

Cocktail Reception

Based on one piece of each per guest, Butler-Passed with white glove service Please select four:

COLD HORS D'OEUVRES

Tomato Fondue Tart *Garlic cheese*

Lump Crab Salad *GF, DF Stuffed peppercorn pepper, lemon relish*

Pulled Chicken Tostones *GF, DF Asparagus fennel slaw*

Beef Tataki Skewer *DF Ginger and soy marinade*

BLT Cage Free Deviled Egg *GF, DF Frisée*

HOT HORS D'OEUVRES

Seared Dungeness Crab Cake *DF Florida citrus aioli*

Mushroom Strudel *Balsamic glaze*

Crispy Pork Wonton *Ponzu dipping sauce*

Beef Short Rib Croquette

Three Cheese Aranchi *Sundried tomato aioli*

Braised Pork Belly Biscuit *DF BBQ sauce, slaw*

Chicken Tortellini *Pesto cream*

Plated Dinner Options

Two-course Plated Dinner service

All Plated Dinners served with assorted freshly baked rolls and butter, freshly brewed coffee, decaffeinated coffee, and a selection of hot teas

SALAD Please select one:

Lolla Rosa Salad GF Lolla rosa, frisée, smoked almonds, manchego cheese, crispy jamón serrano, caramelized onion, sherry vinaigrette

Baby Romaine Salad GF Baby romaine lettuce, olives, grilled ricotta Salata, marinated grape tomatoes, pickled fennel, creamy herb dressing

Mixed Greens Salad GF Mixed lettuce, poached pears, bleu cheese, spiced pecans, champagne vinaigrette

ENTRÉE Please select one:

Pan-Roasted Chicken Breast GF Chicken jus, haricots verts, blistered tomatoes, creamy quinoa, and spinach risotto

Pan-Roasted Alaskan Halibut GF Roasted garlic polenta cake, red pepper coulis, artichokes, broccolini, buerre blanc

Grilled Filet Mignon GF Celery root puree, roasted carrots, asparagus, mushroom demi

Braised Beef Short Ribs GF Truffle potato, asparagus, charred shallots, red wine glaze

MULTIPLE ENTRÉE SERVICE PRIOR Groups may offer guests multiple entrée service selections prior to the event with the following guidelines:

- Menu must have the same starter/s (soup, salad, appetizer) dessert and sides
- Maximum of 3 entrée selections:
- 2 selections, no additional charge, based on the price of each entrée
- 3 selections, price of all entrees based on highest priced entrée
- Minimum 50 guests
- Entree selections must be determined 10 business days prior to the event
- Client will be responsible for providing the name of each guest with their entrée choice and a place card that will be pre-set at prior to the event.

À LA CARTE ENTRÉE SERVICE TABLESIDE Groups may offer guests À La Carte entrée service selection tableside, live during the event with the following guidelines:

- Menu must have a minimum of 4 courses (with 2 courses prior to the entrée) and must have the same starter/s (soup, salad, appetizer) dessert and sides
- Maximum of 3 entrée selections
- Minimum 50 guests, maximum 500 guests
- Final menu price based on additional 20% over highest priced entrée for all entrées

Food Station Options

Based on 1.5-hour presentation Please select four: (Additional stations are \$20 each, per guest)

CARVING STATIONS Each individual carving station below includes freshly baked artisan breads and butter

Smoked Chili Crusted Striploin Spiced sweet potato hash, black pepper demi-glace

Citrus Brined Pork Loin Chipotle glaze, tasso ham grits

Pineapple Glazed Ham GF 5 spice apple wedges, whipped potato

Turkey Ala Brassa Caramelized onion, orange-scented carrots, rocoto aioli

Herb Crusted Grouper Mushroom bulgur, tomato butter

BRUSCHETTA STATION Station includes:

Chickpea Hummus, Tabbouleh, Grilled and Marinated Vegetables, Basil Olive Tapenade, Walnut Chèvre Spread, Caramelized Onion Chutney, Artisan Breads, and Toast

RISOTTO STATION Station includes:

Pancetta Risotto Peas, asiago

Poblano Pepper Risotto Sweet corn, rock shrimp, pecorino

Wild Mushroom Risotto Herbs, chèvre, truffle

ASIAN INSPIRED STATION Station includes:

