

Metropolis Ballroom Wedding Package | 2017

Prices subject to change. Service charge and tax not included

Features

Located in the Heart of Downtown Arlington Heights

- Urban Environment
- Brick Sidewalks
- Unique Shops
- Harmony Park with Water Fountain
- Photo Opportunities
- Easy Access to Metra Train Station

Rooms

- Metropolis Ballroom
- Campbell Room
- Vail Room
- Harmony Suite
- Veranda

Contemporary Style

- Natural Lighting
- Vaulted Wood Beam Ceiling
- Exposed Brick
- Hardwood Floors

Accommodations

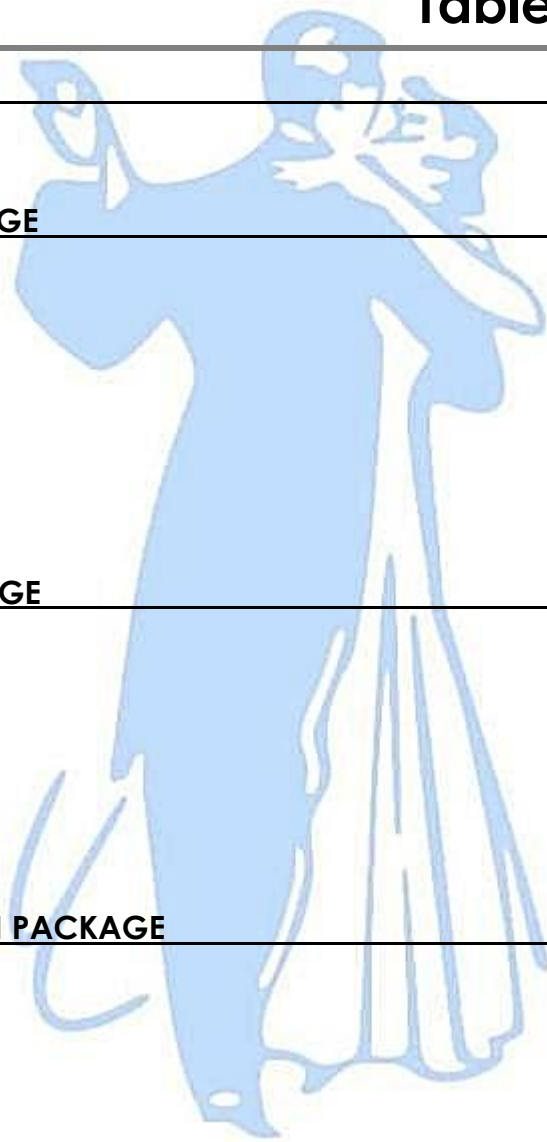
- Free Parking Garage
- Custom Floor Plans
- Personalized Service Staff
- Exquisite Culinary Experiences
- Private Entrance
- In-House Theater

Reception Styles

- Plated
- Family Style
- Stations
- A La Minute
- VIP Service



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Amenities

Hors D'oeuvres

hand-passed during your cocktail hour

Champagne Toast for Your Guests

presented in a fluted champagne glass

Five Course Menu

soup/appetizer, salad, intermezzo, main entrée with bread service selection and wedding cake

Open Bar

four hours select bar package of name brand liquors

Wine Service

served table side with meal service

Custom Wedding Cake

artistic design with flavorful options

Coffee Service- table side

freshly brewed regular and decaffeinated coffee and assorted tazo tea

Experienced Wedding Consultant

for your event planning needs

Event Captain

providing event and service staff coordination

Executive Chef

*creating the perfect menu
individual custom tasting*

Harmony Suite

exclusive bridal suite with complimentary butler service and private entrance to veranda and ballroom

Additional Services offered by Metropolis Ballroom

*invitations, centerpieces and decor design
specialty linens, lighting, chairs and place settings
limousine and valet service
photographer/videographer
orchestras, bands and dj's*



Beginning with Select Package Butler Passed Hors D'oeuvres

select three hot and/or cold hors d'oeuvres

Select Hot Hors D'oeuvres

Mini Fish Tacos

mini crisp tacos with grilled cod topped with pico de gallo, guacamole and crisp slaw served with sliced lime

Arancini

delicate risotto balls stuffed with prosciutto, fontina cheese with marinara on the side

Baked Artichoke Reggiano Crostini

marinated artichokes with grated parmesan reggiano cheese and fresh arugula on italian toast round

Herb Chicken and Brie Tartlets

tender grilled chicken breast with fresh herbs and rich brie cheese

Polenta Cake with Sausage

topped with a mushroom sauce

Beef Satay

tender strips of beef marinated in soy sauce, skewered and glazed with teriyaki

Bacon Wrapped Dates

dates stuffed with goat cheese, glazed with brown sugar and rolled in crushed almonds

Fire Roasted Tomato Soup Shooter

with a mini grilled cheese

Premium Hot Hors D'oeuvres

to substitute a select hors d'oeuvre with a premium hors d'oeuvre, add \$2.75 per guest
to add a premium hors d'oeuvre to your select package add \$5.25 per guest

Maryland Style Crab Cakes

tender lump maryland crab combined with chef inspired seasonings accompanied by a tangy remoulade sauce

Tequila Lime Shrimp

grilled shrimp marinated in tequila, tossed with a splash of lime and fresh cilantro

Lobster Medallions

presented in a tortilla cup topped with fruit salsa

Blackened Scallop

presented on a toast point and dressed with pepper sauce

Duck Wonton

duck marinated in olive oil, red onions, garlic and cilantro. presented in a wonton and topped with a plum wine sauce

Filet Mignon Poivre

filet mignon bites with cubed zucchini, topped with a poivre sauce and served on a spoon

Lamb Tikka Skewer

lamb cubes skewered with a tikka masala sauce

Braised Pork Belly

pan-seared pork belly with a maple glaze and peach relish

Select Cold Hors D'oeuvres

Shrimp Spring Roll

chilled poached shrimp rolled in a rice pilaf shell with micro greens, carrots, and napa cabbage topped with a thai peanut sauce

