

Wedding Packages

(150 Person Minimum)

The Premier

2 Hot Seafood

2 Cold Seafood

2 Hot Assorted Appetizers

3 Cold Assorted Appetizers

1 Carving Station Item

\$30 per person

Plus 9% Sales Tax and 20% Labor Charge
(3 Hour Serving Time)

The Gourmet

1 Hot Seafood

1 Cold Seafood

3 Hot Assorted Appetizers

3 Cold Assorted Appetizers

1 Carving Station Item

\$25 per person

Plus 9% Sales Tax and 20% Labor Charge
(3 Hour Serving Time)

All food items set up in chaffing dishes or platters.
This price includes food served for 3 hours.
Any rentals are at an additional cost.

Suggested Menu Items

Hot Seafood

- Crabmeat Dip with Toast Rounds
- Crabmeat Stuffed Artichoke Bottoms
- Crabmeat Stuffed Mushrooms
- Mini Crab Cakes with Herb Aioli
- Crawfish Cardinal with Toast Rounds
- Crawfish in a Cream Sauce with Bowtie Pasta
- Seafood (crawfish, shrimp, & crabmeat) in cream sauce with Penne Pasta

Premier Package Exclusive:

- Bacon Wrapped Shrimp with Mango Salsa

Cold Seafood

- Smoked Salmon Terrine with Traditional Accompaniments and Toast Points
- Smoked Salmon Wrapped Asparagus with Dijon Mustard Sauce
- Smoked Salmon Dip with Toast Points
- Smoked Trout Pate with Toast Points
- Shrimp or Crawfish Cheesecake served with Crackers
- Shrimp with Cream Cheese & Pesto with Toast Rounds
- Cocktail Shrimp with Twin Remoulade Sauces
- Marinated Crab Claws

Premier Package Exclusives:

- Lump Crabmeat with Cream Cheese and Pesto served with Toast Rounds***
- Smoked Seafood Display featuring Salmon, Trout, Mackerel, Shrimp, Mussels, & Scallops

Hot Assorted Appetizers

- Grilled Pork Tenderloin with Horseradish Cream Sauce and Rolls
- Grilled Gourmet Sausages with Dipping Mustards
- Southwest Ground Beef Dip with Tortilla Chips
- Chicken in a Pesto Cream Sauce with Bowtie Pasta and Parmesan Cheese
- Chicken & Artichokes in a Cream Sauce over Bowtie Pasta
- Chicken Piccata Bites with Lemon Cream Dipping Sauce
- Blackened Chicken Tenders with Jack Daniels Barbeque Sauce
- Grilled Chicken Pasta with Sun-Dried Tomatoes, Spinach And Herbs
- Assorted Mini Quiches
- Hot Spinach & Artichoke Dip with Tortilla Chips

Premier Package Exclusive:

- Grilled Rib Eye Bites Topped with Melted Blue Cheese***

Cold Assorted Appetizers

- Steamed Asparagus with Spicy Dill Dipping Sauce
- Haricot Verts (baby green beans) with Blue Cheese
- Belgian Endive with Blue Cheese and Toasted Pecans
- Blue Cheese Cheesecake served with Gourmet Crackers
- Feta Torte – Layered Feta Cream Cheese Spread with Sun-dried Tomatoes & Toasted Pecans served with Toast Rounds
- Roasted Corn Guacamole with Tortilla Chips
- Steamed Marinated Vegetables with Dill Sauce
- Assorted Cheese and Fruit Display with Crackers
- Raw Vegetable Display with Dill Dipping Sauce & Hummus
- Bruschetta of Thyme infused Cherry Tomatoes with Shaved Parmesan and Balsamic Syrup
- Layered Tomatoes, Grilled Eggplant, and Feta Cheese Drizzled with Olive Oil & Vinegar
- Heirloom Red and Yellow Tomatoes with Buffalo Mozzarella
- Antipasto Display (Prosciutto wrapped Asparagus, Genoa Salami, Fresh Mozzarella, Asiago Cheese, Olives and Marinated Artichokes) with Crackers
- Mediterranean Pasta Salad
- Assorted Finger Sandwiches
- Mini Muffalettas

Carving Station (all items served with rolls and condiments)

- Steamship Round of Pork
- Steamship Round of Beef
- Steamship Round of Corned Beef
- Baked Coca Cola Glazed Ham
- Grilled Pork Tenderloin

There is a \$75.00 Chef Fee for a station with the chef carving on site or the items can be displayed on a cutting board on the table already sliced at no additional charge.

**** due to market price this item may incur additional costs*

Other Specialty items available for an additional charge:

- ❖ Prime Rib of Beef with Rolls and Condiments
- ❖ Beef Tenderloin with Horseradish Cream Sauce and Rolls
- ❖ Mint Julep Lamp Chops
- ❖ Veal Martini Bar – Veal Bourguignon, Mashed Potatoes, & Spinach Madeleine garnished with Bacon Bits, Sour Cream and Cheddar Cheese served in a Martini Glass

Additional Services

Butlered Hors d'oeuvres

(upon arrival for one hour)

Choice of two:

- Cocktail Shrimp with Remoulade Sauce
 - Lebanese Meat Pies
 - Mini Crab cakes with Herb Aioli
 - Crawfish & Cucumber Canapés
 - Canapés of Smoked Salmon
 - Mini Crawfish Pies
- Bruschetta of Thyme Infused Tomatoes
- Smoked Salmon Dip in Belgian Endive
- Spinach Madeleine in Mini Filo Dough Shells

\$5 per person plus tax and labor charge

BAR SELECTION

Beer & Wine Bar

Wine (Chardonnay & Merlot)

Champagne

Beer

Soft Drinks

\$14/per person (3 hours)

Open Bar

Call & Premium Brand Liquors

Beer, Wine, Champagne & Soft Drinks

\$18.00/per person (3 hours)

All bar prices include ice, disposable cups, cocktail napkins, mixers, and bar fruit.

Glassware rentals are available at an additional charge.

All prices are plus tax and 20% labor Charge.

Licensed Bartender Fee \$25 per hour with 3 hour minimum