



Bronze Wedding Package

Your Wedding Reception/Dinner will include: One-hour Open Bar – 1 banquet room

- Butler style hot Hors D'Oeuvres
 - Champagne Toast
- Complimentary Room on the Wedding night for Bride and Groom
 - 3 course dinner – see menu attached
 - Custom designed wedding cake – 3 tier
 - White Table Linen/Napkins
- (Colored Linen & Chair Covers available at an additional charge)
 - Complimentary Parking
- Special room rates for out-of-town guests

1 Hour Cocktail Reception Hosted Bar

Specializing in call liquors, red & white wine, imported & domestic beer
soft drinks, bottled waters, juices & mixers
(one bartender per 50 guests)

One Stationed Display Hors D'oeuvres

(please select one)

An elegant assortment of Imported and Domestic Cheeses
Artesian Breads, Crackers, Seasonal Berries
or

A colorful display of Prosciutto , Grilled Italian Vegetables
Roma Tomatoes & Mozzarella Salad, Assorted Olives, Whole Roasted Garlic
Cappicola, Soppressata, Cherry Peppers, Bread Sticks, and Toast Points

Wait staff to butler pass hors d'oeuvres

Please select two hors d'oeuvres
(based on four pieces per person)

Mini Quiche
Vegetable Egg Rolls
Vegetable Spring Rolls
Spanakopita
Cheese Stuffed Mushrooms
Pigs in a Blanket
Swedish Meatballs
Italian Meatballs

Salad

(Please select one)

(All salads served with warm homemade dinner rolls and creamy butter)

THE WEDGE SALAD

- Crisp Wedge of Iceberg Lettuce, Crumbled Blue Cheese, Crisp Smoked Bacon and Blue Cheese Dressing

CLASSIC CAESAR SALAD

- Chefs Classic Recipe of Crisp Romaine, Garlic Croutons, and Parmesan Cheese

GARDEN SALAD

- Fresh Crisp Lettuce Mix with a Variety of Seasonal Vegetables with your choice of Dressing

Entrée

(Please select up to two*)

Macadamia Crusted Chicken

Savory Vanilla Bean cream, Warm Drunken Pineapple and Sweet Potato Purée



Roasted Pork

Sautéed Onions and Fried Plantains

Key Lime Glazed Salmon

Grilled Pineapple Relish, Sweet Plantain Hash and Baby Vegetables

Plantain Crusted Mahi Mahi

Curry Coconut Sauce, Steamed Jasmine Rice and Baby Vegetables

Char Grilled Flat Iron Steak

In a Merlot Reduction with Truffle Potatoes and Roasted Shallots

Tuscan Roasted Chicken

In a Basil Cream Sauce with Herbed Fingerling Potatoes

Filet Mignon

In a Merlot Demi Glaze with Potato Hash and Grilled Asparagus \$2.00++Additional Per Person

Custom Designed Butter Cream Wedding Cake

Coffees & Hot Tea

\$69.00 per person

Above prices subject to 22% service charge & 7% sales tax

* An exact count of each entrée item is required 3 business days prior to your wedding. As well, a method of identification is required the night of the event.