer
Pecan Crusted Chicken Tenders
Petite Ruben
Spring Roll with Sweet Chili Sauce
Mini Beef Wellington
Mini Steam Bun with Korean Style Marinated Pork Belly
Mini Chicken and Waffle
Baked Mini Brie in Puff Pastry with Raspberry Jam
Deviled Eggs with Salmon Roe, Fresh Dill
Pork Dumpling with Soy Dipping Sauce
Shrimp and Pork Shumai Dim Sum with Cilantro Sesame Dipping Sauce
Beef Short Rib Tartlet, Pickled Onions and Whipped Boursin Crème
Potato Samosas with Cucumber Raita

WEDDING CAKE

Traditional buttercream icing
Simple design
Displayed on a round or square cake stand
Tableside coffee service

DINNER SELECTIONS

SELECT ONE

Spring Medley, pickled red onions, shaved fennel, sunflower seeds, red wine vinaigrette
Kale Salad, roasted pine nuts, garlic croutons
Romaine Salad, crispy croutons, shaved parmesan, traditional dressing
Spinach and Frisee Salad, pickled beets, orange segments, toasted pistachio, honey vinaigrette
Burrata Salad, marinated tomatoes, fried basil, arugula pesto
Baby Romaine Salad, boursin cheese crumbles, crispy bacon lardons, sundried tomatoes, bacon vinaigrette
Mushroom Cream Soup, balsamic drizzle
Butternut Squash Soup, pumpkin seed oil
Creamy Tomato Bisque

SELECT ONE

Boursin and Spinach Chicken Roulade, savory croissant bread pudding with onions and herbs, roasted baby vegetables
Pistachio Crusted Chicken Breast, garlic mashed potato, blistered cherry tomatoes, port wine demi
Grilled Salmon, wild rice pilaf, seasonal vegetable, citrus beurre blanc
Sauerbraten Short Rib, aged cheddar polenta, roasted brussels sprouts with pancetta, mushroom ragout
Roasted Petit Fillet, mascarpone risotto, creamed corn, crispy onions and braising jus

\$87++per person

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PLATED DINNER PACKAGE # 3

PASSED HORS D'OEUVRES

SELECT FOUR

Teriyaki Beef Skewer
Antipasto Skewer
Stuffed Cucumber, Roasted Red Pepper Hummus, Micro Greens
Sriracha Meatball Skewer
Pecan Crusted Chicken Tenders
Petite Ruben
Spring Roll with Sweet Chili Sauce
Mini Beef Wellington
Mini Steam Bun with Korean Style Marinated Pork Belly
Mini Chicken and Waffle
Baked Mini Brie in Puff Pastry with Raspberry Jam
Deviled Eggs with Salmon Roe, Fresh Dill
Pork Dumpling with Soy Dipping Sauce
Shrimp and Pork Shumai Dim Sum with Cilantro Sesame Dipping Sauce
Beef Short Rib Tartlet, Pickled Onions and Whipped Boursin Crème
Potato Samosas with Cucumber Raita
Bacon Wrapped Dates with Blue Cheese Drizzle
Shrimp Tempura with Sweet Chili Dipping Sauce
Mini Stuffed Mushroom Profiterole
Tuna Tartare in a Waffle Cone
Crab Cake with Old Bay Remoulade
Smoked Salmon Tartare, Lemon Crème Fraiche, Fried Capers
Lamb Lollipop with Mint Chimichurri
Shrimp Ceviche, Diced Green Peppers, Cilantro, Waffle Cone

DINNER SELECTIONS

SELECT ONE

Spring Medley, pickled red onions, shaved fennel, sunflower seeds, red wine vinaigrette
Kale Salad, roasted pine nuts, garlic croutons
Romaine Salad, crispy croutons, shaved parmesan, traditional dressing
Spinach and Frisee Salad, pickled beets, orange segments, toasted pistachio, honey vinaigrette
Burrata Salad, marinated tomatoes, fried basil, arugula pesto
Baby Romaine Salad, boursin cheese crumbles, crispy bacon lardons, sundried tomatoes, bacon vinaigrette
Avocado and Mango Tower, marinated shrimp, crispy onions
Roasted Beets Salad, goat cheese, crushed pistachios, arugula, pumpkin seed oil vinaigrette
Mushroom Cream Soup, balsamic drizzle
Lobster Bisque, port wine
Butternut Squash Soup, pumpkin seed oil
Creamy Tomato Bisque

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PLATED DINNER PACKAGE # 3 CON'T

DINNER SELECTIONS

SELECT ONE

New York Strip, smashed red skin potatoes, asparagus tips, roasted baby squash, port wine demi-glace

Roasted Rack of Lamb, green pea risotto, grilled zucchini and squash, whole roasted baby peppers, mint chimichurri sauce