Sesame Beef Arugula Wrap

beef tenderloin marinated and rolled with arugula on a sesame pretzel stick, sprinkled parmesan and dressed in a remoulade sauce

Applewood Gorgonzola Roulade

applewood smoked chicken wrapped around prosciutto and gorgonzola cheese, cranberry aioli and garnished with a dried cranberry

Fresh Mozzarella Tomato Skewer

fresh mozzarella skewer with cherry tomatoes and fresh basil and pesto

Stuffed Zucchini Medallion

zucchini cup stuffed with a fresh shrimp salad

Deviled Egg Trio

a classic favorite deviled egg; including classic, sun-dried tomato & basil, and bacon & cheddar

BBQ Gulf Shrimp

tender shrimp marinated in bbq sauce, cilantro and pineapple juice and presented on a fried plantain crisp

Cucumber Salmon Tartar

crisp sliced cucumbers topped with smoked salmon tartar

Premium Cold Hors D'oeuvres

to substitute a select hors d'oeuvres with a premium hors d'oeuvres, add \$2.50 per guest
to add a premium hors d'oeuvre to your select package add \$5.25 per guest

Pastrami Smoked Salmon Latke

house smoked salmon over a crisp potato pancake with dill crème fraiche

Carpaccio Crostini

shaved beef tenderloin on an italian toast round with creamed horseradish, capers and red onion garnish

Blow Torched Ahi Tuna

served on a crispy wonton with bok choy, slaw, wasabi caviar and pickled ginger aioli

Lobster and White Asparagus Salad

fresh lobster and white asparagus salad in olive oil and lemon, served on a spoon

Caviar Toast Point

black hackelback caviar, minced red onion, egg whites and yolks topped with sour cream and micro greens on a rye toast point

Oyster Shooters

fresh oysters in a shot glass served with classic condiments

Taco Cup Ceviche

white fish ceviche served in a taco cup

First Course

Soup or Appetizer

select one

Chilled Soup

Tomato Lime Gazpacho with Yellow Pepper Puree

a soup from southern spain consisting of tomato, bell pepper, lime, cucumber and garlic creating a bountiful blend of flavors

Swirl Avocado Cucumber with Crème Fraiche

a refreshing combination of cucumber, herbs and a hint of spice with bite size avocado pieces enhanced with a crème fraiche monogram

Butternut Squash Soup

a refreshing combination of butternut squash and fresh herbs and spices

Watermelon Sangria

watermelon, mint, white wine and ginger combine to form a refreshing chilled soup. garnished with danish bleu cheese and star fruit

Hot Soup

Fire Roasted Tomato with a Basil Chiffonade

creamy vegetarian broth highlighted with sun-dried tomatoes and basil then roasted for a wonderful smoky taste

Russet Potato Leek with Applewood Smoked Bacon

the aroma of simmering leeks and potatoes combined with flavorful bacon makes this an appetizing soup

Creamy Smoked Chicken and Wild Mushroom

chicken simmered in a herb scented velouté and paired with wild mushrooms bring an earthy intense flavor to this soup

Italian Wedding Soup

tiny meatballs and pasta in chicken stock with onions, carrots, celery, spinach and pecorino romano

Lobster Bisque (\$2.00)

highly seasoned, smooth, creamy soup made with lobster tail

Shrimp and Roasted Corn Chowder (\$1.00)

creamy roasted corn is dressed up with shrimp, onion, bell peppers and light cream. this zippy chowder is chock-full of shrimp and vegetables

Traditional Minestrone

originally from northern italy this is a classic italian deep pot soup. this brightly colored fresh tasting soup makes the most of delicious summer vegetables

Cream of Carrot and Ginger

carrots, ginger, red onion, and olive oil in a creamy soup, topped with a drizzle of mozzarella sauce

Appetizers

Tequila Lime Marinated Jumbo Shrimp (\$1.50)

garnished with cilantro, served with shot of tequila

Marinated Antipasto Plate- Family Style

marinated mushrooms, artichokes, pickled vegetables and olives served aside genoa salami, capicola and fresh mozzarella cheese

Shrimp Cocktail (2.00)

tail on tiger shrimp with zesty cocktail sauce

Lolli Chop (2.00)

petit aussie lamb chop with mint demi-glaze

Traditional Snapper and Scallop Ceviche

garnished with freshly fried tri-colored tortilla chips

Traditional Pierogi

family recipe stuffed with farmers cheese and potato topped with buttered breadcrumbs

Homemade Italian Sausage Stuffed Eggplant

topped with shaved parmesan on a bed of zesty tomato diablo sauce

Lobster Torte (\$1.50)

topped with shaved parmesan on a bed of zesty tomato diablo sauce

Second Course

Salads

select one

*table side service add \$2.50 per guest

Field of Greens

spring mix with grape tomatoes, red onion and tarragon house dressing wrapped in english cucumber

Traditional Caesar Salad*

romaine leaves tossed in homemade anchovy dressing with shaved parmesan reggiano cheese and garlic croutons

Strawberry Fields

baby spinach topped with fresh sliced strawberries, red onions, toasted almonds and goat cheese with mixed berry vinaigrette

Port Poached Pear

pears soaked in port wine served over baby greens with maytag bleu cheese, candied walnuts and cabernet reduction vinaigrette

Lemon Champagne Caprese

vine ripe tomatoes, baby buffalo mozzarella, opal basil and lemon champagne vinaigrette

Warm Duck Salad (\$3.00)

muscovy duck pan seared and served medium rare, set atop a bed of field greens with brie cheese, nectarine and dressed with a warm plum wine vinaigrette. *suggested pairing with a sweet japanese plum wine*

Fresh Spinach Salad*

fresh baby spinach, eggs, red onion and bacon served with warm bacon dressing

Spiced Lime Fruit Salad

shredded romaine, radicchio and frisee with fresh seasonal fruits and a spiced lime vinaigrette

Kale Salad

kale, mandarin oranges, goat cheese and walnuts dressed in a citrus-maple vinaigrette