Chicken and Shrimp Governor's sauce

Tofu Pad Thai Crushed peanuts, lemon

Vegetable Spring Roll

VIENNESE DESSERT DISPLAY Station includes:

Blueberry Clafouti Blood peach, lavender and apricot chutney, rhubarb-strawberry parfait

Passion Fruit and Coconut Entremets Watermelon broth, verbena mint jelly

Warm Valrhona Chocolate Cake Stewed cherry compote, pistachio gelato, cocoa nibs, almond nougatine

QUESADILLA STATION Station includes:

Oaxacan Pork Queso fresco, pepper jack

Chipotle Rubbed Chicken Monterey jack, poblano pepper

Poblano Pepper Caramelized corn, smoked cheddar

Guacamole, sour cream, pico de gallo

Wedding Cake

Designed by our award winning Pastry team, our wedding cakes are made with the utmost care and detail. Let our Pastry Chef create a couture cake based on your color palette, monogram, or even wedding gown.

Your Luxury Wedding Package includes:

- *Round or Square Wedding Cake*
- *Up to four Tiers*
- *Fondant or Butter Cream Icing*
- *Faux Simple Design*
- *Cake Flavor and Filling Flavor of your choice*
- *Wedding Cake served with Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Teas*

Cake included in package does not include elaborate cake designs, embellishments, sugar flowers, or natural flowers.

SUGGESTED COMBINATIONS

New Jersey *Yellow sponge cake, cannoli filling, lemoncello syrup, chocolate chips*

Los Angeles GF, VF *Vanilla cake, madagascar vanilla filling, madagascar vanilla icing*

Chicago *Vanilla sponge cake, white godiva chocolate syrup, lemon cream, raspberries, butter cream icing*

Miami *Chocolate sponge cake, rum syrup, valrhona milk chocolate mousse, coffee nougatine*

Orlando *Vanilla sponge cake, grand marnier cream, orange blossom infused peaches*

Plant City *Vanilla genoise cake, diplomat cream, fresh strawberries*

San Francisco *Chocolate sponge cake, valrhona dark chocolate mousse, fudge*

Manhattan *Red velvet cake, cream cheese filling, butter cream icing*

Memphis *Banana cake, peanut butter crunch, chocolate mousse, raspberry jelly*

New York *Traditional new york style cheesecake, fresh berries*

Boston *Marble cake, bailey's syrup, chocolate ganache, vanilla curd*

Seattle *Chocolate cake, coffee syrup, caramel cream*

Cocktail Reception Enhancements

To further customize your menu, you may select from the following enhancements and/or upgrades to add on to your Luxury Wedding Package.

COLD HORS D'OEUVRES Add \$8.50 per piece

Cucumber Lobster Cannoli GF, DF Lemon parsley sauce

Chili Lime Rubbed Shrimp GF Citrus crème fraîche

Roasted Vegetable Crostini V, DF Sourdough crostini

Vegetable Summer Roll GF, DF, V Peanut dipping sauce

HOT HORS D'OEUVRES Add \$8.50 per piece

Bacon Wrapped Scallops GF, DF Semolina dusted, honey glaze

Coconut Crusted Chicken DF Orange horseradish marmalade

Smoked Bacon Corn Fritter Cajun remoulade

Crispy Mofongo GF, DF, V Mojo sauce

Plated Dinner Enhancements

Your package includes 2 courses

Your may enhance your menu with the following additional courses

APPETIZERS Add \$10 per guest

Black Label Jamón Serrano Carpaccio Lemon parsley sauce

House-Made Duck "Ham" Navel orange, arugula, leatherwood honey

Loch Duart Smoked Salmon Crepe Potato latke, cucumber salad, crème fraîche, caviar

Beets In All Their Glory Arugula, lavender honey-marscapone, salted caramel pine nuts

Potato Gnocchi Butternut squash, crispy pork belly, sage-brown butter, gouda

Local Chèvre Ravioli Sweet pea nage, basil oil, petite herb salad

Wild Mushroom Arancini Leek fondue, truffled celery hearts salad

Short Rib Ravioli Truffle nage, aged parmesan, petite arugula salad

Caramelized Foie Gras Cipollini onions, green grapes, mâche, butter toasted brioche

