



*Wedding Packages*  
*2012*

*Marquise & Princess Diamond Packages*  
*include the following customary enhancements:*

- CHEF PREPARED MENU TASTING FOR THE BRIDE, GROOM, AND TWO GUESTS
- ONE-BEDROOM SUITE FOR THE BRIDE AND GROOM THE NIGHT OF YOUR EVENT
- DOUBLE PRESSED FLOOR LENGTH LINEN
- CHAIR COVERS AND SASHES IN YOUR CHOICE OF COLOR (SHOWN BELOW)
- HURRICANE GLOBE CENTERPIECES WITH MIRROR AND VOTIVES
- BEAUTIFULLY APPOINTED BALLROOM WITH DANCE FLOOR
- ASSISTANCE IN SELECTION OF FLORIST, PHOTOGRAPHER AND ENTERTAINMENT
- AIRPORT SHUTTLE SERVICE PROVIDED FOR ALL IN-HOUSE GUESTS TO AND FROM THE AIRPORT
- COMPLIMENTARY PARKING FOR ALL GUESTS

*Emerald Diamond Packages*  
*include the following customary enhancements:*

- ALL OF THE ABOVE MENTIONED
- UPGRADE TO CHIAVARI CHAIRS IN GOLD OR SILVER
- CHARGER PLATES IN GOLD OR SILVER



# *Marquis Diamond Plated Package*

## **COCKTAIL HOUR**

### **DISPLAY OF DOMESTIC & INTERNATIONAL CHEESES**

WITH FRESH GRAPES, SEASONAL BERRIES, TOASTED BAGUETTE ROUNDS & CARR'S CRACKERS

### **FRESH VEGETABLE CRUDITÉ**

BABY CARROTS, BROCCOLI, CAULIFLOWER, FRESH CUT SQUASH, ASPARAGUS  
CHERRY TOMATOES & SLICED EUROPEAN CUCUMBERS  
SERVED WITH PEPPERCORN RANCH & BLUE CHEESE

### **CHOICE OF SALAD**

CLASSIC CAESAR

WILD FIELD GREENS WITH YOUR CHOICE OF DRESSING

BIBB SALAD WITH GOAT CHEESE CROUTONS

BABY LEAF SPINACH WITH WARM BACON DRESSING

### **PLATED ENTRÉE**

GRILLED CHICKEN DIJON

SEASONED CHICKEN BREAST WITH A CREAMY DIJON DEMI

PARMESAN CRUSTED CHICKEN

REGIANO PARMESAN CRUSTED CHICKEN

COMPLIMENTED WITH A WILD MUSHROOM TOMATO COULI

TUSCAN CHICKEN

PAN-SEARED CHICKEN BREAST WITH ARTICHOKES, ROASTED PEPPERS AND SPANISH OLIVES  
WITH SUN DRIED TOMATO PESTO

TILAPIA

SAUTÉED PICCATA STYLE AND SERVED  
WITH A LEMON GRASS SAUCE

GRILLED RIB EYE

WITH A SUN-DRIED TOMATO INFUSED COMPOUND BUTTER

SLICED ROAST PORK TENDERLOIN

SERVED WITH ROSEMARY SAUCE AND APPLE CHUTNEY

CASH BAR

### **\$50.00 PER PERSON**

ENTRÉES SERVED WITH DINNER ROLLS, CHOICE VEGETABLE AND STARCH  
INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA  
PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX

# *Marquis Diamond Buffet Package*

## **COCKTAIL HOUR**

### **DISPLAY OF DOMESTIC & INTERNATIONAL CHEESES**

WITH FRESH GRAPES, SEASONAL BERRIES, TOASTED BAGUETTE ROUNDS & CARR'S CRACKERS

### **FRESH VEGETABLE CRUDITÉ**

BABY CARROTS, BROCCOLI, CAULIFLOWER, FRESH CUT SQUASH, ASPARAGUS  
CHERRY TOMATOES & SLICED EUROPEAN CUCUMBERS  
SERVED WITH PEPPERCORN RANCH & BLUE CHEESE

