

Once-in-a-Lifetime Wedding Reception and Dinner Package

Edison Hors d'Oeuvres (1 hour)

Includes Selection of Displays, Hot and Cold Butler-Passed Hors d'Oeuvres

Champagne Toast

Dinner Service

Choice of Spinach, Garden or Caesar Salad

Chef's Selection of Accompaniments, Assorted Rolls and Butter

Freshly Brewed Coffee and Tea (Regular and Decaffeinated), Assorted Herbal Teas and Iced Tea

Entrée Selections (select 1)

Stuffed Chicken Breast. \$56.00 per person

Choice of 1:

Sun-Dried Tomato, Spinach and Boursin with Roasted Tomato Basil Coulis

Five-Mushroom Brie with Natural Sauce

Hazelnut-Crusted Chicken. \$57.00 per person

Boneless Skinless Chicken Breast with Hazelnut Dijon Crust, Frangelico Cream Sauce

Grilled Salmon Fillet. \$58.00 per person

Lemon Basil Beurre Blanc

Grilled Mahi Mahi. \$63.00 per person

Roasted Pineapple Salsa, Lime Cilantro Butter

Filet Mignon \$65.00 per person

Grilled Filet, Exotic Mushroom Port Wine Demi-Glace

Potato and Boursin-Crusted

Tournedos of Beef \$66.00 per person

Peppercorn Brandy Reduction

Filet and Chicken \$66.00 per person

Basil Parmesan-Crusted Chicken, Tomato Artichoke Ragout and Petite Filet, Garlic Butter-Poached Cremini Mushrooms, Truffle Essence

Filet and Salmon \$66.50 per person

Blue Cheese and Pistachio-Crusted Filet and Grilled Salmon Fillet with Red Wine-Poached Mango, Sweet Vermouth Jus

Firecracker Chicken and Shrimp

and Beef Tenderloin. \$69.00 per person

Red Curry Firecracker Chicken and Shrimp and Sesame-Barbecued Beef Tenderloin with Honey Ginger Miso Sauce

Maryland-Style Crab Cake

and Grilled Petite Filet. \$69.00 per person

Diablo Sauce

Pancetta-Wrapped Shrimp

and Grilled Filet. \$71.00 per person

Roasted Garlic Demi-Glace

Seared Petite Filet

and Lobster Scampi \$77.00 per person

Garlic Butter Wine Sauce, Scallion and Tomato

Surf and Turf. \$84.00 per person

Roasted Veal Loin Stuffed with Foie Gras Truffle Mousse and Maine Lobster Tail

Cake Service

Client-Supplied Wedding Cake Cut and Served with Chocolate-Covered Strawberries

Desserts may be selected from specialty dessert menu for an additional charge.

Minimum of 50 guests.

All wedding receptions must purchase a bar package.

If you would like to offer your guests a choice in their menu, we recommend selecting a dual entrée. However, if you would like to offer your guests a selection of up to two dinner entrees in advance, price will be based on highest-priced entrée. (Additional meal selection may be added for dietary restrictions only.)

Client is responsible for providing name cards that identify meal selection, final count and seating chart seven days in advance.

Above prices are subject to 6% sales tax and 20% service charge.

Prices and policies are subject to change.

History-Making Wedding Reception and Dinner Package

Edison Hors d'Oeuvres (1 hour)

Includes Selection of Displays, Hot and Cold Butler-Passed Hors d'Oeuvres

Champagne Toast

Dinner Service

Choice of Spinach, Garden or Caesar Salad

Chef's Selection of Accompaniments, Assorted Rolls and Butter

Freshly Brewed Coffee and Tea (Regular and Decaffeinated) and Assorted Herbal Teas and Iced Tea

Entrée Selections (select 1)

Hazelnut-Crusted Chicken. \$72.00 per person
Boneless Skinless Chicken Breast with Hazelnut Dijon Crust,
Frangelico Cream Sauce

Grilled Salmon Fillet. \$73.00 per person
Lemon Basil Beurre Blanc

Filet Mignon \$80.00 per person
Grilled Filet, Exotic Mushroom Port Wine Demi-Glace

**Potato and Boursin-Crusted
Tournedos of Beef** \$81.00 per person
Peppercorn Brandy Reduction

Filet and Chicken \$81.00 per person
Basil Parmesan-Crusted Chicken, Tomato Artichoke Ragout
and Petite Filet, Garlic Butter-Poached Cremini Mushrooms,
Truffle Essence

Filet and Salmon. \$81.50 per person
Blue Cheese and Pistachio-Crusted Filet and Grilled Salmon
Filet with Red Wine-Poached Mango, Sweet Vermouth Jus

**Firecracker Chicken and Shrimp
and Beef Tenderloin** \$84.00 per person
Red Curry Firecracker Chicken and Shrimp and Sesame-
Barbecued Beef Tenderloin with Honey Ginger Miso Sauce

**Seared Petite Filet
and Lobster Scampi** \$92.00 per person
Garlic Butter Wine Sauce, Scallion and Tomato

Cake Service

Client-Supplied Wedding Cake Cut and Served

Sensational Sweet Station

Afterglow Menu (select 1)

Pan Pizza Station, Mini Slider Station or Coney Bar

Minimum of 100 guests.

