

Hotel Versailles
Tier I Social Package

❖ **Beer & Wine Bar for up to 4 hours**

❖ **Choice of 2 Displayed Appetizers**

Deviled Eggs with pickled chilies
Boursin-Stuffed Mushrooms
Seasonal Fritters with seasonal dressings
Crudite Display
Domestic Cheese Display

- AND -

❖ **Seasonal Soup or Salad**

❖ **Plated Entrées** | choose one:

Cabernet Braised Beef Brisket + \$8pp

Roasted garlic and blue cheese, whipped Yukon potatoes, butter, lemon shallot gremolata, fried herbs

Seared Salmon

Forbidden rice with charred scallion, dry tomato and kalamata olives, confit savoy cabbage, miso orange sauce

Pan Seared Chicken Thigh

Lemon-garlic marinated chicken, jasmine rice with golden raisins, roasted brussels sprouts, balsamic drizzle

Curried Cauliflower

Garam masala dusted and roasted cauliflower, braised French lentils, sautéed collard greens, herb salad, chive vinaigrette

Chef's Choice Dessert

i.e., Assorted Cookies, Vanilla or Chocolate Sheet Cake

- OR -

❖ **Buffet Stations** | choose one:

Picnic BBQ

Pulled Pork Shoulder
Smoked Chicken Wings
Bacon Mac N Cheese

Coleslaw
House Cornbread
Homemade Chocolate Chip Cookies

Whole Roast Chicken

Bone-in Roasted King's Chicken
Grilled Hangar Steak
Creamed Potatoes

Seasonal Vegetables
House Bread
Cheesecake with Lemon Curd & Blueberry Coulis

Hotel Versailles
Tier II Social Package

❖ **Beer, Wine and Liquor Bar for up to 4 hours**

❖ **Choice of 3 Passed or Displayed Appetizers**

Flatbread with manchego and sundried tomato
Caramelized Onion Tart with goat cheese and herb pesto
Twice Baked Fingerling Potatoes (can be made vegan)
Chicken and Waffle Bites with honey chili sauce
Pimento Cheese Gougères
Brie en Croute with plum chutney
Goat Cheese Crostini with smoked salmon
Focaccia Crostini with roasted garlic hummus and niçoise olive tapenade

- AND -

❖ **Seasonal Soup or Salad**

❖ **Plated Entrées** | choose one:

Berkshire Heritage Pork Chop

Apple cider brined, hickory smoked grits with aged white cheddar, English ale & molasses braised collard greens, pickled shallots, red chili

Seared Salmon

Forbidden rice with charred scallion, dry tomato and kalamata olives, confit savoy cabbage, miso orange sauce

Baked Fresh Catch

Sustainably sourced fresh catch, seasonal vegetable, lemon parsley couscous, Chardonnay cream

Apple + Brie Stuffed Chicken Breast

Sweet potatoes, garlic wilted spinach, tarragon beurre blanc

Pan Seared Chicken Thigh

Lemon-garlic marinated chicken, jasmine rice with golden raisins, roasted brussels sprouts, balsamic drizzle

Curried Cauliflower

Garam masala dusted and roasted cauliflower, braised French lentils, sautéed collard greens, herb salad, chive vinaigrette

❖ **Chef's Choice Dessert**

i.e., Assorted Cookies, Vanilla or Chocolate Sheet Cake

- OR -

❖ **Buffet Stations** | choose one:

GATEWAY TO THE SOUTH

Fried Chicken
BBQ Pork Shoulder
Pepper Biscuits

Molasses Braised Southern Greens with Bacon
Smoked Gouda Mac N Cheese
Bourbon Pecan Bars

ITALIAN CLASSICS

Lasagna (ground pork or vegetarian)
Lemon Caper Chicken Piccata
Amaretti Cookies and Fresh Berries & Cream

Mediterranean Salad (mixed greens, olives, feta, red onion, focaccia crouton)

Pasta / choose one:

Tagliatelle with Herbed Tomato Sauce
Bucatini Carbonara with Pecorino and Applewood Bacon

continued...

