

THE WESTIN

JACKSON



Reception Style Packages

Marquis Package

\$45 Per Person

Package Includes

Floor length butter cream or sage linens with complementing napkins
*Sparkling **Toast** for all guests*
Parquet Dance Floor
Complimentary Buffet attendant and Carver
Stage for wedding band or DJ
Menu tasting for the couple plus two guests
Personalized reservation link and web page with preferred rates for guests

Canapes (Select Three)

Cold

Marinated Cauliflower, Dill, Toasted Baguette
Deviled Egg BLT
Goat Cheese Phyllo Cups with a Vidalia Onion Jam
Smoked Chicken Salad, Candied Pecans, Baguette
Pimento Cheese Sandwiches with Tomato, Olives
Caprese Canape, Cherry Tomato, Caesar Basil, Blasamic Glaze
Turkey Pinwheels, Turkey, Whole Wheat Tortilla, Cheddar

Hot

Pork and Shiitake Spring Roll, Dynamite Sauce
Chicken Hot Bites, Bacon, Sweet Pickle, Muscadine Glaze
Short Rib Slider, Fried Onions
Chicken and Tzaziki Skewers
Veggie Spring Rolls with Sweet Chili Sauce
Spanikopita
Meatloaf Cupcakes

Reception Tables (Select One)

Market Style Crudité

Broccoli, baby carrots, cucumber, grilled seasonal vegetables, balsamic glaze, buttermilk, ranch

Market Style Fruit Display

Assorted seasonal sliced fruit with minted yogurt dip

Southern Jars

Pimento cheese, roasted red pepper hummus, deviled ham, marinated feta, buttermilk biscuits, toasted pita, focaccia crostini and toasted baguette

Gourmet Slider Station

Beef, chicken or pork with caramelized onions, cheeses, peppers, tomatoes, lettuce and truffle fries

Local Cheese Platter

Cheddar, bleu cheese, gouda, grapes and crostini with assorted crackers

Action Stations/ Carving (Select One)

Caesar Salad Station

Hearts of romaine, croutons, shredded asiago cheese, kalamata olives, artichokes, grilled chicken and blackened shrimp with a creamy caesar dressing

Pasta Station

Tri-colored cheese tortellini with a roasted garlic cream sauce, penne pasta with shaved asiago cheese and marinara sauce farfalle with herb oil, roasted tomatoes and spinach with reggiano parmesan. Served with chicken, shrimp and andouille sausage

Slider Station

Pulled pork, fried chicken, beef with bleu cheese and caramelized onion or bbq pulled pork served with homemade potato chips

Mongolian Grill

Chicken satay, fried rice bar with lady peas, egg, onion, carrots, red bell peppers, scallions, siracha, light or regular soy sauce

Roasted Young Turkey Breast

Cranberry relish, chive mayonnaise and rolls

Roasted Pork Loin

Fig and apple chutney, whipped sweet potatoes and rolls

Glazed Bone-In Ham

Pineapple brown sugar glaze, with rolls, whole grain mustard



Reception Style Packages

Emerald Package

\$85 Per Person

Package Includes

Floor length butter cream or sage linens with complementing napkins
*Sparkling **Toast** for all guests*
Parquet Dance Floor
Complimentary Attendant fee
Stage for wedding band or DJ
Menu tasting for the couple plus two guests
Personalized reservation link and web page with preferred rates for guests
~Additional Benefits~
All cold canapes will be butler passed
Cake cutting fee waived
Carver fee waived

Canapes (Select Four)

Cold

Deviled Egg BLT
Goat Cheese Phyllo Cups with a Vidalia Onion Jam
Tuna Tartare, Avocado, Poke Sauce
Beef Tartare, Caper, Red Onion, Dijon Vinaigrette, Toasted Baguette
Shrimp Cocktail, Cocktail Sauce, Olives, Tomatoes
Smoked Chicken Salad, Candied Pecans, Baguette
Pimento Cheese Sandwiches with Tomato, Olives
Caprese Canape, Cherry Tomato, Caesar Basil, Balsamic Glaze
Cucumber Canape, Cucumber Cup, Chicken Salad, Grape Tomato
Smoked Salmon Profiterols, Pat au Choux, Smoked Salmon Mousse, Dill
Turkey Pinwheels, Turkey, Whole Wheat Tortilla, Cheddar
Roasted Red Pepper Hummus, Celery, Olives, Baby Carrot, Cucumber
Mini Caesar Salad in Parmesan Crisp Cup
Prociutto Wrapped Asparagus