Grecian Village Salad

romaine lettuce, kalamata olives, tomatoes, onions, cucumbers, feta cheese, topped with pepperoncini and served with our homemade red wine vinaigrette

Arugula Salad

Arugula, cranberry, candied walnuts, and crumbled goat cheese tossed in a lemon and olive oil vinaigrette

Third Course

Intermezzo

select one

Lemon Sorbet garnished with a Lemon Slice

Watermelon with Blackberry infused Balsamic



Fourth Course- Entrées

Beef, Lamb, Pork and Veal

London Broil

seasoned, grilled and thinly sliced beef with a rich mushroom demi-glaze
\$114 per guest

Tenderloin Béarnaise

roasted beef tenderloin medallions topped with béarnaise sauce
\$120 per guest

Flank Steak Chimichurri

grilled steak with a garlic chimichurri
\$114 per guest

Beef Wellington

6 oz. filet mignon topped with liver pâté, truffles and peppercorn in a puff pastry and served with horseradish cream
\$153 per guest

Filet Mignon

grilled 7 oz. filet mignon served with onion marmalade and red wine demi
\$150 per guest

Lamb Chop Milanese

herb crusted roasted lamb chops on a bed of arborio rice, herbs and parmesan reggiano cheese
\$140 per guest

Pork Loin with Five Spice Apples

loin soaked in an asian brine overnight, then seasoned, seared, baked and topped with deglazed five spice apples compote
\$114 per guest

Pork Short Rib with Onion Ragout

braised short rib topped with a Mediterranean ragout
\$114 per guest

Veal Capprese

sautéed veal with sliced tomato confit and fresh mozzarella
\$112 per guest

Poultry Entrée

Chicken Breast Picatta

sautéed chicken breast with white wine lemon caper sauce
\$99 per guest

Chicken Lorraine

prosciutto, spinach and swiss cheese with a lemon herb sauce
\$105 per guest

Frenched Cut Chicken

herb crusted frenched cut chicken topped with a fire roasted red pepper sauce
\$106 per guest

Pan Seared Duck Breast

served with orange-cranberry gastrique
\$111 per guest

Chicken Breast Champagne

lightly floured chicken breast seasoned, sautéed and served with a divine sauce of rich chicken stock, cream and champagne
\$102 per guest

Chicken Vesuvio

marinated bone-in whole chicken pieces served with a white wine sauce infused with garlic, rosemary, and oregano
\$102 per guest



Seafood Entrée

Arctic Char with Herb Provencal Broth

fresh arctic char dressed with a provencal buttercream broth that's delicate and sweet
\$112 per guest

Macadamia Crusted Mahi-Mahi

a firm white fish with a sweet taste, hand-breaded with a macadamia nut crust and served with mango chutney
\$108 per guest

Lobster Thermidor

10 oz. lobster flavored with mushrooms, sherry wine, garlic, basil and tarragon
market price

Halibut with Escabeche Sauce

dressed with a spanish style escabeche sauce made with red and green peppers, onions, black olives, capers and tomatoes
\$114 per guest

Miso-Marinated Sea Bass with Beurre Blanc

filet marinated in mirin rice wine, white miso and sake, baked to an opaque center then topped with beurre blanc sauce
\$120 per guest

Chimichurri Sea Bass

placed on a bed of cilantro rice and topped with chimichurri bread crumbs
\$118 per guest

Sicilian Baked Cod

dusted with fresh italian seasonings, breadcrumbs, peanuts, and raisins, topped with a basil white wine sauce
\$105 per guest

Halibut Provencal

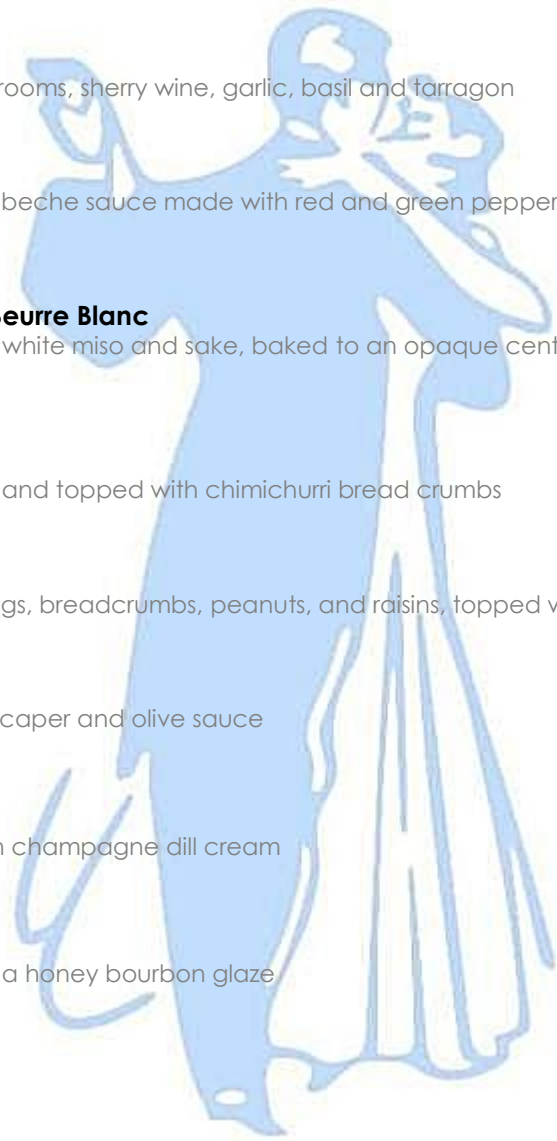
pan-seared halibut in a tomato, caper and olive sauce
\$114 per guest

Atlantic Salmon

pan roasted salmon dressed with champagne dill cream
\$110 per guest

Bourbon Smoked Salmon

char-grilled smoked salmon with a honey bourbon glaze



Vegetarian Entrée

Ricotta and Spinach Ravioli

ravioli filled with creamy ricotta cheese and fresh spinach

\$99 per guest

Vegetable Curry

south indian style curry with carrots, peppers, cauliflower, chick peas, sweet potatoes and spinach, braised in a vegetable coconut milk broth and served with a dill basmati rice

