

Wedding Dinner Buffet

Imported and Domestic Cheese Display with Fresh Berries, Grapes and Assorted Crackers

Blended Fresh Greens served with a Condiment Display of
Tomato, Cucumber, Carrots, Red Onion, Garlic-Herb Croutons and Parmesan Cheese
Dressing selections: Blue Cheese, Ranch, Italian and Basil-Balsamic Vinaigrette

Entrée Selections

Pecan-glazed Chicken Breast with Roasted Shallot Sauce
Grilled Chicken with Poblano Pepper Sauce
Pan-seared Salmon with Orange-Chipotle Cream
Grilled Red Snapper with Black Bean Salsa
Grilled Marinated London Broil with Blue Cheese Wine Sauce
Rosemary-dusted Pork Loin with Jalapeno Cranberries
Carved Top Round of Beef, Roast Pork Loin, Turkey Breast or Honey-glazed Ham
Chef's Medley of Fresh Seasonal Vegetables
Choice of Garlic Mashed Potatoes Crowns, Roasted Red Bliss Potatoes, Potato-Leek Tart or Festival Rice
Dinner Rolls and Butter
Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea

Wedding Reception Packages

Package #1

Imported and Domestic Cheeses with Assorted Crackers
Fresh Seasonal Fruit Display with Poppyseed Dipping Sauce
Chicken Tenders with Honey Mustard and Barbeque Sauces
Southwestern Meatballs in Chipotle Cream
Assorted Mini Croissant Sandwiches featuring:
Ham and Swiss Cheese with Dijon Mustard
Tuna Nicoise Salad
Grilled Vegetables with Balsamic Vinaigrette
Smoked Chicken Salad with Dried Cranberries and Toasted Pecans

Package #2

Imported and Domestic Cheeses with Assorted Crackers
Fresh Seasonal Fruit Display with Poppyseed Dipping Sauce
Fresh Vegetable Crudite Display with Herb Dip
Fried Popcorn Shrimp with Classic Cocktail Sauce
Southwestern Meatballs in Chipotle Cream
Smoked Salmon Roulades with Cilantro Cream Cheese
Chicken Sate with Spicy Toasted Pecan Sauce
Oysters Rockefeller
Coconut Shrimp with Orange Compote

Package #3

Imported and Domestic Cheeses with Assorted Crackers
Fresh Seasonal Fruit and Mixed Berry Display
Grilled Shrimp Skewers with Orange Mescal Glaze
Miniature Crab Cakes with Pico de Gallo Cream
Carolina Barbeque Baby Back Ribs
Carved Top Round of Beef with Silver Dollar Rolls
Served with Au Jus, Honey-Horseradish Sauce and Whole Grain Mustard

Wedding Brunch & Lunch Buffet

Fresh Seasonal Fruit Display with Poppyseed Dipping Sauce

Blended Fresh Greens served with a Condiment Display of
Tomato, Cucumber, Carrots, Red Onion, Garlic-Herb Croutons and Parmesan Cheese
Dressing selections: Blue Cheese, Ranch, Italian and Basil-Balsamic Vinaigrette

Breakfast Entrées

Southwestern Frittata with Red and Green Bell Pepper, Onions, Cheddar and Jack Cheese and Fresh Salsa

Quiche Lorraine or Quiche Florentine

Belgian Waffles with Whipped Butter, Maple Syrup and Peach Melba

Texas Burritos Scrambled Eggs, Chorizo, Bell Pepper, Onion, Jack Cheese and Fresh Salsa

Lunch Entrées

Grilled Chicken Saltimbocca

Stuffed Chicken Breast with Wild Rice and Dried Berries

Herb crusted Tilapia with Lemon-Caper Sauce

Honey-Chipotle Brushed Salmon with Mango Salsa

Tortellini Primavera with Fresh Vegetables, Basil Oil and Parmesan Cheese

Roast Pork Loin with Poblano Mustard

Grilled Marinated London Broil with Mushroom Sauce

Chef's Medley of Fresh Seasonal Vegetables

Choice of Garlic Mashed Potatoes Crowns, Roasted Red Bliss Potatoes, Potato-Leek Tart or Festival Rice

Breakfast Breads, Rolls & Butter

Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea

Beverages

Full Bar Plan

Full Bar Plans Range from 2 - 5 Hours and include a choice of House, Call or Premium Liquor

Full Bar Plans Include

A selection of House, Call or Premium Brands Liquors, House Wines, Domestic Beer, Soft Drinks & a Coffee Station

House Brands Include McCormick Vodka, Gordon's Gin, Old Crow Bourbon, Castillo Rum,
De Los Dorados Tequila & Usher's Scotch

Call Brands Include Stolichnaya, Absolut, Beefeater, Tanqueray, Jack Daniels, Seagram's VO, Myer's Dark,
Cuervo Gold, Dewar's & J&B

Premium Brands Include Grey Goose, Chopin, Bombay Sapphire, Tanqueray Ten, Makers Mark, Crown Royal,
Appleton Estate, Cuervo 1800 & Johnnie Walker Black, Chivas Regal, Baileys, Kahlua, Amaretto & Grand Marnier

+Denotes an 18% Service Charge will be added to the price. Prices are subject to change.

Wine & Beer Plans

Wine and Beer Plans range from 2 - 5 Hours and Include Salmon Creek Winery Chardonnay, Cabernet Sauvignon & Merlot,
Beringer White Zinfandel, Domestic Beer & Soft Drinks