



*Plated*  
WEDDING PACKAGE



# Plated Wedding Package

## AMUSE BOUCHE

Selection of Five: Based on 6 pieces per person

Add an additional piece \$6 per person ++

### Hot Selections

- ✦ Indonesian Style Chicken Satay / Spicy Peanut Sauce
- ✦ Mini Cap n' Crunch Chicken and Waffles / Jalapeno - Maple
- ✦ BBQ Beef Roulade / House BBQ Sauce
- ✦ Miniature Beef Wellington / House Made Steak Sauce
- ✦ Bulgogi Style Meatballs/ Hoisin Glaze
- ✦ Miniature Crab Cakes / Ley Lime Remoulade
- ✦ Rolled Ocean Scallops in Bacon / Creole Mustard Sauce
- ✦ Orange Glazed Pork Belly Skewers
- ✦ Vegetable Egg Rolls / Duck Sauce
- ✦ Fried Cheese Ravioli / Mariana Sauce / Parmesan
- ✦ Spinach and Feta Spanakopita
- ✦ Brie & Raspberry en Croute / Raspberry Coulis

### Chilled Selections

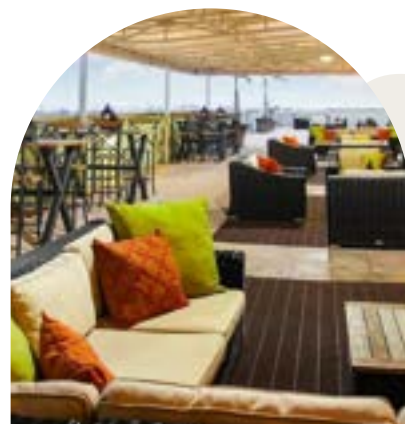
- ✦ Vietnamese Summer Vegetable Rolls
- ✦ Fresh Tomato-Basil Bruschetta
- ✦ Poached Shrimp / Avocado Mousse / Toasted Crostini
- ✦ Seafood Ceviche Spoons
- ✦ Salmon & Cream Cheese Pops
- ✦ Shaved Parma Prosciutto Pops / Goat Cheese / Truffle Oil Spicy
- ✦ Tuna & Cucumer
- ✦ Crab Salad and Endive
- ✦ Dates Stuffed with Roquefort Blue Cheese

## RECEPTION DISPLAY STATION

Selection of One

- ✦ **Artisanal Cheese Display**  
Sliced Baguettes / Assorted Crackers
- ✦ **Fresh Vegetable Crudité**  
Creamy Blue Cheese Dip / Red Pepper Dip
- ✦ **Italian Antipasti**  
Mortadella / Capocollo / Salami / Provolone  
Marinated Pepperoncini / Olives / Fire Roasted Peppers
- ✦ **Mediterranean Station**  
Hummus / Baba Ganoush / Zaatar Spiced Pita Bread  
Cucumber and Tomato / Kalamata Olives  
Marinated Feta Cheese / Pita Chips
- ✦ **Dip Station**  
Warm Spinach - Artichoke Dup / Grilled Tuscan Bread  
Spicy Blach Bean Dip / Tortilla Chips
- ✦ **GreekMezze**  
Cucumber and Tomato / Kalamata Olives / Marinated Feta Cheese

Add Additional Station \$15.00 per person ++



## DINNER SELECTION

*Soup or Salad*

Selection of One

### SOUP

- ✦ Tomato Bisque / Grilled Cheese Crouton
- ✦ Wild Mushroom Soup / White Truffle Essence

### SALAD

- ✦ Baby Arugula / Toasted Pancetta Cracklings / Petit Tomato / Pine Nuts / Shaved Parmesan Honey - Orange Vinaigrette
- ✦ Fresh Garden Greens / Wrapped Cucumber Strip / Thin Red Onion / Farmers Tomatoes / Red Pepper Parmesan Dressing
- ✦ Caesar Salad / Focaccia Croutons / Imported Parmesan Caesar Dressing
- ✦ Iceberg Wedge / Blue Cheese / Shaved Red Onion / Baby Tomato / Cucumber / Bacon / Ranch Dressing
- ✦ Fresh Baby Spinach / Crispy Pancetta / Roasted Red Pepper / Toasted Pine Nuts / Red Onion / White Balsamic Vinaigrette