\$98 per guest

Asparagus Risotto

creamy risotto with asparagus butter and tips

\$95 per guest

Quinoa Cakes

crisp quinoa and black bean cakes served with a red pepper coulis

\$92 per guest

Rigatoni Primavera

rigatoni tossed in roasted garlic infused olive oil with fresh spring vegetables

\$97 per guest

Vegan Entrée

Portabella Mushroom

marinated mushroom stuffed with lemon hummus, sautéed spinach then garnished with diced red peppers

\$108 per guest

Quinoa Stuffed Pepper

peppers stuffed with quinoa and brown rice

\$99 per guest

Duet Entrée

Pepper Seared Filet and Chicken Breast Medallion

4 oz. filet with mushroom ragout paired with 4 oz. chicken breast dressed in a lemon shallot wine sauce

\$116 per guest

Frenched Cut Chicken and Stuffed Shrimp

herb crusted frenched cut chicken served with saffron sage beurre blanc accompanied by blue crab stuffed shrimp wrapped in bacon and served with mango relish

\$123 per guest

Grilled Veal Chop and Diver Scallop

bone in veal chop seasoned and grilled to perfection served with a diver scallop and drizzled with a truffled beurre blanc sauce

\$153 per guest



Vegetables

select one

Grilled Asparagus Bundles

grilled to perfection and presented in a carrot ribbon

Sautéed Vegetable Medley

sautéed zucchini, yellow squash, broccoli, cauliflower and bell pepper

Sautéed Spinach with Garlic

sautéed in olive oil garnished with diced red peppers

Broccoli Polonaise

broccoli with buttered and toasted breadcrumbs

Sautéed Broccolini

caramelized onions and parmesan cheese

Sugar Snap Peas and Baby Carrots

delicious sautéed baby carrots and sugar snap peas

Seasonal Root Vegetables

tender and sweet vegetables tossed with seasoning and olive oil

Crispy Brussel Sprouts

deep fried brussel sprouts with cherry tomatoes, red onion and applewood bacon tossed in a light honey mustard sauce

Batonette of Spring Vegetables

sautéed carrots, zucchini and yellow squash with garlic and olive oil

Green Beans Amandine

blanched and seasoned green beans mixed with toasted almonds and red pepper

Rainbow Carrots

organic heirloom carrots lightly seasoned

Sauteed Baby Carrots

baby carrots sautéed in peach schnopps

Bread Service

select one

- Assortment of Dinner Rolls and Flat Breads
- French Baguette
- Assortment of Pretzel Rolls, Raisin, Multi-Grain and Challah Bread

Starches

select one

Dauphinoise Potatoes

thinly sliced potatoes stacked in a pan and baked with a cream and swiss cheese mixture

Au Gratin Potatoes

sliced potatoes blanched and then baked in cheese sauce

Mediterranean Orzo with Sun-Dried Tomatoes and Spinach

consisting of sun-dried tomatoes, spinach, red pepper, artichoke, kalamata olives and feta cheese

Creamy Sun-Dried Tomato Polenta

sun-dried tomato, parsley, cream, butter and mixed diced vegetables

Wild Mountain Rice Pilaf

wild rice, long grain, brown rice. a perfect companion to poultry and seafood dishes

Tiger Duchess

garlic mashed and sweet potato piped into a colorful rosette

Duchess Potatoes

a mashed potato seasoned with fresh herbs, heavy cream and cheese, then piped into rosette

Chateau Potatoes

baby red skin potatoes quartered, seasoned and roasted

Horseradish Mashed Potatoes

horseradish and garlic mashed potatoes

Assortment of Spreads

select one

- Unsalted Butter
- Honey Butter
- Liver Pâté
- Olive Tapenade
- Sun Dried Tomato Spread
- Roasted Garlic Clove

Includes Four Hours of Select Open Bar
\$135 per guest

Displayed Hors D'oeuvres

select three
served during cocktail hour

International Cheese Board

gourmet selection of hand cut cheeses from the classic cheese crafters around the world with water crackers and flat breads

Vegetable Crudit 

arrangement of fresh market vegetables with lemon hummus and cracker bread

Fresh Sliced Fruit Array

an assortment of fresh sliced seasonal fruit served with raspberry yogurt dip

Baked Brie with Apples en Cro te

caramelized apples and brie cheese wrapped in puff pastry

BBQ Gulf Shrimp

tender shrimp marinated in barbeque sauce, cilantro and pineapple juice and presented on a fried plantain crisp

Antipasto Display

genoa salami, prosciutto and capicola, served with marinated artichokes, olives and cherry tomato mozzarella salad

Fresh Baked Artisan Breads

select one:
Spicy Orange Hummus with Pita
Spinach and Artichoke Dip with Flat Bread
Bruchetta with Crostini

Plated Salads

select one

Field of Greens

spring mix with grape tomatoes, red onion and house dressing, wrapped in english cucumber

Strawberry Fields*

baby spinach topped with fresh sliced strawberries, red onion, toasted almonds and goat cheese with mixed berry vinaigrette

Traditional Caesar Salad*

romaine leaves tossed in homemade anchovy dressing with shaved parmesan reggiano cheese and garlic croutons

Lemon Champagne Caprese

vine ripe tomatoes, baby buffalo mozzarella, opal basil and lemon champagne vinaigrette

Kale Salad

kale, mandarin oranges, goat cheese, and walnuts dressed in a citrus-maple vinaigrette

*table side service add \$2.50 per guest

Intermezzo

select one

Lemon Sorbet garnished with Lemon Slice

Watermelon with Blackberry Infused Balsamic



Entrées

select two

Beef and Pork

Hoisin Beef

grilled beef presented with soba noodles, broccoli florets and asian mushroom

Fire Roasted Beef Tenderloin Medallions

hand massaged with herbs and garlic and slow roasted, served with a red wine reduction sauce

Braciolo

breadcrumbs and parmesan cheese rolled into a tenderized flank steak and braised in marinara sauce

Pork Loin with Five Spice Apples

soaked in an asian brine overnight, seared and baked then topped with a deglazed five spice apples compote