Roasted Halibut, Mushroom Ravioli, Creamy Leeks, Marinated Tomatoes, Gremolata

Seared Sea Bass, saffron Orzo, broccolini with lemon zest, dill cream sauce

Grilled Beef Tenderloin, polenta cake, honey glazed root vegetable, blistered cherry tomatoes, demi-glace

WEDDING CAKE

Traditional buttercream icing

Simple design

Displayed on a round or square cake stand

Tableside coffee service

\$95++per person

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PLATED DINNER PACKAGE # 4

PASSED HORS D'OEUVRES

SELECT FOUR

Teriyaki Beef Skewer
Antipasto Skewer
Stuffed Cucumber, Roasted Red Pepper Hummus, Micro Greens
Sriracha Meatball Skewer
Pecan Crusted Chicken Tenders
Petite Ruben
Spring Roll with Sweet Chili Sauce
Mini Beef Wellington
Mini Steam Bun with Korean Style Marinated Pork Belly
Mini Chicken and Waffle
Baked Mini Brie in Puff Pastry with Raspberry Jam
Deviled Eggs with Salmon Roe, Fresh Dill
Pork Dumpling with Soy Dipping Sauce
Shrimp and Pork Shumai Dim Sum with Cilantro Sesame Dipping Sauce
Beef Short Rib Tartlet, Pickled Onions and Whipped Boursin Crème
Potato Samosas with Cucumber Raita
Bacon Wrapped Dates with Blue Cheese Drizzle
Shrimp Tempura with Sweet Chili Dipping Sauce
Mini Stuffed Mushroom Profiterole
Tuna Tartare in a Waffle Cone
Crab Cake with Old Bay Remoulade
Smoked Salmon Tartare, Lemon Crème Fraiche, Fried Capers
Lamb Lollipop with Mint Chimichurri
Shrimp Ceviche, Diced Green Peppers, Cilantro, Waffle Cone

DINNER SELECTIONS

SELECT ONE

Spring Medley, pickled red onions, shaved fennel, sunflower seeds, red wine vinaigrette
Kale Salad, roasted pine nuts, garlic croutons
Romaine Salad, crispy croutons, shaved parmesan, traditional dressing
Spinach and Frisee Salad, pickled beets, orange segments, toasted pistachio, honey vinaigrette
Burrata Salad, marinated tomatoes, fried basil, arugula pesto
Baby Romaine Salad, boursin cheese crumbles, crispy bacon lardons, sundried tomatoes, bacon vinaigrette
Avocado and Mango Tower, marinated shrimp, crispy onions
Roasted Beets Salad, goat cheese, crushed pistachios, arugula, pumpkin seed oil vinaigrette
Mushroom Cream Soup, balsamic drizzle
Lobster Bisque, port wine
Butternut Squash Soup, pumpkin seed oil
Creamy Tomato Bisque

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PLATED DINNER PACKAGE # 4 CON'T

DINNER SELECTIONS

SELECT ONE

New York Strip, smashed red skin potatoes, asparagus tips, roasted baby squash, port wine demi-glace

Roasted Rack of Lamb, green pea risotto, grilled zucchini and squash, whole roasted baby peppers, mint chimichurri sauce

Roasted Halibut, Mushroom Ravioli, Creamy Leeks, Marinated Tomatoes, Gremolata

Seared Sea Bass, saffron Orzo, broccolini with lemon zest, dill cream sauce

Grilled Beef Tenderloin, polenta cake, honey glazed root vegetable, blistered cherry tomatoes, demi-glace

Grilled Petite Beef Tenderloin with Salmon Filet, polenta cake, honey glazed root vegetable, blistered cherry tomatoes, demi-glace

Petite New York Strip with Grilled Shrimp, smashed red skin potatoes, asparagus tips, roasted baby squash, port wine demi-glace

WEDDING CAKE

Traditional buttercream icing

Simple design

Displayed on a round or square cake stand

Tablesides coffee service

LATE NIGHT PASS

SELECT TWO

Individual wrapped full hotdogs, relish, ketchup, pickled onions

Individual wrapped burgers, cheese, lettuce, tomatoes, special sauce

Individual wrapped corn dogs

Bavarian pretzel bits with mustard sauce

Beef slider, caramelized onions, swiss cheese

Pulled Pork Slider, bbq sauce, fried onions, potato bun

Biscuit Sandwiches, sausage patty, fontina cheese, onion jam

English Muffin Sandwich, bacon, swiss cheese, tomato relish

Croissant Sandwich, turkey sausage, gruyere cheese, arugula

Breakfast Burrito, chorizo, scrambled eggs, roasted potato, shredded cheese

\$112++per person

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RECEPTION PACKAGE # 1

COLD RECEPTION DISPLAYS

SELECT TWO

Vegetable Crudit , baby carrots, broccoli, cauliflower, snap peas, asparagus, baby peppers, radishes, ranch and hummus