## **DINNER BUFFET**

WILD FIELD GREEN

GARNISHED WITH FRESH GARDEN TOMATOES, CUCUMBERS

CAESAR SALAD

ROMAINE LETTUCE, PARMESAN CHEESE,  
GARLIC CROUTONS AND CAESAR DRESSING

BOW TIE PASTA SALAD WITH TOMATO, BASIL AND OLIVE OIL

PLUM TOMATO AND CUCUMBER SALAD

TROPICAL FRUIT SALAD

### **\*\*\* CHOICE OF TWO ENTRÉES \*\*\***

ROAST SLICED SIRLOIN WITH A HUNTER SAUCE  
PECAN CRUSTED PORK LOIN WITH APPLE BRANDY SAUCE  
BLACKENED SALMON WITH A TROPICAL FRUIT SALSA  
GRILLED CHICKEN WITH LEMON CHIVE SAUCE  
LONDON BROIL WITH A BURGUNDY SAUCE  
CHICKEN PICCATA WITH A LEMON CAPER SAUCE  
TENDERLOIN TIPS WITH TORTELLINI IN A MUSHROOM CREAM SAUCE  
BAKED TILAPIA PROVENCAL  
CHICKEN CORDON BLEU WITH A HERB CREAM SAUCE  
BEEF MEDALLIONS AIOLI

CASH BAR

### **\$55.00 PER PERSON**

CHOICE OF SEASONAL VEGETABLES AND STARCH  
INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA  
PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX

# *Princess Diamond Plated Package*

## **COCKTAIL HOUR**

### **DISPLAY OF DOMESTIC & INTERNATIONAL CHEESES**

WITH FRESH GRAPES, SEASONAL BERRIES, TOASTED BAGUETTE ROUNDS & CARR'S CRACKERS

### **FRESH VEGETABLE CRUDITÉ**

BABY CARROTS, BROCCOLI, CAULIFLOWER, FRESH CUT SQUASH, ASPARAGUS  
CHERRY TOMATOES & SLICED EUROPEAN CUCUMBERS  
SERVED WITH PEPPERCORN RANCH & BLUE CHEESE

### **CHOICE OF SALAD**

CLASSIC CAESAR

WILD FIELD GREENS WITH YOUR CHOICE OF DRESSING

BIBB SALAD WITH GOAT CHEESE CROUTONS

BABY LEAF SPINACH WITH WARM BACON DRESSING

### **PLATED ENTRÉE**

GRILLED CHICKEN DIJON

SEASONED CHICKEN BREAST WITH A CREAMY DIJON DEMI

PARMESAN CRUSTED CHICKEN

REGIANO PARMESAN CRUSTED CHICKEN

COMPLIMENTED WITH A WILD MUSHROOM TOMATO COULI

TUSCAN CHICKEN

PAN-SEARED CHICKEN BREAST WITH ARTICHOKES, ROASTED PEPPERS AND SPANISH OLIVES  
WITH SUN DRIED TOMATO PESTO

TILAPIA

SAUTÉED PICCATA STYLE AND SERVED  
WITH A LEMON GRASS SAUCE

GRILLED RIB EYE

WITH A SUN-DRIED TOMATO INFUSED COMPOUND BUTTER

SLICED ROAST PORK TENDERLOIN

SERVED WITH ROSEMARY SAUCE AND APPLE CHUTNEY

(4) HOURS OF HOSTED BEER, WINE AND SODA

**\$71.00 PER PERSON**

(4) HOURS OF HOSTED LIQUOR, BEER, WINE, AND SODA

**\$81.00 PER PERSON**

ENTRÉES SERVED WITH DINNER ROLLS, CHOICE VEGETABLE AND STARCH  
INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA  
PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX

# *Princess Diamond Buffet Package*

## COCKTAIL HOUR

### **DISPLAY OF DOMESTIC & INTERNATIONAL CHEESES**

WITH FRESH GRAPES, SEASONAL BERRIES, TOASTED BAGUETTE ROUNDS & CARR'S CRACKERS

### **FRESH VEGETABLE CRUDITÉ**

BABY CARROTS, BROCCOLI, CAULIFLOWER, FRESH CUT SQUASH, ASPARAGUS  
CHERRY TOMATOES & SLICED EUROPEAN CUCUMBERS  
SERVED WITH PEPPERCORN RANCH & BLUE CHEESE