SOUPS Add \$10 per guest

Roasted Butternut Squash Soup

Cauliflower Apple Soup

Sweet Corn Bisque

Smoked Parsnip Soup

Garden Basil Tomato

Mushroom and Brie

INTERMEZZOS Add \$7 per guest

Seasonal Fruit Sorbet

Champagne Float

Blood Orange and Thyme Granité

Candied Ginger

Seasonal Sparkling Shooter

DESSERTS

Almond Butter Basque Cake Semi confit figs, apricot thyme chutney, sangria jelly

Add \$7 per guest

Three Layer Dessert Bar Chocolate, praline crunch, raspberries, vanilla foam

Add \$7 per guest

Chocolate Obsession Tasting Plate Chocolate desserts six ways

Add \$14 per guest

Napoleon Chocolate fondant, rice paper, passion fruit, coconut-ginger-kafir tapioca, rice sorbet

Add \$14 per guest

Plated Dinner Upgrades

Upgrade your included Wedding Package menu to the following options

SALAD UPGRADES Upgrade Salad included with the Wedding Menu Package Plated Dinner to one of the following Add \$5 per guest

Baby Greens Salad Radicchio, brulee figs, goat cheese snow, pistachio brittle, blood orange vinaigrette

Roasted Tomato Fondue Tartlette Garlic herb cheese, rosemary balsamic reduction, tango, red oak bundle, cider vinaigrette

Lolla Rosa and Romaine Salad Port wine poached pear, local blue cheese, candied walnuts, ice wine vinaigrette

Frisée Salad Petite sorrel, pear carpaccio, beet emulsion, macadamia crumble, shaved manchego, champagne vinaigrette

SINGLE ENTRÉE UPGRADES Upgrade Single Entrée included with the Wedding Menu Package Plated Dinner to one of the following

Garlic and Herb Marinated Rack of Lamb Potato-celery root puree, warm lentil salad, red wine sauce
Add \$10 per guest

Diver Scallops Creamy butternut squash polenta, charred tomato, chicken chicharones, braised fennel, lemon cream
Add \$12 per guest

Filet of Beef Duck fat la rotte potatoes, brussels sprouts, tarragon mushroom duxelle, marrow sauce
Add \$15 per guest

DUO ENTRÉE UPGRADES Upgrade Single Entrée included with the Wedding Menu Package Plated Dinner to one of the following Surf and Turf Entrées

Braised Short Rib and White Wine Jumbo Shrimp New potato-onion hash, leek fondue, shallot demi
Add \$24 per guest

Filet of Beef and Poached Diver Scallop Celery root - parsnip puree, braised escarole, peppercorn demi
Add \$30 per guest

Filet Mignon and Lobster Tail Chèvre whipped potatoes, balsamic roasted shallots, rosemary asparagus, cognac sauce
Add \$32 per guest

Luxury Bar Package Upgrade

Upgrade your included Bar Package to include the following options

Add \$12 per guest

Each additional hour over five hours, add \$11 per guest

- *Grey Goose, Bombay Sapphire, Bacardi Superior, Jack Daniels Tennessee Whiskey, Johnnie Walker Black Label, Patron Silver, Knob Creek, Crown Royal, Hennessy Privilege VS*
- *Upgraded Domestic Clos Du Bois Wines to include Chardonnay and Cabernet Sauvignon available on bar and served tableside during dinner*
- *Imported and Domestic Beers, Soft Drinks, Juices, Bottled Water and Mineral Water*
- *Maitre D's choice of Brut Champagne, Sparkling Wine or Prosecco to be Butler Passed to each guest as a toast at the Wedding Couple's discretion (one glass per guest)*

Bartender required at \$125 per Bartender per hour / 1 Bartender per 75 guests.

Substitutions and/or additions to the brands listed may result in higher pricing.

Cordials are not included in Bar Packages.

SPECIALTY AND SIGNATURE DRINKS *Add \$15 per drink*

To include, but not limited to, Martinis, Mojitos, Frozen Cocktails, Mimosas, Bloody Marys, Moscow Mules, etc.

CORDIALS *Price varies; Add \$15 - \$25 per drink*

Selections available upon request

WINE AND CHAMPAGNE *Upgrade from House Wines*

Price varies; Add \$10 - \$40 per bottle

A full wine list is available upon request