Antipasto, chef's selection of cured meats, vegetables, olives

Fresh Fruit Display, chef's selection of fresh fruits and berries

Hummus Bar, tunisian hummus, garlic herb hummus, greek hummus, red pepper hummus, lavash crackers, pita chips, grilled crostini

HOT RECEPTION DISPLAYS

SELECT ONE (based upon 120 minutes of service)

Ramen Noodle Bar, chicken miso broth, pork tonkotsu broth, shoyu broth, braised pork belly, shredded duck, scallions, boiled egg, shredded cabbage, saut ed enoki mushrooms, crispy seaweed, roasted sesame seeds

Korean bbq lettuce wrap, bulgogi beef, chili marinated pork belly, honey glazed chicken, romaine lettuce leaves, steamed rice, pickled daikon, scallions, sesame paste, sliced radishes, grilled onions

Greek bar, shaved gyro meat, Mediterranean chicken, pita, tzatziki sauce, diced tomatoes, spicy tomato relish, shaved red onion, shredded lettuce

Chicken and Chorizo Paella, tomato, pepper, onion, saffron, rice pea, scallion

LAGNIAPPE DISPLAYS

SELECT THREE

Mushroom Cream Soup, balsamic drizzle

Butternut Squash Soup, pumpkin seed oil

Pulled Pork Slider, bbq sauce, fried onion

Eggplant Parmesan, marinara sauce

Ratatouille, eggplant, zucchini, pepper, onion, tomato

Fried Brussels Sprouts, bacon, scallions, spicy cr me fraiche

Stuffed Portobello, cream cheese, spinach

ACTION DISPLAYS

SELECT TWO (based upon 120 minutes of service)

Lobster Ravioli, blistered yellow tomatoes, asparagus tips, caramelized mango, fresh basil, brown butter cream sauce

Orzo with Seared Portobello, shaved brussels sprouts, pistachios, saffron cream sauce

Oven Roasted Turkey, roasted carrots, parsnip, celery root with rosemary

Polenta Cream Cheese, roasted red peppers and eggplant stew, fried basil

Red Wine Risotto, blackberries, caramelized fennel, fresh dill

Shrimp & Grits, garlic butter, seared baby shrimp, stewed tomato jam, bacon lardons, fresh scallions

Street Tacos, ancho pepper and lime rubbed tilapia, shredded barbacoa meat, cilantro rice, pico de gallo, queso fresco, sweet pickled red onions, cilantro, guacamole, shredded lettuce, flour and corn tortillas

WEDDING CAKE

Traditional buttercream icing

Simple design

Displayed on a round or square cake stand

Tablesides coffee service

\$70++per person

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RECEPTION PACKAGE # 2

PASSED HORS D'OEUVRES

SELECT THREE

Teriyaki Beef Skewer
Antipasto Skewer
Stuffed Cucumber, Roasted Red Pepper Hummus, Micro Greens
Sriracha Meatball Skewer
Pecan Crusted Chicken Tenders
Petite Ruben
Spring Roll with Sweet Chili Sauce
Mini Beef Wellington
Mini Steam Bun with Korean Style Marinated Pork Belly
Mini Chicken and Waffle
Baked Mini Brie in Puff Pastry with Raspberry Jam
Deviled Eggs with Salmon Roe, Fresh Dill
Pork Dumpling with Soy Dipping Sauce
Shrimp and Pork Shumai Dim Sum with Cilantro Sesame Dipping Sauce
Beef Short Rib Tartlet, Pickled Onions and Whipped Boursin Crème
Potato Samosas with Cucumber Raita

COLD RECEPTION DISPLAYS

SELECT THREE

Vegetable Crudit , baby carrots, broccoli, cauliflower, snap peas, asparagus, baby peppers, radishes, ranch and hummus
Cheese Display, chef's selection of cheese, dried fruit and nuts, breads and crackers
Charcuterie, chef's selection of cured meats and sausages
Antipasto, chef's selection of cured meats, vegetables, olives
Fresh Fruit Display, chef's selection of fresh fruits and berries
Hummus Bar, tunisian hummus, garlic herb hummus, greek hummus, red pepper hummus, lavash crackers, pita chips, grilled crostini

Salad Bar, field greens, romaine, spinach, cucumber, radish, broccoli, carrot, chopped egg, bacon lardon, onion, sunflower seed, shaved cheese, crumbled blue cheese, crouton, assorted dressings and oils

CONE DISPLAYS

SELECT THREE (3 cones per person)

Tuna Poke, sesame cone, soy sauce toasted sesame seeds
Chicken and Waffle, waffle cone, bacon bits, maple syrup
Breaded Buffalo Chicken, buffalo sauce, fried chicken, ranch
Salmon Tartare, dill cream, micro greens, smoked salmon mousse, pickled red onions, boursin cheese
Beef Tartare, diced fresh beef, capers, olives, fresh parsley

