

# 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**

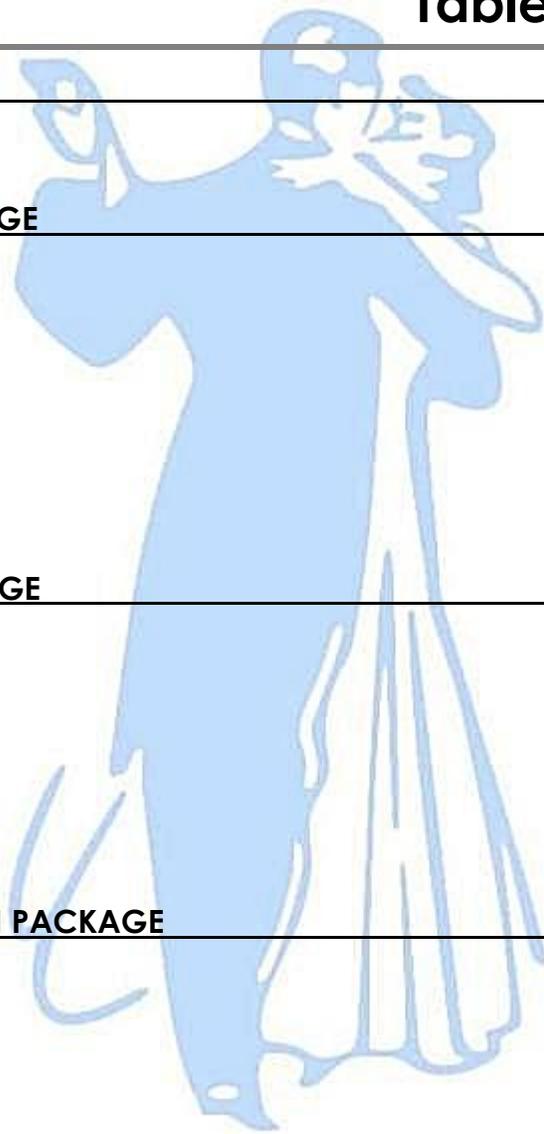
- Free Parking Garage
- Custom Floor Plans
- Personalized Service Staff
- Exquisite Culinary Experiences
- Private Entrance
- In-House Theater

### **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**

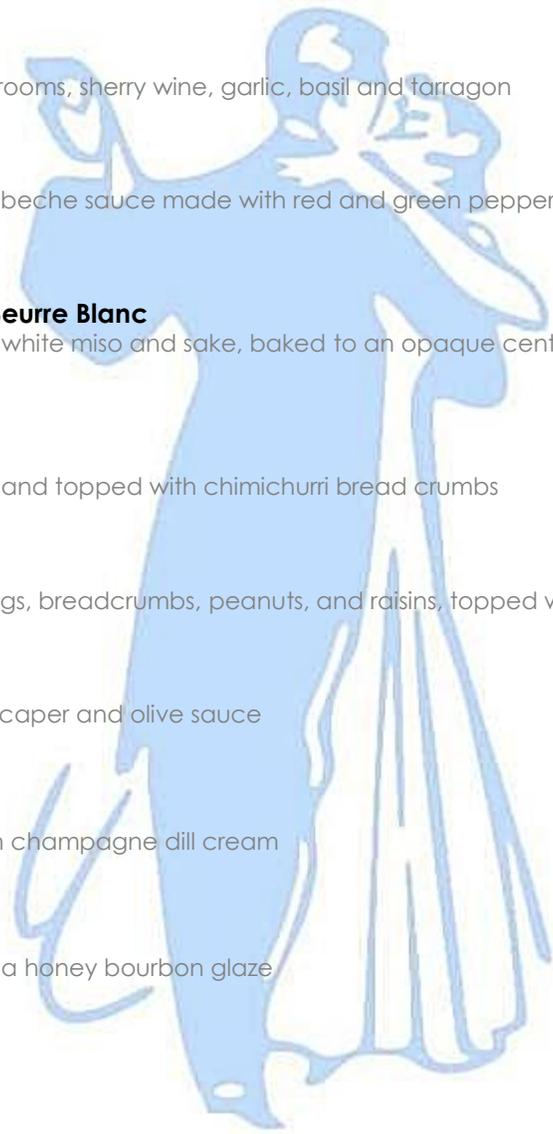
pan-seared halibut in a tomato, caper and olive sauce  
**\$114 per guest**

### **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**

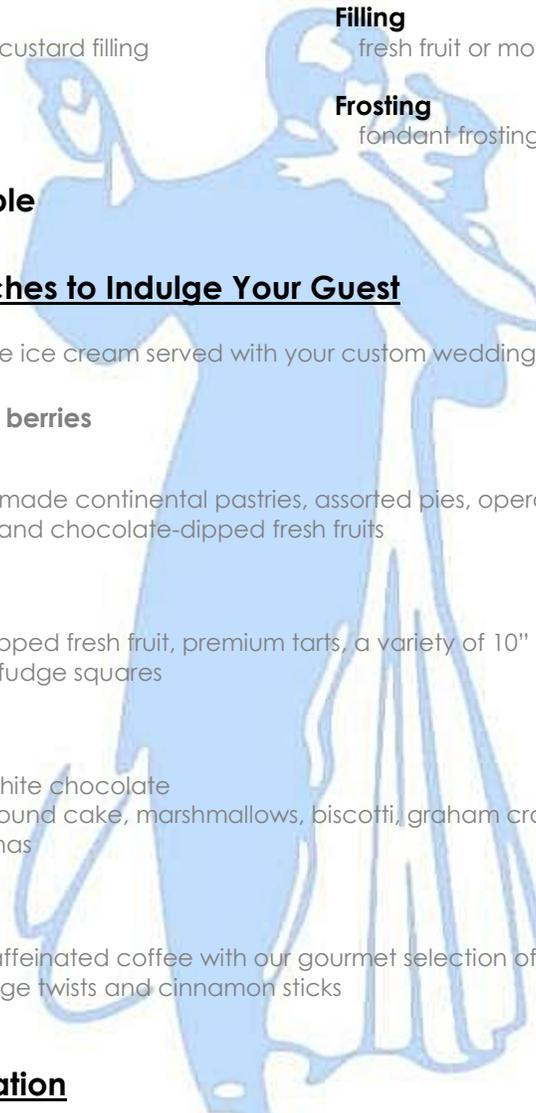
velvet, carrot cake or banana

#### **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

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

## Premium Wines

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

## Super Premium Wines

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

## Reserve Selections

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