*Entrée Courses*

### SINGLE ENTREE SELECTIONS

All Entrees served with fresh market vegetable

- ✦ **Grilled 12 oz New York Strip Steak.....\$185**  
Yukon Gold Hash with Smokey Bacon / House Made Steak Sauce
- ✦ **Grilled Filet Mignon.....\$180**  
Garlic Buttermilk Whipped Potatoes / Maderia Wine Shallot Glace
- ✦ **Pan Seared Snapper.....\$170**  
Quinoa "Fried Rice" Style / Soy-Mirin Reduction
- ✦ **Double Cut Pork Chop.....\$168**  
Tropical Sweet Potato Mash / Carmelized Shallot Demi-Glace
- ✦ **Lemon Crusted Salmon.....\$165**  
Portobelle Risotto / Spinach and Artichoke Cream Sauce
- ✦ **Pan Seared Chicken Breast.....\$163**  
Asparagus Farro Risotto / Prosciutto / Fontina Alfredo Sauce
- ✦ **Herb Roasted Chicken Breast.....\$160**  
Melted Leek Polenta / Chicken Demi-Glace

## DUET ENTREE SELECTIONS

- ✦ **Duet of Petit Filet Mignon & Jumbo Lump Crab Cake....\$200**  
Roasted Fingerling Medley / Creole Mustard Sauce
- ✦ **Duet of Braised Short Rib & Grilled Shrimp.....\$195**  
Roasted Red Pepper Polenta / Natural Jus
- ✦ **Duet of Roasted Chicken Breasted & Pan Seared Driver Scallops.....\$185**  
Organic Stone Ground Grits / Tasso Cream Sauce

## VEGETARIAN / VEGAN OPTIONS

Selection of One

- ✦ Vegetable Stack / Red Wine Reduction
- ✦ Portabella Mushroom Stack / Red Wine Reduction
- ✦ Eggplant Rollatini / Marinara

### MULTIPLE ENTREES:

- ✦ Maximum of two entree choices are included. If there is a price difference between the two entrees, the higher price will prevail.
- ✦ A guarantee of the breakdown of each entree selected is due 14 days prior to the event

### MENU IS PRICED PER PERSON

- ✦ Prices are subject to 24% taxable service charge and 7% sales tax



# Beverage Menu

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## PREMIUM BRANDS PACKAGE

### INCLUDED

- ✦ Titos Vodka
- ✦ Bacardi Rum Brugal 1888
- ✦ Milagro Silver Tequila
- ✦ Bombay Dry Gin
- ✦ Michter's Whiskey
- ✦ Mitcher's Bourbon
- ✦ Dewar's White Label Scotch

### Wine Offerings

- ✦ Chalk Hill, Chardonnay
- ✦ Maso Canali, Pinot Grigio
- ✦ Portlandia, Pinot Noir
- ✦ Broadside, Cabernet Sauvignon
- ✦ Barefoot, Brut Cuvee Champagne



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## DELUXE BRANDS PACKAGE

### UPGRADE \$14.00 PER PERSON ++

- ✦ Grey Goose Vodka
- ✦ Mount Gay Rum & Captain Morgan Spiced Rum
- ✦ Patron Silver Tequila
- ✦ Tanqueray Gin
- ✦ Jameson Whiskey
- ✦ Angel's Envy Bourbon
- ✦ Glenfiddich Scotch

### Wine Offerings

- ✦ Sonoma Cutrer, Chardonnay
- ✦ Ca'Bolani, Pinot Grigio
- ✦ King Estate 'Inscription', Pinot Noir
- ✦ Tribute, Cabernet Sauvignon La Marca
- ✦ La Marca Prosecco Sparking Wine