HOT RECEPTION DISPLAYS

SELECT ONE (*based upon 120 minutes of service*)

Ramen Noodle Bar, chicken miso broth, pork tonkotsu broth, shoyu broth, braised pork belly, shredded duck, scallions, boiled egg, shredded cabbage, saut ed enoki mushrooms, crispy seaweed, roasted sesame seeds
Korean bbq lettuce wrap, bulgogi beef, chili marinated pork belly, honey glazed chicken, romaine lettuce leaves, steamed rice, pickled daikon, scallions, sesame paste, sliced radishes, grilled onions
Greek bar, shaved gyro meat, Mediterranean chicken, pita, tzatziki sauce, diced tomatoes, spicy tomato relish, shaved red onion, shredded lettuce
Chicken and Chorizo Paella, tomato, pepper, onion, saffron, rice pea, scallion
Curry, Indian chicken masala, Burmese beef curry, south Indian vegetable panier curry with peas and potatoes, jasmine rice, naan, cucumber raita
Seafood Paella, clams, mussels, shrimp, chorizo tomato, pepper, onion, saffron, rice, pea, scallion

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RECEPTION PACKAGE # 2 CON'T

LAGNIAPPE DISPLAYS

SELECT THREE

Mushroom Cream Soup, balsamic drizzle

Butternut Squash Soup, pumpkin seed oil

Pulled Pork Slider, bbq sauce, fried onion

Eggplant Parmesan, marinara sauce

Ratatouille, eggplant, zucchini, pepper, onion, tomato

Fried Brussels Sprouts, bacon, scallions, spicy crème fraiche

Stuffed Portobello, cream cheese, spinach

Wild Mushroom Ravioli, roasted forest mushrooms, green peas, cherry tomatoes, garlic béchamel

Cheese Tortellini Trio, tomato ragout, sundried tomatoes, balsamic glaze, fried basil

WEDDING CAKE

Traditional buttercream icing

Simple design

Displayed on a round or square cake stand

Tablesides coffee service

ACTION DISPLAYS

SELECT THREE *(based upon 120 minutes of service)*

Lobster Ravioli, blistered yellow tomatoes, asparagus tips, caramelized mango, fresh basil, brown butter cream sauce

Tagliatelle Pasta, red wine braised beef short rib, sundried tomato, ricotta cheese

Orzo with Seared Portobello, shaved brussels sprouts, pistachios, saffron cream sauce

Oven Roasted Turkey, roasted carrots, parsnip, celery root with rosemary

Roasted Side of Salmon, thyme and garlic, roasted baby red potatoes, dill, lime zest, white wine cream sauce

Polenta Cream Cheese, roasted red peppers and eggplant stew, fried basil

Red Wine Risotto, blackberries, caramelized fennel, fresh dill

Polenta Cream Cheese, roasted red peppers and eggplant stew, fried basil

Red Wine Risotto, blackberries, caramelized fennel, fresh dill

Shrimp & Grits, garlic butter, seared baby shrimp, stewed tomato jam, bacon lardons, fresh scallions

Street Tacos, ancho pepper and lime rubbed tilapia, shredded barbacoa meat, cilantro rice, pico de gallo, queso fresco, sweet pickled red onions, cilantro, guacamole, shredded lettuce, flour and corn tortillas

Mac and Cheese, red wine braised beef short ribs, quick pickled cabbage slaw

Ceviche, shrimp, bay scallops, grouper, lime/sweet marinate, lemon, jalapeno, marinade, orange vinegar marinade, mango cilantro, avocado, watermelon, red onions

Buffalo Chicken Slider, ranch dressing, shredded lettuce on potato bun

Beef Slider, caramelized onions, swiss on potato bun

\$82++per person

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RECEPTION PACKAGE # 3

PASSED HORS D'OEUVRES

SELECT THREE

Teriyaki Beef Skewer
Antipasto Skewer
Stuffed Cucumber, Roasted Red Pepper Hummus, Micro Greens
Sriracha Meatball Skewer
Pecan Crusted Chicken Tenders
Petite Ruben
Spring Roll with Sweet Chili Sauce
Mini Beef Wellington
Mini Steam Bun with Korean Style Marinated Pork Belly
Mini Chicken and Waffle
Baked Mini Brie in Puff Pastry with Raspberry Jam
Deviled Eggs with Salmon Roe, Fresh Dill
Pork Dumpling with Soy Dipping Sauce
Shrimp and Pork Shumai Dim Sum with Cilantro Sesame Dipping Sauce
Beef Short Rib Tartlet, Pickled Onions and Whipped Boursin Crème
Potato Samosas with Cucumber Raita
Bacon Wrapped Dates with Blue Cheese Drizzle
Shrimp Tempura with Sweet Chili Dipping Sauce
Mini Stuffed Mushroom Profiterole
Tuna Tartare in a Waffle Cone
Crab Cake with Old Bay Remoulade
Smoked Salmon Tartare, Lemon Crème Fraiche, Fried Capers
Lamb Lollipop with Mint Chimichurri
Shrimp Ceviche, Diced Green Peppers, Cilantro, Waffle Cone