Poultry

Chicken Tangine

moroccan-style chicken stew with tomatoes, onions and cauliflower topped with apricots and toasted almonds

Jerk Spice Chicken

spicy chicken presented with refreshing roasted pineapple chutney and fried plantain crisps

Chicken Vesuvio

traditionally prepared with garlic, rosemary and white wine

Chicken Marsala

tender chicken breast sautéed and served with a sweet marsala and mushroom sauce

Seafood

Citrus Encrusted Salmon

salmon coated with a sweet citrus blend, toasted orange zest, brown sugar, and maple

Baked Cod Cacciatore

lemon scented fresh cod, baked and topped with kalamata olives, capers, peppers and basil in a light tomato white wine sauce

Italian Grilled Sea Bass (\$5.50)

dressed with traditional parmesan cheese, basil, oregano and lemon juice

Pasta

select one

Rigatoni Primavera

rigatoni tossed in a light roasted garlic cream sauce with fresh seasonal vegetables

Gnocchi with Vodka Sauce

potato dumplings served with a rich vodka sauce topped with diced pancetta

Ravioli Arrabiata

filled with ricotta cheese then topped with crumbled sausage, red beets and finished with spicy arrabiata sauce

Penne Pasta

grilled chicken medallions over penne pasta sautéed with baby spinach, oven roasted tomatoes, garlic, olive oil and white wine

Vegetables

select one

Grilled Asparagus Bundles

grilled to perfection and presented in a carrot ribbon

Sautéed Vegetable Medley

sautéed zucchini, yellow squash, broccoli, cauliflower and bell pepper

Zucchini Corn Parmesan

grilled zucchini and corn dusted with parmesan cheese

Broccoli Polonaise

broccoli with buttered and toasted breadcrumbs

Sautéed Broccolini

caramelized onions and parmesan cheese

Sugar Snap Peas and Baby Carrots

delicious sautéed baby carrots and sugar snap peas

Seasonal Root Vegetables

tender and sweet vegetables tossed with seasoning and olive oil

Batonette of Spring Vegetables

sautéed carrots, zucchini and yellow squash in garlic and olive oil

Crispy Brussel Sprouts

deep fried brussel sprouts with cherry tomatoes, red onion and applewood bacon in a light honey mustard sauce

Herb Grilled Vegetables

seasonal vegetables grilled and topped with olive oil and light seasoning

Julienned Carrots and Zucchini

peeled carrots cut into strips, cooked, and tossed with butter and zucchini

Bread Service

select one

- Assortment of Dinner Rolls and Flat Breads
- French Baguette
- Assortment of Pretzel Rolls, Raisin, Multi-Grain and Challah Bread

Starches

select one

Dauphinoise Potatoes

thinly sliced potatoes stacked in a pan and baked with a cream and swiss cheese mixture

Au Gratin Potatoes

sliced potatoes blanched and then baked in cheese sauce

Mediterranean Orzo with Sun-Dried Tomatoes and Spinach

consisting of sun-dried tomatoes, spinach, red pepper, artichoke, kalamata olives and feta cheese

Creamy Sun-Dried Tomato Polenta

sun-dried tomato, parsley, cream, butter and mixed diced vegetables

Wild Mountain Rice Pilaf

wild rice, long grain, brown rice. a perfect companion to poultry and seafood dishes

Tiger Duchess

garlic mashed and sweet potato piped into a colorful rosette

Duchess Potatoes

a mashed potato seasoned with fresh herbs, heavy cream and cheese, then piped into rosette

Chateau Potatoes

baby red skin potatoes quartered, seasoned and roasted

Baked Sweet Potato

savory sweet baked potato

Assortment of Spreads

select one

- Unsalted Butter
- Honey Butter
- Liver Pâté
- Olive Tapenade
- Sun-Dried Tomato Spread
- Roasted Garlic Clove

Includes Four Hours of Select Open Bar
\$162 per Guest

Hors D'oeuvres Station

select three

Shredded Duck Quesadillas*

flour tortillas filled with tender grilled duck, cilantro, scallions and melted jack cheese finished with a bosc pear relish

Carved Mini Lamb Chops*

herb marinated lamb racks, grilled and then sliced to order, served with garlic au jus, zinfandel demi-glaze and a rosemary red pepper salsa

Calamari Antipasto

grilled calamari tossed with garlic, olive oil and white wine alongside fresh tomatoes, pepperoncini, black olives and scallions

Baked Brie with Apples en Croute

caramelized apples and brie cheese wrapped in puff pastry

Asparagus and Prosciutto Crepes

blanched asparagus with prosciutto inside a crepe with boursin cheese

*chef attendant included

Salad Service

select one

tossed at table side stations and served with fresh artisan breads and unsalted butter

Traditional Tossed Mixed Greens

fresh romaine and head lettuce with shredded carrots, cucumbers, cherry tomatoes, cheddar cheese and croutons, served along with a choice of our house, balsamic vinaigrette or bleu cheese dressing

Chopped Salad

chopped crisp lettuce, tomatoes, english cucumbers and bacon with ditalini pasta and gorgonzola cheese with a zesty italian dressing

Quinoa Salad

quinoa, arugula, dried cranberries, grape tomatoes tossed in a lemon and olive oil dressing and topped with parmesan cheese

Traditional Caesar Salad

romaine leaves tossed in anchovy dressing with shaved parmesan reggiano cheese and garlic croutons

Thai Salad

shredded napa cabbage, iceberg and romaine tossed with roasted peanuts, carrots, cucumber, bean sprouts, cilantro and wonton chips, tossed with ginger-lime dressing

Watermelon Arugula

diced watermelon, arugula, candied pistachios and goat cheese with a pistachio vinaigrette

Intermezzo

select one

Lemon Sorbet garnished with a Lemon Slice

Watermelon with Blackberry infused Balsamic



Chef Attended Action Stations

select three

From the Carving Board

select one

Herb Crusted Beef Tenderloin

hand rubbed beef tenderloin carved and served with creamed horseradish and red onion marmalade