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## ALL FULL BAR PACKAGES INCLUDE

### SELECT THREE

- ✦ Coors Light
- ✦ Yuengling Domestic Beers
- ✦ Miller Lite
- ✦ Heineken and Corona Imported Beers

## COCKTAIL MIXERS

- ✦ Coke & Diet Coke
- ✦ Sprite
- ✦ Club Soda
- ✦ Tonic Water
- ✦ Ginger-Ale
- ✦ Juices: Cranberry, Pineapple, Orange
- ✦ VOSS Bottled Water: Still & Sparkling
- ✦ Triple Sec
- ✦ Sweet/Dry Vermouth
- ✦ Grenadine
- ✦ Sour Mix
- ✦ Garnishes: Orange, Lemon, Lime, Cherries, Olives

# Included

- ✦ Five Butler Passed Hors D'oeuvres
- ✦ One Display Station
- ✦ Five Hour Open Bar
- ✦ Three Course Dinner
- ✦ Champagne Toast
- ✦ Custom Designed Buttercream Wedding Cake
- ✦ Gourmet Coffee & Tea Service
- ✦ White or Ivory Floor Length Linens & Napkins
- ✦ Gold Chiavari Chairs with Ivory Cushions
- ✦ Complimentary Valet Parking for Local Guests
- ✦ Complimentary Tower Balcony Guestroom for Couple  
(On the night of the wedding)

# Upgrades

- ✦ **Tableside Wine Service During Dinner \$8 Per Person ++**
- ✦ **Cordials & Cognacs \$15 Per Person ++**  
*Baileys Irish Cream, Kahlua, Hennessy Vs Courvoisier Vs*
- ✦ **Gold Charger Rental \$2 Each ++**
- ✦ **Signature Riverside China Charger Rental \$4 Each ++**
- ✦ **Speciality Drink Options**  
*Inquire for Availability & Pricing*

## OTHER CONSIDERATIONS:

- ✦ **On Site Ceremony Fee \$1000 ++**  
*Includes Ceremony Space / White Garden Chairs / Infused Water Station for Guests / Weather Back Up Space*
- ✦ **Additional Bartender Fee \$125 ++**  
*One Bartender Included per 75 Guests*
- ✦ **Children's Meals (10 and Under) \$25 ++**  
*Hors D'oeuvre, Fresh Fruit Appetizer / Chicken Tenders with Fries / Wedding Cake / Soft Drinks*
- ✦ **Vendor Meals**  
*(DJ / Photographer / Videographer / Etc.)*  
**Includes: Club Sandwich, Chips, Soft Drinks \$30 Per Person ++**  
**OR**  
**Chef Choice: Hot Chicken Dish / Salad / Starch / Vegetable \$60 Per Person ++**



# Late Night Options

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## Tenders & Tots

\$18 per person ++

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- ✦ Served with Honey Dijon & Ranch & BBQ Sauce
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## Build Your Own Slider Bar

\$20 per person ++

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- ✦ Angus Beef Slider
  - ✦ BBQ Glazed Turkey
  - ✦ Lettuce
  - ✦ Tomato
  - ✦ Carmelized Onion
  - ✦ Cheddar Cheese
  - ✦ Ketchup
  - ✦ Served with Mustard & Slider Rolls with House-made Truffle Chips
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## Build Your Own Taco Bar

\$22 per person ++

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- ✦ Picadillio
  - ✦ Pulled Chicken
  - ✦ Tortilla + Hard Shells
  - ✦ Guacamole
  - ✦ Sour Cream
  - ✦ Salsa
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## 3 Assorted Chef's Choice Tapas Style Desserts \$48 per dozen ++

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- ✦ White Chocolate Mousse with Fresh Strawberries
- ✦ Chocolate Hazlenut Crunch
- ✦ Cappuccino Pots De Creme
- ✦ Coconut Panna Cotta with Pineapple Salsa
- ✦ Carrot Cake Trifle
- ✦ Key Lime Tarlet
- ✦ Sicilian Cannoli
- ✦ Tiramisu