COLD RECEPTION DISPLAYS

SELECT FOUR

Vegetable Crudité, baby carrots, broccoli, cauliflower, snap peas, asparagus, baby peppers, radishes, ranch and hummus
Cheese Display, chef's selection of cheese, dried fruit and nuts, breads and crackers
Charcuterie, chef's selection of cured meats and sausages
Antipasto, chef's selection of cured meats, vegetables, olives
Fresh Fruit Display, chef's selection of fresh fruits and berries
Seafood Display, chilled shrimp, oysters, marinated crab claws
Hummus Bar, tunisian hummus, garlic herb hummus, greek hummus, red pepper hummus, lavash crackers, pita chips, grilled crostini
Salad Bar, field greens, romaine, spinach, cucumber, radish, broccoli, carrot, chopped egg, bacon lardon, onion, sunflower seed, shaved cheese, crumbled blue cheese, crouton, assorted dressings and oils
Salmon Two Ways, sliced cold smoked salmon, herb cream cheese, shallots, capers, whole warm smoked side of salmon, lemon gremolata, dill crème fraiche, assorted breads and crackers

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RECEPTION PACKAGE # 3 CON'T

CONE DISPLAYS

SELECT THREE (3 cones per person)

Tuna Poke, sesame cone, soy sauce toasted sesame seeds

Chicken and Waffle, waffle cone, bacon bits, maple syrup

Breaded Buffalo Chicken, buffalo sauce, fried chicken, ranch

Salmon Tartare, dill cream, micro greens, smoked salmon mousse, pickled red onions, boursin cheese

Beef Tartare, diced fresh beef, capers, olives, fresh parsley

HOT RECEPTION DISPLAYS

SELECT ONE (*based upon 120 minutes of service*)

Ramen Noodle Bar, chicken miso broth, pork tonkotsu broth, shoyu broth, braised pork belly, shredded duck, scallions, boiled egg, shredded cabbage, sautéed enoki mushrooms, crispy seaweed, roasted sesame seeds

Korean bbq lettuce wrap, bulgogi beef, chili marinated pork belly, honey glazed chicken, romaine lettuce leaves, steamed rice, pickled daikon, scallions, sesame paste, sliced radishes, grilled onions

Greek bar, shaved gyro meat, Mediterranean chicken, pita, tzatziki sauce, diced tomatoes, spicy tomato relish, shaved red onion, shredded lettuce

Chicken and Chorizo Paella, tomato, pepper, onion, saffron, rice pea, scallion

Curry, Indian chicken masala, Burmese beef curry, south Indian vegetable panier curry with peas and potatoes, jasmine rice, naan, cucumber raita

Seafood Paella, clams, mussels, shrimp, chorizo tomato, pepper, onion, saffron, rice, pea, scallion

BBQ Station, smoked brisket, pulled pork, pineapple BBQ sauce, chipotle BBQ sauce, bourbon BBQ sauce, coleslaw, creamy dressing, red cabbage slaw, green chili dressing, assorted buns and breads

LAGNIAPPE DISPLAYS

SELECT FOUR

Mushroom Cream Soup, balsamic drizzle

Butternut Squash Soup, pumpkin seed oil

Beef Slider, caramelized onions, swiss on potato bun

Pulled Pork Slider, bbq sauce, fried onion

Eggplant Parmesan, marinara sauce

Ratatouille, eggplant, zucchini, pepper, onion, tomato

Fried Brussels Sprouts, bacon, scallions, spicy crème fraiche

Stuffed Portobello, cream cheese, spinach

Wild Mushroom Ravioli, roasted forest mushrooms, green peas, cherry tomatoes, garlic béchamel

Cheese Tortellini Trio, tomato ragout, sundried tomatoes, balsamic glaze, fried basil

AMUSE BOUCHE DISPLAY

SELECT FOUR (*based upon 120 minutes of service*)

Beef tartare, arugula, truffle oil, shaved fennel

Smoked Salmon, brioche crostini, dill crème cheese, fried capes, red onions

Assorted bruschetta, olive tapenade, diced tomato with basil, thinly sliced prosciutto fig jam

Tuna Poke, ginger sesame marinade, wonton crisps

Braised Pork Belly, celery root puree, shaved brussels sprouts

Lamb Lollipop, green pea puree

Port Wine Compressed Watermelon. Feta cheese, micro cilantro

Vitello Tomato, cold served roasted sliced veal roast, tuna aioli, balsamic glaze, capers