Leg of Lamb

roasted with a dijon crust, caramelized shallots and rosemary infused demi

Whole Roasted Turkey

served with pan gravy and cranberry-pecan chutney

Slow Roasted Pork Loin

plum sauce and blackberry sage demi-glaze

Pasta Station

Pasta

select two

linguini, fettuccini, cavatappi, penne, meat tortellini, spaghetti, butternut squash ravioli or portobello mushroom ravioli

Sauces

select three

alfredo, bolognaise, marinara, vodka, arrabiata sauce, aglio e olio, or pesto sauce

Ingredients

select four

sausage, grilled chicken and shrimp, sautéed spinach, sun-dried tomatoes, mushrooms, onions and red peppers, green peppers, english peas, squash medley and green olives

Stir Fry Station

includes: chicken, shrimp, beef and tofu

assorted vegetables including: pea pods, bamboo shoots, mushrooms, napa cabbage, red pepper, onions, garlic, ginger, cashews, water chestnuts, bok choy and sprouts

fried rice and glass noodles

choose two sauces: teriyaki, thai peanut sauce, hot garlic chili sauce and sweet & sour

Fajita Station

includes: marinated chicken and steak

sautéed assorted vegetables including: tomatoes, red and green peppers, onions, garlic and fire roasted salsa served with flour tortillas and shredded lettuce, guacamole and sour cream

Risotto Station

shrimp, mushroom, zucchini, green peas, cream of asparagus, grilled chicken, diced tomato

Frutti Di Mare

linguine pasta in a light tomato sauce, tossed with clams, mussels, scallops and shrimp



Vegetables

select one

Grilled Asparagus Bundles

grilled to perfection and presented in a carrot ribbon

Sautéed Vegetable Medley

sautéed zucchini, yellow squash, broccoli, cauliflower and bell pepper

Zucchini Corn Parmesan

grilled zucchini and corn dusted with parmesan cheese

Broccoli Polonaise

broccoli with buttered and toasted breadcrumbs

Sautéed Broccoli

caramelized onions and parmesan cheese

Sugar Snap Peas and Baby Carrots

delicious sautéed baby carrots and sugar snap peas

Seasonal Root Vegetables

tender and sweet vegetables tossed with seasoning and olive oil

Batonette of Spring Vegetables

sautéed carrots, zucchini and yellow squash in garlic and olive oil

Crispy Brussel Sprouts

deep fried brussel sprouts with cherry tomatoes, red onion and applewood bacon in a light honey mustard sauce

Italian Grilled Vegetables

grilled seasonal vegetables dusted with parmesan cheese

Bread Service

select one

- Assortment of Dinner Rolls and Flat Breads
- French Baguette
- Assortment of Pretzel Rolls, Raisin, Multi-Grain and Challah Bread

Starches

select one

Dauphinoise Potatoes

thinly sliced potatoes stacked in a pan and baked with a cream and swiss cheese mixture

Au Gratin Potatoes

sliced potatoes blanched and then baked in cheese sauce

Mediterranean Orzo with Sun-Dried Tomatoes and Spinach

consisting of sun-dried tomatoes, spinach, red pepper, artichoke, kalamata olives and feta cheese

Creamy Sun-Dried Tomato Polenta

sun-dried tomato, parsley, cream, butter and mixed diced vegetables

Wild Mountain Rice Pilaf

wild rice, long grain, brown rice. a perfect companion to poultry and seafood dishes

Tiger Duchess

garlic mashed and sweet potato piped into a colorful rosette

Duchess Potatoes

a mashed potato seasoned with fresh herbs, heavy cream and cheese, then piped into rosette

Chateau Potatoes

baby red skin potatoes quartered, seasoned and roasted

Assortment of Spreads

select one

- Unsalted Butter
- Honey Butter
- Liver Pâté
- Olive Tapenade
- Sun-Dried Tomato Spread
- Roasted Garlic Clove

Wedding Cake

Select Package

included in package

Cake

white, chocolate, yellow or marble cake

Filling

fruit preserve, butter cream and custard filling

Frosting

smooth butter cream frosting

Cupcake Displays Available

prices may vary

Additional Distinctive Touches to Indulge Your Guest

Homemade Ice Cream

vanilla bean or double chocolate ice cream served with your custom wedding cake

\$3.95 per guest

\$4.95 per guest with seasonal berries

Sweet Table

a lavish, elegant display of handmade continental pastries, assorted pies, opera cakes, cookies (peanut butter, chocolate chunk and oatmeal) and chocolate-dipped fresh fruits

\$16 per guest

Deluxe Sweet Table

european pastries, chocolate-dipped fresh fruit, premium tarts, a variety of 10" tortes, opera cakes, cheesecakes, gourmet pretzels, nut brittle and fudge squares

\$25 per guest

Chocolate Fountain

select one flavor: dark, milk or white chocolate

select four sweets for dipping: pound cake, marshmallows, biscotti, graham crackers, pretzels, oreos, fresh pineapple, strawberries or bananas

\$14 per guest

Chantilly Coffee Display

freshly brewed regular and decaffeinated coffee with our gourmet selection of fine teas, whipped cream, sugar cubes, chocolate shavings, orange twists and cinnamon sticks

\$4.50 per guest

Chef-Attended Flambé Station

Mixed Berry Crepes Jubilee

tender crepes browned and flamed with orange zest and brandy topped with macerated fresh berries and a dollop of grand mariner whipped cream

\$9 per guest

Bananas Fosters

caramelized bananas flamed with rum, brown sugar and banana liqueur served with handmade vanilla ice cream