## DINNER BUFFET

WILD FIELD GREEN

GARNISHED WITH FRESH GARDEN TOMATOES, CUCUMBERS

CAESAR SALAD

ROMAINE LETTUCE, PARMESAN CHEESE,  
GARLIC CROUTONS AND CAESAR DRESSING

BOW TIE PASTA SALAD WITH TOMATO, BASIL AND OLIVE OIL

PLUM TOMATO AND CUCUMBER SALAD

TROPICAL FRUIT SALAD

### **\*\*\* CHOICE OF TWO ENTRÉES \*\*\***

ROAST SLICED SIRLOIN WITH A HUNTER SAUCE

PECAN CRUSTED PORK LOIN WITH APPLE BRANDY SAUCE

BLACKENED SALMON WITH A TROPICAL FRUIT SALSA

GRILLED CHICKEN WITH LEMON CHIVE SAUCE

LONDON BROIL WITH A BURGUNDY SAUCE

CHICKEN PICCATA WITH A LEMON CAPER SAUCE

TENDERLOIN TIPS WITH TORTELLINI IN A MUSHROOM CREAM SAUCE

BAKED TILAPIA PROVENCAL

CHICKEN CORDON BLEU WITH A HERB CREAM SAUCE

BEEF MEDALLIONS AIOLI

(4) HOURS OF HOSTED BEER, WINE AND SODA

**\$76.00 PER PERSON**

(4) HOURS OF HOSTED LIQUOR, BEER, WINE, AND SODA

**\$86.00 PER PERSON**

CHOICE OF SEASONAL VEGETABLES AND STARCH  
INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA  
PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX

# *Princess Diamond Action Stations*

## COCKTAIL HOUR

### **DISPLAY OF DOMESTIC & INTERNATIONAL CHEESES**

WITH FRESH GRAPES, SEASONAL BERRIES, TOASTED BAGUETTE ROUNDS & CARR'S CRACKERS

### **FRESH VEGETABLE CRUDITÉ**

BABY CARROTS, BROCCOLI, CAULIFLOWER, FRESH CUT SQUASH, ASPARAGUS  
CHERRY TOMATOES & SLICED EUROPEAN CUCUMBERS  
SERVED WITH PEPPERCORN RANCH & BLUE CHEESE

## ACTION STATIONS

### PASTA STATION

CHEF ATTENDED AND SAUTÉED TO ORDER  
TRI-COLORED TORTELLINI, BOWTIE AND PENNE PASTA  
WITH CHOICE OF ALFREDO, MARINARA AND BASIL PESTO SAUCE  
COMPLIMENTED WITH BABY MUSHROOMS, RIPENED TOMATOES,  
JULIENNE VEGETABLES, GARLIC & FRESHLY GRATED PARMESAN CHEESE

### SPANISH STATION

CHEF ATTENDED AND SLICED TO ORDER ROAST PORK  
YELLOW RICE  
BLACK BEANS  
FRIED PLANTAINS  
SLICED AUTHENTIC CUBAN BREAD

### GREEK STATION

GREEK SALAD STATION TO INCLUDE:  
AUTHENTIC GREEK POTATO SALAD, SHREDDED LETTUCE, BEETS, FETA, KALAMATA OLIVES,  
GREEK DRESSING  
PITA SERVED WITH HUMMUS, TZATZIKI  
SPANIKOPITA  
ROSEMARY LAMB CHOPS

### FRENCH STATION

CHEFS SELECTION OF MINI PASTRIES AND PETIT FOURS  
ASSORTED CAKES AND PIE'S  
COFFEES AND HERBAL TEAS  
SERVED WITH  
CINNAMON STICKS, SHAVED CHOCOLATE, LEMON AND ORANGE ZEST  
RAW SUGAR STICKS AND WHIPPED CREAM

(4) HOURS OF HOSTED BEER, WINE AND SODA

**\$90.00 PER PERSON**

(4) HOURS OF HOSTED LIQUOR, BEER, WINE, AND SODA

**\$100.00 PER PERSON**

CHOICE OF SEASONAL VEGETABLES AND STARCH  
INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA  
PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX

# *Emerald Diamond Plated Package*

## **COCKTAIL HOUR**

### **DISPLAY OF DOMESTIC & INTERNATIONAL CHEESES**

WITH FRESH GRAPES, SEASONAL BERRIES, TOASTED BAGUETTE ROUNDS & CARR'S CRACKERS

### **FRESH VEGETABLE CRUDITÉ**

BABY CARROTS, BROCCOLI, CAULIFLOWER, FRESH CUT SQUASH, ASPARAGUS  
CHERRY TOMATOES & SLICED EUROPEAN CUCUMBERS  
SERVED WITH PEPPERCORN RANCH & BLUE CHEESE