The Chase Park Plaza

ROYAL SONESTA HOTEL

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RECEPTION PACKAGE # 3 CON'T

ACTION DISPLAYS

SELECT THREE *(based upon 120 minutes of service)*

Lobster Ravioli, blistered yellow tomatoes, asparagus tips, caramelized mango, fresh basil, brown butter cream sauce

Tagliatelle Pasta, red wine braised beef short rib, sundried tomato, ricotta cheese

Orzo with Seared Portobello, shaved brussels sprouts, pistachios, saffron cream sauce

Oven Roasted Turkey, roasted carrots, parsnip, celery root with rosemary

Roasted Side of Salmon, thyme and garlic, roasted baby red potatoes, dill, lime zest, white wine cream sauce

Prime Rib, roasted asparagus, creamy potato puree, au jus, horseradish cream

Suckling Pig, herb rubbed purple and redskin potatoes with caramelized apples

Whole Roasted Snapper, wild rice, spicy papaya and carrot slaw, garlic soy dipping sauce

Mac and Cheese, red wine braised beef short ribs, quick pickled cabbage slaw

Polenta Cream Cheese, roasted red peppers and eggplant stew, fried basil

Red Wine Risotto, blackberries, caramelized fennel, fresh dill

Polenta Cream Cheese, roasted red peppers and eggplant stew, fried basil

Red Wine Risotto, blackberries, caramelized fennel, fresh dill

Shrimp & Grits, garlic butter, seared baby shrimp, stewed tomato jam, bacon lardons, fresh scallions

Ceviche, shrimp, bay scallops, grouper, lime/sweet marinate, lemon, jalapeno, marinade, orange vinegar marinade, mango cilantro, avocado, watermelon, red onions

Buffalo Chicken Slider, ranch dressing, shredded lettuce on potato bun

Beef Slider, caramelized onions, swiss on potato bun

Pulled Pork Slider, bbq sauce, fried onions on potato bun

Buffalo Chicken Slider, ranch dressing, shredded lettuce on potato bun

Street Tacos, ancho pepper and lime rubbed tilapia, shredded barbacoa meat, cilantro rice, pico de gallo, queso fresco, sweet pickled red onions, cilantro, guacamole, shredded lettuce, flour and corn tortillas

WEDDING CAKE

Traditional buttercream icing,

Simple design

Displayed on a round or square cake stand

Tableside coffee service

\$92++per person

The Chase Park Plaza

ROYAL SONESTA HOTEL

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RECEPTION PACKAGE # 4

PASSED HORS D'OEUVRES

SELECT THREE

Teriyaki Beef Skewer
Antipasto Skewer
Stuffed Cucumber, Roasted Red Pepper Hummus, Micro Greens
Sriracha Meatball Skewer
Pecan Crusted Chicken Tenders
Petite Ruben
Spring Roll with Sweet Chili Sauce
Mini Beef Wellington
Mini Steam Bun with Korean Style Marinated Pork Belly
Mini Chicken and Waffle
Baked Mini Brie in Puff Pastry with Raspberry Jam
Deviled Eggs with Salmon Roe, Fresh Dill
Pork Dumpling with Soy Dipping Sauce
Shrimp and Pork Shumai Dim Sum with Cilantro Sesame Dipping Sauce
Beef Short Rib Tartlet, Pickled Onions and Whipped Boursin Crème
Potato Samosas with Cucumber Raita
Bacon Wrapped Dates with Blue Cheese Drizzle
Shrimp Tempura with Sweet Chili Dipping Sauce
Mini Stuffed Mushroom Profiterole
Tuna Tartare in a Waffle Cone
Crab Cake with Old Bay Remoulade
Smoked Salmon Tartare, Lemon Crème Fraiche, Fried Capers
Lamb Lollipop with Mint Chimichurri
Shrimp Ceviche, Diced Green Peppers, Cilantro, Waffle Cone

COLD RECEPTION DISPLAYS

SELECT FOUR

Vegetable Crudité, baby carrots, broccoli, cauliflower, snap peas, asparagus, baby peppers, radishes, ranch and hummus
Cheese Display, chef's selection of cheese, dried fruit and nuts, breads and crackers
Charcuterie, chef's selection of cured meats and sausages
Antipasto, chef's selection of cured meats, vegetables, olives
Fresh Fruit Display, chef's selection of fresh fruits and berries
Seafood Display, chilled shrimp, oysters, marinated crab claws
Hummus Bar, tunisian hummus, garlic herb hummus, greek hummus, red pepper hummus, lavash crackers, pita chips, grilled crostini
Salad Bar, field greens, romaine, spinach, cucumber, radish, broccoli, carrot, chopped egg, bacon lardon, onion, sunflower seed, shaved cheese, crumbled blue cheese, crouton, assorted dressings and oils
Salmon Two Ways, sliced cold smoked salmon, herb cream cheese, shallots, capers, whole warm smoked side of salmon, lemon gremolata, dill crème fraiche, assorted breads and crackers

