



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

CHEF'S 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 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

\$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 HORERADISH 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' OEUUVRES 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' OEUUVRES

(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' OEUUVRES

(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