\$9 per guest

Premium Package

prices may vary

Cake

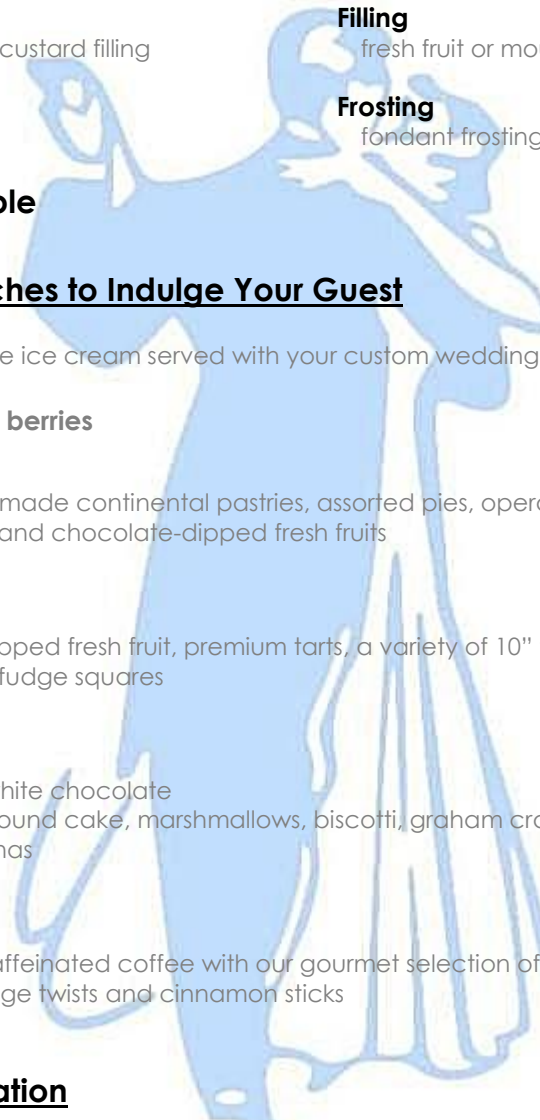
velvet, carrot cake or banana

Filling

fresh fruit or mousse filling

Frosting

fondant frosting



Late-Night Snack

select one

Hotdog Cart

\$12.00 per guest

jumbo hot dogs and gourmet style buns served with all the traditional toppings (mustard, ketchup, onion, tomato, relish, sport peppers and celery salt)

Popcorn Cart

\$8.00 per guest

theater style popcorn served with melted butter and salt

S'mores Station

\$12.00 per guest

roast your own marshmallows and create your perfect s'more with graham crackers and dark and milk chocolate

Mac and Cheese

\$10.00 per guest

cavatappi and macaroni pasta, with a selection of cheese: smoked gouda, jack cheddar mix, swiss and cheddar, add inn bacon, buffalo chicken, barbeque pork, shrimp, diced red onion, broccoli, jalapenos or tomatoes

Gelato Sundae Station

\$13.00 per guest

vanilla bean and double chocolate gelato with toppings to include: hot fudge, strawberry and caramel sauces, fresh whipped cream, lavender fudge squares, candied walnuts and maraschino cherries

Omelet Station

\$12.00 per guest

two egg omelets made to order with your choice of ingredients to include; tomato, green onion, mushroom, fresh pepper medley, spinach, ham and sausage

Flatbread Pizza

\$11.00 per guest

choose from two of the following:
pesto, chicken and grilled vegetables
barbeque pork or barbeque chicken with smoked buffalo mozzarella
goat cheese with roasted red and yellow peppers
margherita style

Mini Burgers and Fries

\$12.00 per guest

our fresh hand smashed mini-burger patties grilled to perfection with lettuce, tomato, mustard and ketchup, served alongside crispy french fries

Beignet Station

\$11.00 per guest

fried dough rolled in a choice of powdered sugar or cinnamon sugar, topped with choice of chocolate ganache or caramel

Bacon Bar

\$14.00 per guest

bacon three ways: regular applewood smoked, chocolate dipped and sugar glazed

Plated Desserts

Seasonal Crème Bruleé

classic crème brulee, finished with a caramelized sugar top and seasonal berries

\$9.25 per guest

Turtle Cheesecake

chocolate and caramel cheesecake with chantilly cream and melba sauce

\$10.25 per guest

Chocolate Tiramisu

ladyfingers dipped in espresso and marcela wine then layered with a mascarpone cheese and semi-sweet chocolate mixture topped with cocoa powder

\$9.75 per guest

Apple Gallatte

caramelized apples in a puff pastry with cinnamon ice cream

\$9.50 per guest

Mousse Trio

dark chocolate, white chocolate and wild berry mouse infused with passion fruit

\$10.25 per guest

Flourless Chocolate Torte with Espresso Ice Cream

fudge cake with brown sugar, fudge dust with lavender caramel fudge squares and espresso ice cream

\$11.25 per guest

Espresso Cappuccino Station

attractively displayed espresso machine brewing fresh regular and decaffeinated espresso-based beverages, cappuccino, hot chocolate, mochas and a variety of flavorings served by a professional barista

\$14.00 per guest (150 guest minimum)



Select Brands Liquor Package

absolut vodka, bacardi light rum, malibu rum, myers dark rum, christian brothers brandy, jim beam whiskey, seagrams 7, johnnie walker red, jameson, dewars white label scotch, beefeaters gin, southern comfort, jose cuervo, amaretto, kahlua, bailey's original, tia maria
select bottled beers, house wine varietals and soft drinks

Select Upgrades

Premium Beer Package

import and craft beer selections including blue moon, samuel adams, revolution varieties

\$4.00 per guest

After Dinner Drink Package

frangelico, bailey's original, bailey's mint, kahlua, starbucks liqueur, di saronno amaretto, godiva chocolate liqueur, godiva white chocolate liqueur, tia maria, chambord, grand marnier