### **CHOICE OF SALAD**

CLASSIC CAESAR

WILD FIELD GREENS WITH YOUR CHOICE OF DRESSING

BIBB SALAD WITH GOAT CHEESE CROUTONS

BABY LEAF SPINACH WITH WARM BACON DRESSING

### **PLATED ENTRÉE**

GRILLED CHICKEN DIJON

SEASONED CHICKEN BREAST WITH A CREAMY DIJON DEMI

PARMESAN CRUSTED CHICKEN

REGIANO PARMESAN CRUSTED CHICKEN

COMPLIMENTED WITH A WILD MUSHROOM TOMATO COULI

TUSCAN CHICKEN

PAN-SEARED CHICKEN BREAST WITH ARTICHOKEs, ROASTED PEPPERS AND SPANISH OLIVES  
WITH SUN DRIED TOMATO PESTO

TILAPIA

SAUTÉED PICCATA STYLE AND SERVED

WITH A LEMON GRASS SAUCE

GRILLED RIB EYE

WITH A SUN-DRIED TOMATO INFUSED COMPOUND BUTTER

SLICED ROAST PORK TENDERLOIN

SERVED WITH ROSEMARY SAUCE AND APPLE CHUTNEY

(4) HOURS OF HOSTED BEER, WINE AND SODA

**\$81.00 PER PERSON**

(4) HOURS OF HOSTED LIQUOR, BEER, WINE, AND SODA

**\$91.00 PER PERSON**

ENTRÉES SERVED WITH DINNER ROLLS, CHOICE VEGETABLE AND STARCH  
INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA  
PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX

# *Emerald Diamond Buffet Package*

## **COCKTAIL HOUR**

### **DISPLAY OF DOMESTIC & INTERNATIONAL CHEESES**

WITH FRESH GRAPES, SEASONAL BERRIES, TOASTED BAGUETTE ROUNDS & CARR'S CRACKERS

### **FRESH VEGETABLE CRUDITÉ**

BABY CARROTS, BROCCOLI, CAULIFLOWER, FRESH CUT SQUASH, ASPARAGUS  
CHERRY TOMATOES & SLICED EUROPEAN CUCUMBERS  
SERVED WITH PEPPERCORN RANCH & BLUE CHEESE

## **DINNER BUFFET**

WILD FIELD GREEN

GARNISHED WITH FRESH GARDEN TOMATOES, CUCUMBERS

CAESAR SALAD

ROMAINE LETTUCE, PARMESAN CHEESE,  
GARLIC CROUTONS AND CAESAR DRESSING

BOW TIE PASTA SALAD WITH TOMATO, BASIL AND OLIVE OIL

PLUM TOMATO AND CUCUMBER SALAD

TROPICAL FRUIT SALAD

### **\*\*\* CHOICE OF TWO ENTRÉES \*\*\***

ROAST SLICED SIRLOIN WITH A HUNTER SAUCE  
PECAN CRUSTED PORK LOIN WITH APPLE BRANDY SAUCE  
BLACKENED SALMON WITH A TROPICAL FRUIT SALSА  
GRILLED CHICKEN WITH LEMON CHIVE SAUCE  
LONDON BROIL WITH A BURGUNDY SAUCE  
CHICKEN PICCATA WITH A LEMON CAPER SAUCE  
TENDERLOIN TIPS WITH TORTELLINI IN A MUSHROOM CREAM SAUCE  
BAKED TILAPIA PROVENCAL  
CHICKEN CORDON BLEU WITH A HERB CREAM SAUCE  
BEEF MEDALLIONS AIOLI

(4) HOURS OF HOSTED BEER, WINE AND SODA

**\$86.00 PER PERSON**

(4) HOURS OF HOSTED LIQUOR, BEER, WINE, AND SODA

**\$96.00 PER PERSON**

CHOICE OF SEASONAL VEGETABLES AND STARCH  
INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA  
PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX

# *Emerald Diamond Action Stations*

## **COCKTAIL HOUR**

### **DISPLAY OF DOMESTIC & INTERNATIONAL CHEESES**

WITH FRESH GRAPES, SEASONAL BERRIES, TOASTED BAGUETTE ROUNDS & CARR'S CRACKERS

### **FRESH VEGETABLE CRUDITÉ**

BABY CARROTS, BROCCOLI, CAULIFLOWER, FRESH CUT SQUASH, ASPARAGUS  
CHERRY TOMATOES & SLICED EUROPEAN CUCUMBERS  
SERVED WITH PEPPERCORN RANCH & BLUE CHEESE