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RECEPTION PACKAGE # 4 CON'T

CONE DISPLAYS

SELECT THREE (3 cones per person)

Tuna Poke, sesame cone, soy sauce toasted sesame seeds

Chicken and Waffle, waffle cone, bacon bits, maple syrup

Breaded Buffalo Chicken, buffalo sauce, fried chicken, ranch

Salmon Tartare, dill cream, micro greens, smoked salmon mousse, pickled red onions, boursin cheese

Beef Tartare, diced fresh beef, capers, olives, fresh parsley

HOT RECEPTION DISPLAYS

SELECT ONE (*based upon 120 minutes of service*)

Ramen Noodle Bar, chicken miso broth, pork tonkotsu broth, shoyu broth, braised pork belly, shredded duck, scallions, boiled egg, shredded cabbage, sautéed enoki mushrooms, crispy seaweed, roasted sesame seeds

Korean bbq lettuce wrap, bulgogi beef, chili marinated pork belly, honey glazed chicken, romaine lettuce leaves, steamed rice, pickled daikon, scallions, sesame paste, sliced radishes, grilled onions

Greek bar, shaved gyro meat, Mediterranean chicken, pita, tzatziki sauce, diced tomatoes, spicy tomato relish, shaved red onion, shredded lettuce

Chicken and Chorizo Paella, tomato, pepper, onion, saffron, rice pea, scallion

Curry, Indian chicken masala, Burmese beef curry, south Indian vegetable panier curry with peas and potatoes, jasmine rice, naan, cucumber raita

Seafood Paella, clams, mussels, shrimp, chorizo tomato, pepper, onion, saffron, rice, pea, scallion

BBQ Station, smoked brisket, pulled pork, pineapple BBQ sauce, chipotle BBQ sauce, bourbon BBQ sauce, coleslaw, creamy dressing, red cabbage slaw, green chili dressing, assorted buns and breads

LAGNIAPPE DISPLAYS

SELECT FOUR

Mushroom Cream Soup, balsamic drizzle

Butternut Squash Soup, pumpkin seed oil

Beef Slider, caramelized onions, swiss on potato bun

Pulled Pork Slider, bbq sauce, fried onion

Eggplant Parmesan, marinara sauce

Ratatouille, eggplant, zucchini, pepper, onion, tomato

Fried Brussels Sprouts, bacon, scallions, spicy crème fraiche

Stuffed Portobello, cream cheese, spinach

Wild Mushroom Ravioli, roasted forest mushrooms, green peas, cherry tomatoes, garlic béchamel

Cheese Tortellini Trio, tomato ragout, sundried tomatoes, balsamic glaze, fried basil

AMUSE BOUCHE DISPLAY

SELECT FOUR (*based upon 120 minutes of service*)

Beef tartare, arugula, truffle oil, shaved fennel

Smoked Salmon, brioche crostini, dill crème cheese, fried capes, red onions

Assorted bruschetta, olive tapenade, diced tomato with basil, thinly sliced prosciutto fig jam

Tuna Poke, ginger sesame marinade, wonton crisps

Braised Pork Belly, celery root puree, shaved brussels sprouts

Lamb Lollipop, green pea puree

Port Wine Compressed Watermelon. Feta cheese, micro cilantro

Vitello Tomato, cold served roasted sliced veal roast, tuna aioli, balsamic glaze, capers

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RECEPTION PACKAGE # 4 CON'T

ACTION DISPLAYS

SELECT FOUR *(based upon 120 minutes of service)*

Lobster Ravioli, blistered yellow tomatoes, asparagus tips, caramelized mango, fresh basil, brown butter cream sauce

Tagliatelle Pasta, red wine braised beef short rib, sundried tomato, ricotta cheese

Orzo with Seared Portobello, shaved brussels sprouts, pistachios, saffron cream sauce

Oven Roasted Turkey, roasted carrots, parsnip, celery root with rosemary

Roasted Side of Salmon, thyme and garlic, roasted baby red potatoes, dill, lime zest, white wine cream sauce

Prime Rib, roasted asparagus, creamy potato puree, au jus, horseradish cream

Suckling Pig, herb rubbed purple and redskin potatoes with caramelized apples

Whole Roasted Snapper, wild rice, spicy papaya and carrot slaw, garlic soy dipping sauce

Mac and Cheese, red wine braised beef short ribs, quick pickled cabbage slaw

Polenta Cream Cheese, roasted red peppers and eggplant stew, fried basil

Red Wine Risotto, blackberries, caramelized fennel, fresh dill

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Ceviche, shrimp, bay scallops, grouper, lime/sweet marinate, lemon, jalapeno, marinade, orange vinegar marinade, mango cilantro, avocado, watermelon, red onions

