

# 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 peppepaw 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

You 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*