## **ACTION STATIONS**

### **PASTA STATION**

CHEF ATTENDED AND SAUTÉED TO ORDER  
TRI-COLORED TORTELLINI, BOWTIE AND PENNE PASTA  
WITH CHOICE OF ALFREDO, MARINARA AND BASIL PESTO SAUCE  
COMPLIMENTED WITH BABY MUSHROOMS, RIPENED TOMATOES,  
JULIENNE VEGETABLES, GARLIC & FRESHLY GRATED PARMESAN CHEESE

### **FAJITA BAR**

SIZZLING BEEF AND CHICKEN SAUTÉED WITH ONIONS AND PEPPERS  
SERVED WITH FLOUR TORTILLAS, SOUR CREAM, PICO DE GALLO,  
GUACAMOLE AND JALAPENO PEPPERS

### **STIR FRY STATION**

SHRIMP AND MARINATED CHICKEN BREAST SAUTÉED TO ORDER WITH  
BABY BOK CHOY, JULIENNE CARROTS, SLICED WATER CHESTNUTS, BAMBOO SHOOTS & SNOW  
PEAS  
COMPLIMENTED WITH SWEET AND SOUR OR SZECHWAN PLUM SAUCE  
SERVED WITH STEAMED RICE

### **FRENCH STATION**

CHEFS SELECTION OF MINI PASTRIES AND PETIT FOURS  
ASSORTED CAKES AND PIE'S  
COFFEES AND HERBAL TEAS  
SERVED WITH  
CINNAMON STICKS, SHAVED CHOCOLATE, LEMON AND ORANGE ZEST  
RAW SUGAR STICKS AND WHIPPED CREAM

(4) HOURS OF HOSTED BEER, WINE AND SODA

**\$100.00 PER PERSON**

(4) HOURS OF HOSTED LIQUOR, BEER, WINE, AND SODA

**\$110.00 PER PERSON**

CHOICE OF SEASONAL VEGETABLES AND STARCH  
INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA  
PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX

# *Additional Enhancements*

PLEASE SEE BILL OF FARE IN BACK OF PACKAGE FOR PRICING

## **HORS D' OEUVRES DISPLAY**

FRESH SEASONAL SLICED FRUIT DISPLAY  
DISPLAY OF SLICED CANTALOUPE, HONEY DEW, PINEAPPLE, GRAPEFRUIT, STRAWBERRIES,  
KIWI, ORANGES, GRAPES, AND SEASONAL BERRIES

ANTIPASTO DISPLAY  
IMPORTED PROVOLONE, FRESH MOZZARELLA, SLICED PROSCUTTO, GENOA SALAMI, CAPICOLA  
HAM,  
KALAMATA OLIVES, MARINATED GRILLED VEGETABLES, FRESH BASIL PESTO,  
ITALIAN FOCACCIA & GRILLED BAGUETTES

CHILLED SEAFOOD DISPLAY  
GULF SHRIMP, GREEN BACK MUSSELS AIOLI, OYSTERS ON THE HALF SHELL  
SCALLOP CEVICHE, LEMON WEDGES  
TABASCO AND COCKTAIL SAUCE  
MINI BAGELS & CARR'S CRACKERS

## **COLD HORS D' OEUVRES**

ASSORTED CANAPÉ  
BEEF TENDERLOIN, SMOKED SALMON CUCUMBER, THAI CURRY CHICKEN  
SHRIMP, SALAMI CORNETTE AND CHERRY TOMATO BOURSIN

ASSORTED FINGER SANDWICHES  
ASIAN BABY SHRIMP SALAD ON A GINGER FRIED WONTON  
HERB MARINATED PORTABELLA MUSHROOM DUXELLE ON BELGIUM ENDIVE  
BRUSCHETTA TOPPED WITH ROMA TOMATO, FRESH BASIL, REGIANO CHEESE  
JUMBO SHRIMP WITH COCKTAIL SAUCE OR REMOULADE SAUCE  
ALASKAN CRAB CLAWS WITH AN ENGLISH MUSTARD SAUCE