Buffalo Chicken Slider, ranch dressing, shredded lettuce on potato bun

Beef Slider, caramelized onions, swiss on potato bun

Pulled Pork Slider, bbq sauce, fried onions on potato bun

Buffalo Chicken Slider, ranch dressing, shredded lettuce on potato bun

Street Tacos, ancho pepper and lime rubbed tilapia, shredded barbacoa meat, cilantro rice, pico de gallo, queso fresco, sweet pickled red onions, cilantro, guacamole, shredded lettuce, flour and corn tortillas

LATE NIGHT PASS

SELECT TWO

Individual wrapped full hotdogs, relish, ketchup, pickled onions

Individual wrapped burgers, cheese, lettuce, tomatoes, special sauce

Individual wrapped corn dogs

Bavarian pretzel bits with mustard sauce

Beef slider, caramelized onions, swiss cheese

Pulled Pork Slider, bbq sauce, fried onions, potato bun

Biscuit Sandwiches, sausage patty, fontina cheese, onion jam

English Muffin Sandwich, bacon, swiss cheese, tomato relish

Croissant Sandwich, turkey sausage, gruyere cheese, arugula

Breakfast Burrito, chorizo, scrambled eggs, roasted potato, shredded cheese

WEDDING CAKE

Traditional buttercream icing

Simple design

Displayed on a round or square cake stand

Tableside coffee service

\$110++per person

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B EVERAGE SERVICE



The Chase Park Plaza
ROYAL SONESTA HOTEL

BEVERAGE SERVICE

Bartender fee of \$150. 1 attendant per 75 guests.

SILVER BAR

Concierge Vodka, Gin, Rum, Bourbon,
Scotch, Tequila

Selection of Beer:

Budweiser, Bud Light, Miller Light, Michelob
Ultra, O'Doul's

Royal Sonesta's Selection of Wine:

Fox Brook Chardonnay, Canyon Road Cabernet,
Wycliff Sparkling

Fresh Juices, Assorted Coke Brand Soft Drinks,
Still Water

One Hour: \$18

Two Hour \$29

Three Hour: \$38

Four Hour: \$45

Per Drink: \$9

GOLD BAR

Tito's Vodka, Bombay Gin, Jim Beam Bourbon,
Seagram's Seven Canadian Whiskey, Cutty Sark
Scotch, Bacardi Rum, Sauza Tequila

Selection of Beer:

Budweiser, Bud Light, Miller Lite, Michelob Ultra,
O'Doul's, Heineken, Stella Artois, Schlafly Pale Ale

Royal Sonesta's Selection of Wine:

Fox Brook Chardonnay, Canyon Road Sauvignon
Blanc, BV Century Cellars Cabernet, Canyon Road
Pinot Noir, Wycliff Sparkling

Fresh Juices, Assorted Coke Brand Soft Drinks,
Still Water

One Hour: \$22

Two Hour \$34

Three Hour: \$43

Four Hour: \$50

Per Drink: \$10

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BEVERAGE SERVICE



BEVERAGE SERVICE

Bartender fee of \$150. 1 attendant per 75 guests.

DIAMOND BAR

Ketel One Vodka, Stolichnaya Vodka, Beefeater Gin, Maker's Mark Bourbon, Jack Daniels Whiskey, Seagram's Seven Canadian Whiskey, Dewar's Scotch, Bayou Rum, Sauza Tequila

Selection of Beer:

Budweiser, Bud Light, Miller Lite, Michelob Ultra, O'Doul's, Heineken, Stella Artois, Schlafly Pale Ale

Royal Sonesta's Selection of Wine:

William Hill Chardonnay, Canyon Road Sauvignon Blanc, Chateau Souverain Cabernet, Canyon Road Pinot Noir, Domaine Ste. Michelle Sparkling

Fresh Juices, Assorted Coke Brand Soft Drinks, Still Water

One Hour: \$25
Two Hour \$39
Three Hour: \$51
Four Hour: \$61
Per Drink: \$12

PLATINUM BAR

Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire, Maker's Mark Bourbon, Jack Daniel's Whiskey, Crown Royal Whisky, Chivas Regal Scotch Whisky, Bacardi 8 Rum, Patrón Tequila,

Selection of Beer:

Budweiser, Bud Light, Miller Lite, Michelob Ultra, O'Doul's, Heineken, Stella Artois, Schlafly IPA, O'Fallon King Louie Stout

Royal Sonesta's Selection of Wine:

William Hill Chardonnay, Matteo Braidot Pinot Grigio, Chateau Souverain Cabernet, Seven Falls Merlot, Domaine Ste. Michelle Sparkling

Fresh Juices, Assorted Coke Brand Soft Drinks, Still Water

One Hour: \$32
Two Hour \$48
Three Hour: \$62
Four Hour: \$74
Per Drink: \$13

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