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Legacy Wedding Reception and Dinner Package

Butler-Passed Hors d'Oeuvres

Caviar, Surf and Turf, Baby Lamb Chops, Mushroom Strudel and Grape, Blue Cheese and Almond Truffles

Displayed Hors d'Oeuvres

Bruschetta and Chilled Shellfish in Ice

Champagne Toast

Roasted Pear and Bibb Salad

Roasted Bosc Pear Stuffed with Gourmandise Cheese, Bibb Lettuce, Candied Walnuts, Port Wine Reduction

Soup Course

Choice of Roasted Butternut Squash Bisque, Five-Onion or Exotic Mushroom Soup

Intermezzo Course

Lemon, Lime, Mango or Raspberry Sorbet
(Presented in custom ice bowl for additional \$12 each)

Entrée Selections (select 1)

Chef's Selection of Accompaniments, Assorted Artisan Rolls and Butter

Freshly Brewed Coffee and Tea (Regular and Decaffeinated), Assorted Herbal Teas and Iced Tea

Filet and Chicken \$125.00 per person

Basil Parmesan-Crusted Chicken, Tomato Artichoke Ragout and Petite Filet, Butter Garlic-Poached Cremini Mushrooms, Truffle Essence

Filet and Salmon \$125.50 per person

Blue Cheese and Pistachio-Crusted Filet and Grilled Salmon Fillet with Red Wine-Poached Mango, Sweet Vermouth Jus

Hazelnut-Crusted Chicken Breast

and Grilled Petite Filet \$126.50 per person

Amaretto Sauce

Firecracker Chicken and Shrimp

and Beef Tenderloin \$128.00 per person

Red Curry Firecracker Chicken and Shrimp and Sesame-Barbecued Beef Tenderloin with Honey Ginger Miso Sauce

Maryland-Style Crab Cake

and Grilled Petite Filet. \$128.00 per person

Diablo Sauce

Pancetta-Wrapped Shrimp

and Grilled Filet \$130.00 per person

Roasted Garlic Demi-Glace

Seared Petite Filet

and Lobster Scampi \$136.00 per person

Garlic Butter Wine Sauce, Scallion and Tomato

Surf and Turf \$143.00 per person

Roasted Veal Loin Stuffed with Foie Gras Truffle Mousse and Maine Lobster Tail

Cake Service

Client-Supplied Wedding Cake Cut and Served

After-Dinner Inspirations

Sensational Sweet Station with Fresh Fruit, Ganache Bar and International Coffee Station

Afterglow

Butler-Passed Mini Pizzas

Minimum of 100 guests.

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Inspiration Wedding Reception and Lunch Package

Reception (1 hour)

Cheese and Fruit Display with Punch

Champagne Toast

Luncheon Service

Choice of Spinach, Garden or Caesar Salad

Chef's Selection of Accompaniments, Assorted Rolls and Butter

Freshly Brewed Coffee and Tea (Regular and Decaffeinated), Assorted Herbal Teas and Iced Tea

Entrée Selections (select 1)

Stone-Ground Polenta Lasagna \$27.00 per person

Grilled Vegetable Pesto Ricotta Stuffing, Tomato Bean Ragout

Zahtar-Grilled Chicken Breast \$28.00 per person

Curried Roasted Vegetable Couscous, Chef's Selection of Seasonal Vegetable, Natural Reduction

Caramelized Shallot and Cremini Mushroom-Stuffed

Chicken. \$29.00 per person

Marsala Sauce, Chef's Selection of Seasonal Starch and Vegetable

Grilled Salmon Fillet \$34.00 per person

Pineapple Salsa, Lemon Cream

Chili-Rubbed Flank Steak \$34.00 per person

Oven-Roasted Sweet Potato Salad, Mango Sweet Onion Salsa

Grilled Tournedos of Beef Tenderloin. . . \$36.00 per person

Spinach Bacon Farce, Gorgonzola Cheese, Whipped Potatoes, Roasted Garlic Demi-Glace

Chef's Selection from

the Seafood Watch List Market Price

Chef's Pick from the Monterey Bay Seafood Watch List, Prepared Accordingly

Cake Service

Client-Supplied Wedding Cake Cut and Served with Chocolate-Covered Strawberries

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