## **HOT HORS D' OEUVRES**

COCONUT FRIED SHRIMP WITH A SWEET AND SOUR SAUCE  
MEAT BALLS WITH A MUSHROOM BORDELAISE SAUCE  
MINI CRAB CAKE WITH A CAJUN SAUCE  
FRIED RAVIOLI WITH MARINARA SAUCE  
BACON WRAP SCALLOPS  
GREEK PHYLLO PASTRY STUFFED WITH FETA CHEESE AND SPINACH  
EGG ROLLS WITH PLUM SAUCE  
MINI BEEF WELLINGTON WITH WHOLE GRAIN MUSTARD SAUCE  
CLASSIC CRAB STUFFED MUSHROOM CAPS TOPPED WITH BÉARNAISE SAUCE  
JUMBO BOURSIN CHEESE STUFFED MUSHROOM CAPS

## **CARVING STATIONS**

CARVED TOP ROUND OF BEEF  
(CAN BE SERVED BLACKENED OR GRILLED)  
SERVED WITH CREAMY HORSERADISH SAUCE AND  
WHOLE GRAIN MUSTARD AND ASSORTED DINNER ROLLS  
(SERVED MINIMUM 50 PEOPLE)

ROAST TENDERLOIN OF BEEF  
SERVED WITH CREAMY HORSERADISH SAUCE, GARLIC AIOLI AND  
WHOLE GRAIN MUSTARD AND ASSORTED DINNER ROLLS  
(SERVED MINIMUM 25 PEOPLE)

STEAM SHIP OF BEEF  
SERVED WITH CREAMY HORSERADISH SAUCE, GARLIC AIOLI AND  
WHOLE GRAIN MUSTARD AND ASSORTED DINNER ROLLS  
(SERVES 100 PEOPLE)

HERB RUBBED ROASTED PRIME RIB  
SERVED WITH AUJUS, CREAM HORSERADISH AND  
WHOLE GRAIN MUSTARD AND ASSORTED DINNER ROLLS  
(SERVED MINIMUM 30 PEOPLE)

ROAST PORK LOIN  
SERVED WITH A ROSEMARY DEMI GLAZE  
WHOLE GRAIN MUSTARD AND ASSORTED DINNER ROLLS  
(SERVED MINIMUM 30 PEOPLE)

ROAST TURKEY BREAST  
SERVED WITH TRADITIONAL GRAVY, CRANBERRY RELISH  
AND ASSORTED DINNER ROLLS  
(SERVED MINIMUM 20 PEOPLE)

## **CHILDREN'S PLATED MENUS**

AVAILABLE FOR CHILDREN 10 YEARS AND UNDER

FRESH SEASONAL FRUIT CUP

### **CHOICE OF ONE ENTRÉE**

TEXAS TOAST GRILLED CHEESE SANDWICH WITH FRENCH FRIES  
PENNE PASTA WITH MARINARA OR ALFREDO SAUCE  
CHICKEN TENDERS AND FRENCH FRIES  
MACARONI AND CHEESE  
CHEESE PIZZA

**\$18.95 PER GUEST**

INCLUDES ICED TEA

PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX

# *Beverage and Bar*

PLEASE SEE BILL OF FARE IN BACK OF PACKAGE FOR PRICING

## **BEER WINE AND SODA**

BUDWEISER, BUD LIGHT, MICHELOB ULTRA, AMSTEL LIGHT, CORONA, HEINEKEN AND MILLER  
LITE AND HOUSE WINES

## **PREMIUM WELL**

SMIRNOFF VODKA

BEEFEATER GIN

CRUZAN RUM

SAUZA GOLD TEQUILA

JIM BEAM BOURBON

SEAGRAM'S VO

DEWAR'S SCOTCH

BUDWEISER, BUD LIGHT, MICHELOB ULTRA, CORONA, HEINEKEN, AMSTEL LITE AND MILLER  
LITE

PREMIUM WELL BRAND WINES

## **SUPER PREMIUM**

ABSOLUT VODKA

TANQUERAY GIN

BACARDI RUM

CUERVO GOLD TEQUILA

JACK DANIEL'S BOURBON

CROWN ROYAL

JOHNNIE WALKER SCOTCH

BUDWEISER, BUD LIGHT, MICHELOB ULTRA, CORONA, HEINEKEN, AMSTEL LITE AND MILLER  
LITE

PREMIUM BRAND WINES

## **CORDIALS AND COGNACS**

SAMBUCA, BAILEY'S, GRAND MARNIER, CHAMBORD, AMARETTO

HENNESSY V.S AND HENNESSY V.S.O.P

THERE WILL BE ONE BARTENDER PER 100 GUESTS FOR ALL BARS.