One Hour \$5.00 per guest

Two Hours \$9.00 per guest

Premium Brands Liquor Package

Includes: select brands liquor package
after dinner drink package
premium beer package

including the following: ketel one and grey goose vodka, captain morgan, makers mark, crown royal, johnnie walker black label, j&b, jack daniels whiskey, Tanqueray gin, courvoisier vsop, bombay sapphire, patron silver tequila, chambord and grand marnier

imported and domestic bottled beers, house wine varietals and soft drinks

\$9.00 per guest

Trendy Options

Specialty Drink

a personalized specialty cocktail from the liquors above, your recipe or ours, butler-passed or offered as a special treat at the bar

customized price

Martini Bar

a trendy, trio of made-to-order martinis

customized price

Ice Luge

your specialty drink served through a custom-sculpted ice luge

customized price

*\$180.00 Bartender Fee: All Packages under 100 guests

*\$180.00 Bartender Fee: All Consumption or Cash Bars

No shots will be served

Select Wines

Cupcake Chardonnay, California	\$28
full and elegant, flavors of vanilla and bright citrus	
Cupcake Sauvignon Blanc, California	\$28
rich and soft with citrus and gooseberry hints	
Cupcake Pinot Grigio, California	\$28
full and complex with flavors of pineapple and citrus	
Cupcake Riesling, California	\$28
sweet, clean and bright with flavors of citrus	
Cupcake Merlot, California	\$28
full and smooth with flavors of red cherry and cocoa	
Cupcake Cabernet Sauvignon, California	\$28
rich and robust with flavors of blackberry and oak	
Cupcake Pinot Noir, California	\$28
soft and elegant with ripe berry and spice flavors	
Cupcake Moscato, California	\$28
light and sparkling, bursting with fruit fragrance and flavor	
Cupcake Prosecco, California	\$28
clean with flavors of white peach, citrus, melon and toasted brioche	
J Rogét Brut, California	\$26
dry, refreshing, crisp hints of fresh apples with lemon zest	

Premium Wines

14 Hands Chardonnay, California	\$29
on the palate, flavors of apples and pears are repeated with touches of sweet oak and spice	
Ruffino Pinot Grigio, Italy	\$36
fresh and fragrant, yet complex, showing refined notes of sage and mint, with a nice touch of minerality	
Bluefield Riesling, Germany	\$27
delicious mineral and flinty fruit flavors form a juicy mid-palate, balanced with crisp refreshing acidity and a sweet, lingering finish	
Casa Lapostolle Sauvignon Blanc, Chile	\$36
grapefruit, melon and ripe fruit flavors and of style and elegance with its varietal smoky-flinty taste	
Parducci Pinot Noir, Italy	\$35
elegant, fresh fruit flavors enlivened by zesty baking spice	
Castle Rock Pinot Noir, Central Coast	\$36
aromas of cherry, tea and herbal spice, on the palate, the wine gives flavors of black cherry, plum and spice	
Diseno Malbec, Argentina	\$32
bold rich and intense with blackberry fruit flavors, slightly spicy with a lingering finish	
14 Hands Merlot, California	\$28
flavors of blackberries, raspberries and cherries are enhanced by a plush mouth feel	
14 Hands Cabernet Sauvignon, California	\$28
intense aromas of berries and spice, while a hint of bramble lingers in the background	
Santa Rita Reserve Cabernet Sauvignon, Chile	\$43
citrus, peaches and apricots aged in oak that imparts just a touch of smooth vanilla and smokiness, dry, crisp and fresh	
Gabbiano Chianti, Italy	\$30
medium ruby red colour; aromas of red cherry, dried herbs, nuanced by vanilla notes; dry, medium-bodied, velvety tannins, displaying flavours of liquorice, spice and red cherries on the finish	
Freixenet Cordon Negro Brut, Spain	\$38
35% macabeo, 25% xarel-lo, 40% parellada, a cava with a fresh, fruity style and a lingering aroma	

Super Premium Wines

Wild Horse Chardonnay, California	\$50
flavors of crisp green apple and bosc pear are beautifully complemented by subtle notes of vanilla, caramel and toasted oak	
Wild Horse Merlot, California	\$50
on the palate the flavors are dominated by ripe berry and mocha, a supple, spicy mouth feel leads to a long finish	
Castle Rock Chardonnay, Central Coast	\$24
rich, ripe and fruity character with a delicious blending of vanilla, pear, citrus and melon flavors	
Brancott Sauvignon Blanc, New Zealand	\$49
gooseberry flavors meld well with fresh capsicum and underlying nectarine and passion fruit flavors	
Penfolds Koonunga Merlot, Australia	\$54
flavors of plum and mulberry across sweet, succulent mid-palate that finishes with even, soft, talc-like tannins	
Penfolds Koonunga Hill Cabernet Sauvignon, Australia	\$54
dark cabernet fruits and tomato leaf aromas combine with complex notes of spice, nutty oak and black olive	
Folie à Deux Ménage à Trois Red, California	\$50.19
fresh, ripe, jam like fruit that is the calling card of california wine	
Mumm Napa Brut Prestige, Napa Valley	\$62.50
touches of vanilla and melon, with firm acid and crisp structure, medium bodied, with excellent mousse and a rich lingering finish	
Mionetto Prosecco, Italy	\$49
prosecco is known throughout italy as "the welcome wine," all are refreshing, with a food-friendly low alcohol content (around 11%)	

Reserve Selections

Santa Margherita Pinot Grigio, Alto Adige	\$76
intense aroma and dry flavor with pleasant green apple aftertaste	
Ruffino Riserva Ducale, Tuscany	\$76
violet, cherry and plum aromas and hints of white pepper	
Franciscan Oakville Estate Cabernet Sauvignon, Napa Valley	\$84
flavors of cassis, coffee and toasted oak with a well-structured body	
Wild Horse Merlot, California	\$69
on the palate, the flavors are dominated by ripe berry and mocha, a supple, spicy mouth feel leads to a long finish	
Kim Crawford Sauvignon Blanc, New Zealand	\$52
characters of cut grass and tropical fruits are dominant on the nose, flavors of passion fruit, gooseberry and subtle herbaceousness	
Erath Pinot Noir, Oregon	\$58
bright berry fruit aromas, elegant texture, smooth lingering finish	
Moët & Chandon Imperial, France	\$187
a bouquet of fresh cut flowers and hazelnut, smooth and peachy on the palate	
Veuve Clicquot Yellow Label, France	\$207
rich on the nose and palate, with almond croissant and suggestions of calvados in the aroma flavor	
Dom Perignon, France	\$305
a fresh nose aromas, blending hints of angelica, dried flowers, pineapple, coconut, cinnamon, cocoa and tobacco	