Hotel Versailles

STREET TACOS

Served with Flour & Corn Tortillas, Pickled Onions, Queso Fresco, Black Beans, Guacamole, Lime Wedges

Tortilla Chips and Seasonal Salsa

Cinnamon Sugar Churros

Proteins | choose two:

Pork Carnitas

Chicken Mole

Chicken al Carbon

Beef Barbacoa

Grilled Vegetables

Hotel Versailles
Tier III Social Package

❖ Reserve Full Beer, Wine and Liquor Bar

❖ Displayed Cheese + Charcuterie Board

❖ Choice of 4 Passed Appetizers

Crab Cake with lemon honey aioli

Flatbread with manchego & sundried tomato

Caramelized Onion Tart with goat cheese and herb pesto

Boursin-Stuffed Mushrooms

Twice Baked Fingerling Potatoes (can be made vegan)

Seasonal Fritters with seasonal dressing

Chicken & Waffle Bites with honey chili sauce

Pimento Cheese Gougeres

Brie en Croute with plum chutney

Chorizo Stuffed Dates with coffee bourbon gastrique & creme fraiche

Short Rib Crostini with bleu cheese & pickled shallot

Deviled Eggs with pickled chilies

Prosciutto Wrapped Watermelon with serrano chili & balsamic reduction

Goat Cheese Crostini with smoked salmon

Mini Biscuit with pepper jelly & country ham

Focaccia Crostini with roasted garlic hummus & niçoise olive tapenade

Shrimp Cocktail

Salmon Tartare on Belgian endive spear

- AND -

❖ Seasonal Soup or Salad

❖ Choice of 2 Entrees or Plated Duet

Cabernet Braised Beef Short Rib

Roasted garlic and bleu cheese whipped Yukon potatoes, lemon shallot gremolata, fried herbs

Pepper-Crusted Filet Mignon

Bacon fat confit fingerling potatoes, bourbon cream sauce and roasted wild mushrooms, red onion chutney

Berkshire Heritage Pork Chop

Apple cider brined, hickory smoked grits with aged white cheddar, English ale and molasses braised collard greens,

pickled shallots, red chili

Seared Salmon

Forbidden rice with charred scallion, dry tomato and kalamata olives, confit savoy cabbage, miso orange sauce

Baked Fresh Catch

Sustainably sourced fresh catch, seasonal vegetable, lemon parsley couscous and chardonnay cream

Apple + Brie Stuffed Chicken Breast

Sweet potatoes, garlic wilted spinach, tarragon beurre blanc

Pan Seared Chicken Thigh

Lemon-garlic marinated chicken, jasmine rice with golden raisins, roasted brussels sprouts, balsamic drizzle

Curried Cauliflower

Garam masala dusted and roasted cauliflower, braised French green lentils, sautéed collard greens, herb salad, chive vinaigrette

- OR -

continued...

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❖ Buffet Stations | choose two:

GATEWAY TO THE SOUTH

Fried Chicken
BBQ Pork Shoulder
Pepper Biscuits

Molasses Braised Southern Greens with Bacon
Smoked Gouda Mac N Cheese
Bourbon Pecan Bars

ITALIAN CLASSICS

Lasagna (ground pork or vegetarian)
Lemon Caper Chicken Piccata
Amaretti Cookies and Fresh Berries & Cream

Mediterranean Salad (mixed greens, olives, feta, red onion, focaccia crouton)

Pasta / choose one:

Tagliatelle with Herbed Tomato Sauce
Bucatini Carbonara with Pecorino and Applewood Bacon

STREET TACOS

Served with Flour & Corn Tortillas, Pickled Onions, Queso Fresco, Black Beans, Guacamole, Lime Wedges

Tortilla Chips and Seasonal Salsa
Cinnamon Sugar Churros

Proteins | choose two:

Pork Carnitas
Chicken Mole
Chicken al Carbon

Beef Barbacoa
Grilled Vegetables

❖ Late Night Station (Choice of 1 Hot or 2 Snacks)

❖ Consultation with our Pastry Chef for custom wedding cake or dessert

❖ Day-of Coordination Assistance

Add a carving station + \$5 per person

Add a 3rd Entrée option + \$10 per person