Hot

Pork and Shiitake Spring Roll, Dynamite Sauce
Crab Meat Beignets, Remoulade
Chicken Hot Bites, Bacon, Sweet Pickle, Muscadine Glaze
Mini Crab Cake, Comeback Sauce
Beef Slider, Lettuce, Tomato, Onion and Pickles
Short Rib Slider, Fried Onions
Buffalo Cauliflower "Wings", Blue Cheese, Green onion, Crème Fraiche
Chicken and Tzaziki Skewers
Panko Fried Smoked Cheddar and Poblano Grit Cake with Onion Jam
Veal Meatballs in Peach Mustard
East Bay Shrimp
Veggie Spring Rolls with Sweet Chili Sauce
Spanikopita
Meatloaf Cupcakes

Reception Tables (Select One)

Southern Jars

Pimento cheese, roasted red pepper hummus, deviled ham, marinated feta, buttermilk biscuits, toasted pita, focaccia crostini and toasted baguette

High Street Farmer's Market

House cured meats, sausages, pimento & cheese, deviled eggs, pickled vegetables, local pickles and cheeses, tomato jam, breads and crackers.

Local Cheese Platter

Cheddar, bleu cheese, gouda, grapes and crostini with assorted crackers

Action Stations/ Carving (Select Three)

Caesar Salad Station

Hearts of romaine, croutons, shredded asiago cheese, kalamata olives, artichokes, grilled chicken and blackened shrimp with a creamy caesar dressing

Pasta Station

Tri-colored cheese tortellini with a roasted garlic cream sauce, penne pasta with shaved asiago cheese and marinara sauce farfalle with herb oil, roasted tomatoes and spinach with reggiano parmesan.
Served with chicken, shrimp and andouille sausage

Mongolian Grill

Chicken satay, fried rice bar with lady peas, egg, onion, carrots, red bell peppers, scallions, siracha, light or regular soy sauce

New Orleans

Cajun shrimp, delta grind cheese grits

Prime Rib

Au jus, horseradish sauce and rolls

Roasted Young Turkey Breast

Cranberry relish, chive mayonnaise and rolls

Roasted Pork Loin

Fig and apple chutney, whipped sweet potatoes and rolls

Roasted Beef Tenderloin

Dried chili port demi-glace sauce and rolls

Glazed Bone-In Ham

Pineapple brown sugar glaze, with rolls, whole grain mustard



Plated Style Packages

Diamond Package

\$85 Per Person

Package Includes

Floor length butter cream or sage linens with complementing napkins
Sparkling **Toast** for all guests
Parquet Dance Floor
Complimentary Attendant Fee
Stage for wedding band or DJ
Menu tasting for the couple plus two guests
Personalized reservation link and web page with preferred rates for guests
~**Additional Benefits**~
All cold canapes will be butler passed
Cake cutting fee waived

Canapes (Select Four)

Cold

Deviled Egg BLT
Goat Cheese Phyllo Cups with a Vidalia Onion Jam
Tuna Tartare, Avocado, Poke Sauce
Beef Tartare, Caper, Red Onion, Dijon Vinaigrette, Toasted Baguette
Shrimp Cocktail, Cocktail Sauce, Olives, Tomatoes
Smoked Chicken Salad, Candied Pecans, Baguette
Pimento Cheese Sandwiches with Tomato, Olives
Caprese Canape, Cherry Tomato, Caesar Basil, Blasamic Glaze
Cucumber Canape, Cucumber Cup, Chicken Salad, Grape Tomato
Smoked Salmon Profiterols, Pat au Choux, Smoked Salmon Mousse, Dill
Turkey Pinwheels, Turkey, Whole Wheat Tortilla, Cheddar
Roasted Red Pepper Hummus, Celery, Olives, Baby Carrot, Cucumber
Mini Caesar Salad in Parmesan Crisp Cup
Prociutto Wrapped Asparagus

Hot

Pork and Shiitake Spring Roll, Dynamite Sauce
Crab Meat Beignets, Remoulade
Chicken Hot Bites, Bacon, Sweet Pickle, Muscadine Glaze
Mini Crab Cake, Comeback Sauce
Beef Slider, Lettuce, Tomato, Onion and Pickles
Short Rib Slider, Fried Onions
Buffalo Cauliflower "Wings", Blue Cheese, Green onion, Crème Fraiche
Chicken and Tzaziki Skewers
Panko Fried Smoked Cheddar and Poblano Grit Cake with Onion Jam
Veal Meatballs in Peach Mustard
East Bay Shrimp
Veggie Spring Rolls with Sweet Chili Sauce
Mini Beef Wellington
Spanikopita
Meatloaf Cupcakes

Salad (Select One)

Caesar Salad

Romaine lettuce, grape tomato, shaved parmesan,
garlic herb crouton with caesar dressing

Spinach Salad

Farmer's baby spinach, pickled onions, dried cranberries,
feta cheese served with champagne vinaigrette

Iceberg Wedge Salad

Wedge of iceberg lettuce with bacon crumbles, grape
tomatoes, pickled onions and green goddess dressing

Mixed Green Salad

Mixed baby greens, cucumbers, carrot spirals, grape
tomatoes with balsamic and ranch dressings

Strawberry and Blue

Mixed baby greens, fresh strawberries, blue cheese crumbles,
radish, candied pecans with balsamic vinaigrette

Plated Entree (Select One)

Entrée pricing includes iced tea and bread

Choice of salad and cheesecake for dessert

Choice of Starch - garlic whipped potatoes/rice pilaf/garlic roasted red potatoes

Choice of Vegetable - vegetable medley/grilled asparagus/garlic green beans

Seared chicken breast

with sun dried tomato cream

Fried free range chicken breast

with brown pan jus

Citrus chicken breast

with herbed white wine and lemon bouillon

Herb crusted pork tenderloin

with onion and mushroom pan jus

Grilled pork ribeye

with apple fig chutney

6oz sliced beef tenderloin

with cherry demi

72 hour braised beef short rib

with tomato pan gravy jus

Grilled salmon

with honey pepper glaze

Grilled mahi mahi

with pineapple salsa

Sliced beef tenderloin medallions with seared chicken breast

with dual sauces



Plated Dinner Packages

Sapphire Package

\$55 Per Person

Package Includes

Floor length butter cream or sage linens with complementing napkins

*Sparkling **Toast** for all guests*

Parquet Dance Floor

Complimentary Attendant Fee

Stage for wedding band or DJ

Menu tasting for the couple plus two guests

Personalized reservation link and web page with preferred rates for guests

Canapes (Select Four)

Cold

Deviled Egg BLT

Goat Cheese Phyllo Cups with a Vidalia Onion Jam

Smoked Chicken Salad, Candied Pecans, Baguette

Pimento Cheese Sandwiches with Tomato, Olives

Caprese Canape, Cherry Tomato, Caesar Basil, Blasamic Glaze

Turkey Pinwheels, Turkey, Whole Wheat Tortilla, Cheddar

Hot

Pork and Shiitake Spring Roll, Dynamite Sauce

Chicken Hot Bites, Bacon, Sweet Pickle, Muscadine Glaze

Chicken and Tzaziki Skewers

Veggie Spring Rolls with Sweet Chili Sauce

Spanikopita

Meatloaf Cupcakes

Salad (Select One)

Caesar Salad

Romaine lettuce, grape tomato, shaved parmesan,
garlic herb crouton with caesar dressing

Iceberg Wedge Salad

Wedge of iceberg lettuce with bacon crumbles, grape
tomatoes, pickled onions and green goddess dressing

Mixed Green Salad

Mixed baby greens, cucumbers, carrot spirals, grape
tomatoes with balsamic and ranch dressings

Plated Entree (Select One)

Entrée pricing includes iced tea and bread

Choice of salad and cheesecake for dessert

Choice of Starch - garlic whipped potatoes/rice pilaf/garlic roasted red potatoes

Choice of Vegetable - vegetable medley/grilled asparagus/garlic green beans

Seared chicken breast

with sun dried tomato cream

Fried free range chicken breast

with brown pan jus

Citrus chicken breast

with herbed white wine and lemon bouillon

Herb crusted pork tenderloin

with onion and mushroom pan jus

Grilled pork ribeye

with apple fig chutney

72 hour braised beef short rib

with tomato pan gravy jus

Grilled salmon

with honey pepper glaze

Grilled mahi mahi

with pineapple salsa



Late Night Snacks

\$13 Per Person (Select One)

Cheese & Pepperoni Bagels

Loaded Tater Tot Bar

Southwest Egg Rolls with Dipping Sauce

Sweet & Sour Chicken in Lo Mein Boxes

Loaded Tortilla Chips with Assorted Toppings

Chicken on a Biscuit

Turkey & Ham Mini Wraps with Ranch

\$16 Per Person (Select One)

Beef & Chicken Kabobs

Philly Cheesesteak Sliders

Coconut Shrimp Cups

Bacon Wrapped Shrimp on Crostini

Crab Cakes with Remoulade

Chicken & Waffle Bites with Maple Syrup

Chicken & Beef Tostada Bar

Flavored Bacon Bar with Biscuits & Jams