FOR ALL GUESTS UNDER THE AGE OF 21, THERE WILL BE A SMALL CHARGE PER GUEST FOR  
UNLIMITED NON-ALCOHOLIC BEVERAGES FOR THE DURATION OF THE HOSTED BAR PACKAGE.

UPON REQUEST WE HAVE A FULL SELECTION OF WINES AND SPIRITS TO ENHANCE YOUR EVENT,  
PLEASE INQUIRE WITH YOUR ONSITE CATERING PROFESSIONAL

# Bill of Fare

## HORS D' OEUVRES DISPLAY

(PRICED PER PERSON)

DOMESTIC & INTERNATIONAL CHEESES.....	8.00
FRESH VEGETABLE CRUDITÉ.....	6.00
FRESH SEASONAL SLICED FRUIT DISPLAY.....	7.00
ANTIPASTO DISPLAY.....	8.00
CHILLED SEAFOOD DISPLAY.....	15.00

## COLD HORS D' OEUVRES

(50 PIECE MINIMUM, PRICED PER 50 PIECES)

ASSORTED CANAPÉ.....	150.00
ASSORTED FINGER SANDWICHES.....	125.00
ASIAN BABY SHRIMP.....	150.00
HERB MARINATED PORTABELLA.....	150.00
BRUSCHETTA.....	125.00
JUMBO SHRIMP.....	200.00
ALASKAN CRAB CLAWS.....	200.00

## HOT HORS D' OEUVRES

(50 PIECE MINIMUM, PRICED PER 50 PIECES)

COCONUT FRIED SHRIMP.....	150.00
MEAT BALLS.....	125.00
MINI CRAB CAKES.....	175.00
FRIED RAVIOLI.....	125.00
BACON WRAP SCALLOPS.....	150.00
GREEK PHYLLO PASTRY.....	125.00
EGG ROLLS.....	125.00
MINI BEEF WELLINGTON.....	175.00
CRAB STUFFED MUSHROOMS.....	175.00
BOURSIN STUFFED MUSHROOM.....	150.00

## CARVING STATIONS

ROAST TENDERLOIN OF BEEF.....	275.00
CARVED TOP ROUND OF BEEF.....	250.00
ROAST TURKEY BREAST.....	200.00
STEAM SHIP OF BEEF.....	450.00
HERB RUBBED ROASTED PRIME RIB.....	375.00
ROAST PORK LOIN.....	200.00

## BEVERAGE AND BAR

### HOST CONSUMPTION BAR

PREMIUM WELL MIXED DRINKS.....	6.50 PER DRINK
IMPORTED BEER.....	5.50 PER DRINK
DOMESTIC BEER.....	4.50 PER DRINK
HOUSE WINE.....	6.50 PER DRINK
CORDIALS.....	7.50 PER DRINK
SODAS AND WATER.....	4.00 PER DRINK

### CASH BAR

PREMIUM WELL MIXED DRINKS.....	7.50 PER DRINK
IMPORTED BEER.....	6.50 PER DRINK
DOMESTIC BEER.....	5.50 PER DRINK
HOUSE WINE.....	7.50 PER DRINK
CORDIALS.....	8.50 PER DRINK
SODAS AND WATER.....	4.00 PER DRINK

CASH BAR PRICES NOT SUBJECT TO SERVICE CHARGE AND SALES TAX

ONE BARTENDER PER 100 GUESTS REQUIRED FOR ALL BARS  
PLEASE ADD \$75.00 FOR EACH BARTENDER

UPON REQUEST WE HAVE A FULL SELECTION OF WINES AND SPIRITS TO ENHANCE YOUR EVENT,  
PLEASE INQUIRE WITH YOUR ONSITE CATERING PROFESSIONAL

### OPEN BAR PACKAGES

BEER, WINE AND SODA	
PER PERSON.....	9.00
PER PERSON EACH ADDITIONAL HOUR.....	4.50

PREMIUM WELL	
PER PERSON.....	13.00
PER PERSON EACH ADDITIONAL HOUR.....	6.25

SUPER PREMIUM	
PER PERSON.....	15.00
PER PERSON EACH ADDITIONAL HOUR.....	7.50

PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX