

Excalibur

HOTEL • CASINO • LAS VEGAS

An MGM Resorts Destination

WEDDING RECEPTION MENUS

CREATING MEMORABLE MOMENTS YOU WILL CHERISH FOREVER

The centerpiece of any function is the food, and our expert catering team will make sure your special event sets new standards of excellence. Excalibur offers a variety of banquet rooms and catering options to ensure your special event leaves a lasting impression. Our goal is your personal vision. We will assist with décor, floral, special entertainment and ice sculptures. Whether you seek an intimate gathering or a grand, lavish affair, the Excalibur catering facility can accommodate parties of 25 or more and is most definitely the ideal place to develop a truly unique and unforgettable experience.

In the event you wish to host a Wedding Reception following your Wedding Ceremony, our Catering Team would be delighted to assist you. Wedding Receptions are secured and contracted separately from your Wedding Ceremony.

All of the Wedding Reception packages include the following complimentary items:

- Ivory or Black Table Linens
- Votive Candles
- Staff to Cut and Serve Wedding Cake to Guests
- Guest Tables with Chairs
- Reception/Buffer Tables, Cake Table, Head or Sweetheart Table, Highboy and Cocktail Tables

HORS D'OEUVRES

COLD HORS D'OEUVRES (Minimum 50 Pieces)

Seared Beef Filet Tip with Red Onion Compote and Sourdough	\$4.50 per Piece
Ahi Tuna Tartare Cannoli	\$4.50 per Piece
Tomato Bruschetta with Basil and Baby Mozzarella	\$4.00 per Piece
Caprese Kabob	\$4.00 per Piece
Shrimp Ceviche in a Tortilla Cup	\$4.50 per Piece
Smoked Salmon Stack on Sesame Lavosh	\$4.50 per Piece
Gorgonzola Wrapped in Prosciutto with Aged Balsamic	\$4.25 per Piece
Triple-Cream Brie with Caramelized Pear Relish and Walnut Bruschetta	\$4.00 per Piece
Chipotle-Seared Pork Tenderloin with Banana Chips and Mango Chutney	\$4.00 per Piece
Artichoke Heart with Crab and Shrimp Salad	\$4.25 per Piece

HOT HORS D'OEUVRES (Minimum 50 Pieces)

Wild Mushroom Turnovers with Truffle Aioli	\$4.25 per Piece
Mini Beef Wellington with Béarnaise Sauce	\$4.25 per Piece
Spanakopita with Raita Cucumber Dip	\$4.00 per Piece
Chicken Panko with Sesame Seeds and Asian Sesame Sauce	\$4.25 per Piece
Assorted Mini Quiches with Crème Fraîche	\$3.75 per Piece
Shrimp Brochette with Andouille Sausage with Chipotle Aioli	\$4.50 per Piece
Vegetable Skewers with Thai Chili Dipping Sauce	\$3.75 per Piece
Mini Buffalo Chicken Empanada with Blue Cheese	\$4.25 per Piece
Beef and Pepper Skewers with Chimichurri Sauce	\$4.25 per Piece
Seafood Empanada	\$4.50 per Piece
New England Crab Cake with Whole-Grain Mustard Aioli	\$4.25 per Piece
Mini Corned Beef Reuben Sandwich	\$4.25 per Piece
Pot Stickers with Ponzu Sauce	\$3.75 per Piece
Mac & Cheese Squares	\$4.50 per Piece
Philly Cheese Steak Spring Rolls	\$4.50 per Piece

CHILLED SEAFOOD ON ICE (Minimum 50 Pieces)

Seasonal Oysters on the Half Shell	\$4.25 per Piece
Alaskan Snow Crab Claws	\$5.00 per Piece
Jumbo Shrimp	\$4.75 per Piece
Mixed Nuts	\$35.00 per Pound
Pretzels	\$24.00 per Pound
Chips and Dip	\$48.00 per Bowl

(Select One Chip and One Dip; Pricing is per Quart)

Potato Chips, Tortilla Chips, Sesame Lavosh and Fresh Herbs, Pita Crisps,
Roasted Tomato Salsa, Guacamole, Onion Dip, Hummus

RECEPTION STATIONS

Stations can be added to any buffet or reception menu; or Build Your Own Station Only Package
(Minimum of 3 stations)

Uniformed Chef \$175.00 (+Tax) per 75 Guests for Two Hours

TOSSED SALAD STATION

Choose Two \$16.00 per Person;
Choose Three \$18.00 per Person

Caesar Salad

Tossed Mixed Greens, Candied Walnuts, Apples, Sherry Vinaigrette

Tomato-Mozzarella with Basil Oil

Chopped Salad with Black Forest Ham, Turkey and Crisp Vegetables, Tarragon Vinaigrette

Baby Spinach, Shrimp, Mandarin Oranges, Toasted Almonds

Asian Greens, Sesame Chicken, Pea Sprouts, Crispy Noodles

PASTA

Choose Two \$19.00 per Person

Penne Pasta with Shrimp, Garlic Cream Sauce, Fresh Tomato

Mac and Cheese, Truffles, Mushrooms, Bacon

Gorgonzola Walnut-Stuffed Pasta Purses, Butternut Squash, Cinnamon Brown Butter Sauce, Pumpkin Seeds

Fusilli Pasta, Housemade Marinara, Jumbo Meatballs, Parmigiano-Reggiano

Assortment of Freshly Baked Breads Served with Butter

SLIDER STATION Served with Waffle Fries and Mac & Cheese

Choose Three \$25.00 per Person

Ruben Slider on Pretzel Roll

Beef Slider with Cheddar Cheese, Tomato, Pickle, Onion on Silver Dollar Roll

Turkey Patty with Guacamole, Provolone Cheese on Wheat Roll

Short Rib and Caramelized Onion on Cheddar Roll Slider

Marinated Chicken Breast with Bacon on Red Pepper Swiss Panini Roll Slider

Crab Cake with Horseradish Tomato Remoulade and Baby Spring Mix Lettuce, Rustic Onion Roll Slider

Vegetable Sliders - Roasted Pepper, Zucchini, Yellow Squash, Boursin Cheese on a Whole Grain Roll

THE ULTIMATE NACHO STATION \$22.00 per Person

Choose Two:

Marinated Beef, Chicken or Pork

Tortilla Chips

Mini Flour Tortillas

Chile Con Queso, Salsa Roja and Verde, Pico De Gallo, Chopped Onions, Cilantro

Guacamole, Sour Cream, Queso Fresco, Shredded Cheddar Cheese

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, poultry or shell stock, reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. All prices are subject to 8.15% sales tax, 19% gratuity, and 3% service charge. Food and beverage pricing subject to change without notice; pricing can be guaranteed up to three months out if requested and confirmed in writing.

RECEPTION STATIONS

Uniformed Chef \$175.00 (+Tax) per 75 Guests for Two Hours

DIM SUM STATION \$26.00 per Person

Chinese Chicken Salad

Choose Four:

Leek Cakes, Potstickers, Egg Rolls, Vietnamese Spring Rolls, Wontons, BBQ Pork Bao Bun, Vegetable Spring Rolls, Ponzu Beef Skewers, Thai Curry Chicken Satay, Crab Rangoons, Pork Sau Mai, Chicken Sau Mai, Shrimp Har Gow

SUSHI BOAT (30-Person Minimum) \$25.00 per Person

Assorted Rolls and Nigiri

Edamame, Seaweed Salad, Wasabi, Soy and Pickled Ginger

ITALIAN ANTIPASTO AND BRUSCHETTA \$21.00 per Person

Marinated Olives, Marinated Grilled Red Peppers, Grilled Asparagus, Tomato Basil Relish,

Olive Tapenade, Buffalo Mozzarella with Basil, Forest Mushroom Ragoût,

Marinated Artichoke, Parma Ham

Bresaola, Salami, Toasted Bruschetta

BAKED BRIE (Serves 25–30 People) \$170.00

Imported Brie Wrapped in Puff Pastry and Baked, Served with Baguettes and Crackers

PIZZA OR FLATBREAD STATION (50-Person Minimum)

Choose Three \$18.00 per Person

BBQ Pizza

Pizza Vongole – Clams, Boursin Alfredo

Pesto – Asparagus, Roasted Red Bell Peppers, Mushrooms, Spinach

Meat Lovers – Pepperoni, Sausage, Salami, Canadian Bacon

Margherita Pizza

DESSERTS

Minimum of 25 Guests for Food Stations; Stations Are Manned for Two Hours of Service; Carving Chef \$175.00 (+Tax)

CHOCOLATE FOUNTAIN \$12.00 per Person

Choose One:

White Chocolate, Rich Dark Chocolate or Milk Chocolate

Choose Five:

Assorted White and Dark Pound Cake Cubes, Jumbo Marshmallows,
Long-Stem Strawberries, Cubed Pineapple, Cubed Melons, Brownie Bites, Personal-Size
Assorted Cookies, Oreo Cookies, Pretzel Rods, Biscotti, Bananas, Cheesecake Cubes

CANDY TABLE \$13.00 per Person

Choose Any Five Candies from the Following List:

Gummy Bears, Mini Assorted Gum Balls, Cherry or Assorted Fruit Sours, Mini Red or
Assorted Swedish Fish, Sour Patch Kids, Mike and Ike, Hot Tamales, Reese's Pieces,
Mini Yogurt or Chocolate Pretzels, Chocolate Malt Balls, Lemonheads, Red or Black Licorice,
HERSHEY'S Kisses, Reese's Peanut Butter Cups, Now and Later, M&M's Regular or Peanut

This option includes glass candy jars (acrylic if outside), scoops and candy bags. Pricing takes into consideration your guests leaving with approximately 4.2 ounces of candy. All leftover supplies, candy and containers will be returned to our banquet department.

ASSORTED HOUSE FAVORITES \$15.00 per Person

Assorted Chocolate Mousse, Red Velvet Cake, Tiramisù, Crème Brûlée, Fresh Fruit Tarts

SUNDAE BAR (25-Guest Minimum) \$10.00 per Person

Vanilla & Chocolate Ice Cream

Chocolate Sauce, Strawberry Sauce, Whipped Cream, Cherries,
Sprinkles, Oreo Cookie Crumbles, Bananas, Chopped Nuts

CARVING STATIONS

Herb-Roasted Tenderloin of Beef\$24.⁰⁰ per Person

Served with Truffle Mashed Potatoes
and Horseradish Purée, Rolls

Roasted Prime Rib of Beef\$24.⁰⁰ per Person

Served with Gratin Dauphinois and
Creamy Horseradish, Au Jus and Rolls

Roasted Salmon\$18.⁰⁰ per Person

Served with Hollandaise, Creamy Asparagus,
and Parmesan Risotto

Honey-Baked Ham\$10.⁰⁰ per Person

Served with Pineapple Chutney
and Mustard, Rolls

Roasted Breast of Turkey\$10.⁰⁰ per Person

Served with Cornbread Dressing, Gravy
and Cranberry Sauce, Rolls

DISPLAYS AND STATIONS

(Not Chef Attended)

Display of Domestic and Imported Cheese

With Dried Fruit and Nuts and an Assortment of Fresh Bread and Crackers

Small (Serves 25 – 35 People)	\$250.00
Medium (Serves 35 – 45 People)	\$350.00
Large (Serves 45 – 75 People)	\$450.00

Seasonal Fresh Fruit Display

Small (Serves 25 – 35 People)	\$150.00
Medium (Serves 35 – 45 People)	\$200.00
Large (Serves 45 – 70 People)	\$300.00

Display of Vegetable Crudités

Small (Serves 25 – 35 People)	\$150.00
Medium (Serves 35 – 45 People)	\$200.00
Large (Serves 45 – 70 People)	\$300.00

Display of Smoked Scottish Salmon

Served with Capers, Sour Cream and Chives, Toast Points and Baguettes

Per Side (Serves 30 – 35 People)	\$150.00
--	----------

Chilled Seafood on Ice	\$26.00 per Person
-------------------------------------	--------------------

Pricing Based on Four Pieces per Person

(2) Shrimp, (2) Crab Claws, Served with Cocktail Sauce and Lemons

RECEPTION PACKAGE #1

(Based on Two-Hour Time Period. Menu Includes Six Pieces of Hors d'Oeuvres per Person)

PASSED HORS D'OEUVRES \$38.00 per Person

COLD

Triple-Cream Brie with Caramelized Pear Relish and Walnut Bruschetta

Tomato Bruschetta with Basil and Baby Mozzarella

Chipotle-Seared Pork Tenderloin with Banana Chips and Mango Chutney

HOT

Assorted Miniature Quiche with Crème Fraîche

Mini Buffalo Chicken Empanada with Blue Cheese

Beef and Pepper Skewers with Thai Chili Dipping Sauce

TIERED WEDDING CAKE

Butter-Cream Icing; Chocolate or Vanilla Cake; Bavarian Cream, Chocolate or Vanilla Butter-Cream Filling

Cake upgrades available upon request (See Page 18)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICED TEA

ADDITIONAL OPTIONS

Two-Hour Host Bar Package \$30.00 per Person
Includes Call Brand Cocktails, House Wine, Domestic Beer,
Imported Beer, Soda and Bottled Water

Two-Hour Hosted Beverage Package \$25.00 per Person
Includes House Wine, Domestic Beer, Imported Beer,
Soda and Bottled Water

Champagne Toast \$32.00 per Bottle

RECEPTION PACKAGE #2

(Based on Two-Hour Time Period. Menu Includes Six Pieces of Hors d'Oeuvres per Person)

PASSED HORS D'OEUVRES\$44.00 per Person

COLD

- Artichoke Heart with Crab and Shrimp Salad
- Gorgonzola Wrapped in Prosciutto with Aged Balsamic
- Shrimp Ceviche in a Tortilla Cup
- Display of Fresh Vegetables with Assorted Dip

HOT

- Miniature Beef Wellington with Béarnaise Sauce
 - Chicken Panko with Sesame Seeds and Asian Sesame Sauce
 - New England Crab Cake with Whole-Grain Mustard
-

TIERED WEDDING CAKE

Butter-Cream Icing; Chocolate or Vanilla Cake; Bavarian Cream, Chocolate or Vanilla Butter-cream Filling

Cake upgrades available upon request (See Page 18)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICED TEA

ADDITIONAL OPTIONS

Two-Hour Host Bar Package \$30.00 per Person
Includes Call Brand Cocktails, House Wine,
Domestic Beer, Imported Beer, Soda
and Bottled Water

Two-Hour Hosted Beverage Package \$25.00 per Person
Includes House Wine, Domestic Beer,
Imported Beer, Soda and Bottled Water

Champagne Toast\$32.00 per Bottle

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, poultry or shell stock, reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. All prices are subject to 8.15% sales tax, 19% gratuity, and 3% service charge. Food and beverage pricing subject to change without notice; pricing can be guaranteed up to three months out if requested and confirmed in writing.

PLATED DINNERS

CAN'T HELP FALLING IN LOVE

(Reception Menus Include Five Pieces of Hors d'Oeuvres per Person)

PASSED HORS D'OEUVRES

COLD

Tomato Bruschetta with Basil and Baby Mozzarella

Chipotle-Seared Pork Tenderloin with Banana Chips and Mango Chutney

HOT

Mini Beef Wellington with Béarnaise Sauce

Chicken Panko with Sesame Seeds and Asian Sesame Sauce

Vegetable Skewers with Thai Chili Dipping Sauce

DINNER

Rustic White Corn Chowder

Spring Mix Lettuce, Crisp Shaved Vegetables, Cherry Tomato,
Baguette Croutons, Black Currant Balsamic Vinaigrette

Herb-Roasted Free-Range Chicken Breast

Served with Wild Mushroom Risotto and

Oven-Dried Tomatoes and Bordelaise Sauce

FRESHLY BAKED ROLLS AND BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICED TEA

CHAMPAGNE TOAST

TIERED WEDDING CAKE

Butter-Cream Icing; Chocolate or Vanilla Cake; Bavarian Cream, Chocolate or Vanilla Butter-cream Filling

Cake upgrades available upon request (See Page 18)

Dinner Only (Without Soup)	\$50. ⁰⁰ per Person
Dinner Only (Includes Soup)	\$56. ⁰⁰ per Person
Hors d'Oeuvres and Dinner (Without Soup)	\$72. ⁰⁰ per Person
Hors d'Oeuvres and Dinner (Includes Soup)	\$78. ⁰⁰ per Person

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, poultry or shell stock, reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. All prices are subject to 8.15% sales tax, 19% gratuity, and 3% service charge. Food and beverage pricing subject to change without notice; pricing can be guaranteed up to three months out if requested and confirmed in writing.

PLATED DINNERS

CLOSE TO YOU

25-Guest Minimum

PASSED HORS D'OEUVRES (5 PIECES PER PERSON)

COLD

Seared Beef Filet Tip with Red Onion Compote and Sourdough
Ahi Tuna Tartare Cannoli

HOT

Beef and Pepper Skewer with Chimichurri Sauce
Miniature Buffalo Chicken Empanada with Blue Cheese
Assorted Mini Quiche with Crème Fraîche

DINNER

Wild Mushroom Bisque
Boston Bibb Lettuce, Granny Smith Apples, Roquefort Cheese,
Candied Walnuts, Sherry Vinaigrette
Braised Boneless Beef Short Ribs
Horseradish Mashed Potatoes, Baby Vegetables,
Merlot Demi-Glace

FRESHLY BAKED ROLLS AND BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICED TEA

CHAMPAGNE TOAST

TIERED WEDDING CAKE

Butter-Cream Icing; Chocolate or Vanilla Cake; Bavarian Cream, Chocolate or Vanilla Butter-cream Filling
Cake upgrades available upon request (See Page 18)

Dinner Only (Without Soup)	\$57. ⁰⁰ per Person
Dinner Only (Includes Soup)	\$63. ⁰⁰ per Person
Hors d'Oeuvres and Dinner (Without Soup)	\$79. ⁰⁰ per Person
Hors d'Oeuvres and Dinner (Includes Soup)	\$85. ⁰⁰ per Person

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, poultry or shell stock, reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. All prices are subject to 8.15% sales tax, 19% gratuity, and 3% service charge. Food and beverage pricing subject to change without notice; pricing can be guaranteed up to three months out if requested and confirmed in writing.

PLATED DINNERS

L-O-V-E

(Minimum of 25 People. Reception Menus Include Five Pieces of Hors d'Oeuvres per Person)

PASSED HORS D'OEUVRES (5 PIECES PER PERSON)

COLD

Caprese Kabob

Triple-Cream Brie with Caramelized Pear Relish and Walnut Bruschetta

HOT

Wild Mushroom Turnovers

Mini Corned Beef Reuben Sandwich

Shrimp Brochette with Andouille Sausage

DINNER

Vine-Ripened Tomato Soup

Rustic Basil Croutons

Classic Caesar Salad

Housemade Caesar Dressing, Ciabatta Croutons

Citrus-Grilled Breast of Chicken and Butter-Poached Salmon

Rice Pilaf, Seasonal Vegetables

FRESHLY BAKED ROLLS AND BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICED TEA

CHAMPAGNE TOAST

TIERED WEDDING CAKE

Butter-Cream Icing; Chocolate or Vanilla Cake; Bavarian Cream, Chocolate or Vanilla Butter-cream Filling

Cake upgrades available upon request (See Page 18)

Dinner Only (Without Soup)	\$64. ⁰⁰ per Person
Dinner Only (Includes Soup)	\$70. ⁰⁰ per Person
Hors d'Oeuvres and Dinner (Without Soup)	\$86. ⁰⁰ per Person
Hors d'Oeuvres and Dinner (Includes Soup)	\$92. ⁰⁰ per Person

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, poultry or shell stock, reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. All prices are subject to 8.15% sales tax, 19% gratuity, and 3% service charge. Food and beverage pricing subject to change without notice; pricing can be guaranteed up to three months out if requested and confirmed in writing.

PLATED DINNERS

UNFORGETTABLE

(Minimum of 25 People. Reception Menus Include Five Pieces of Hors d'Oeuvres per Person)

PASSED HORS D'OEUVRES (5 PIECES PER PERSON)

COLD

Smoked Salmon Stack on Sesame Lavosh

Seared Beef Filet Tip with Red Onion Compote and Sourdough

HOT

New England Crab Cake with Whole-Grain Mustard Aioli

Beef and Pepper Skewer with Chimichurri Sauce

Seafood Empanada

DINNER

Brandied Lobster Bisque, Creamed

Tomato and Mozzarella Salad

Petite Filet Rubbed Beef and Pan-Seared Bass

Served with Seasonal Vegetables

Roasted Fingerling Potatoes with Thyme and Demi-Glace

FRESHLY BAKED ROLLS AND BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICED TEA

CHAMPAGNE TOAST

TIERED WEDDING CAKE

Butter-Cream Icing; Chocolate or Vanilla Cake; Bavarian Cream, Chocolate or Vanilla Butter-cream Filling

Cake upgrades available upon request (See Page 18)

Dinner Only (Without Soup)	\$68. ⁰⁰ per Person
Dinner Only (Includes Soup)	\$77. ⁰⁰ per Person
Hors d'Oeuvres and Dinner (Without Soup)	\$92. ⁰⁰ per Person
Hors d'Oeuvres and Dinner (Includes Soup)	\$102. ⁰⁰ per Person

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, poultry or shell stock, reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. All prices are subject to 8.15% sales tax, 19% gratuity, and 3% service charge. Food and beverage pricing subject to change without notice; pricing can be guaranteed up to three months out if requested and confirmed in writing.

BUFFET DINNERS

LOVE AT FIRST SIGHT..... \$54.⁰⁰ per Person

(Minimum of 25 People)

SALADS

Mixed Green Salad with Assorted Condiments and Dressings
Couscous Salad with Crisp Vegetables & Dried Cranberries
Mozzarella, Tomato and Basil Salad with Balsamic Vinaigrette

ENTRÉES

Forestiere Chicken with Mushroom Trio
Onion Jus and Fingerling Potatoes
Seared Salmon Filet with Olive Oil and Roasted Garlic Tomato
Penne Pasta with Primavera with Pesto
Garlic Cream Sauce, Fresh Tomato
Roasted Potatoes
Seasonal Vegetables

FRESHLY BAKED ROLLS AND BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICED TEA

CHAMPAGNE TOAST

TIERED WEDDING CAKE

Butter-Cream Icing; Chocolate or Vanilla Cake; Bavarian Cream, Chocolate or Vanilla Butter-cream Filling

Cake upgrades available upon request (See Page 18)

BUFFET DINNERS

ALWAYS & FOREVER \$60.00 per Person

(Minimum of 25 People)

SALADS

- Kale Caesar Salad with Garlic Croûtons
 - Apple Pear Salad with Lemon Poppy
 - Orzo Salad with Feta and Sun-dried Tomatoes
-

ENTRÉES

- Chicken Saltimbocca with Madeira Sauce
 - Pan Seared Halibut with Garlic Clam Sauce
 - Braised Beef Short Ribs
 - Garlic Mashed Potatoes
 - Seasonal Vegetables
-

FRESHLY BAKED ROLLS AND BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICED TEA

CHAMPAGNE TOAST

TIERED WEDDING CAKE

- Butter-Cream Icing; Chocolate or Vanilla Cake; Bavarian Cream, Chocolate or Vanilla Butter-cream Filling
- Cake upgrades available upon request (See Page 18)

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, poultry or shell stock, reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. All prices are subject to 8.15% sales tax, 19% gratuity, and 3% service charge. Food and beverage pricing subject to change without notice; pricing can be guaranteed up to three months out if requested and confirmed in writing.

BUFFET DINNERS

ONLY YOU \$76.⁰⁰ per Person

(Minimum of 25 People. Uniformed Chef Fee \$175.⁰⁰ (+Tax) per Chef)

SALADS

Baby Iceberg Lettuce

With Bacon, Blue Cheese, Roasted Red Onions and Tomatoes

Roasted Mushroom Salad

Marinated Vegetables and Achiote Oil

Marinated Artichoke Heart Salad with Thyme Oil, Tomatoes and Green Beans

Grilled Salmon Filet with Citrus Beurre Blanc

ENTRÉES

Breaded Chicken Paillard with Sautéed Root Vegetables

Blackened Shrimp, Crispy Risotto Cake

ACTION STATION

Carve to Order:

Roasted Strip Loin

Béarnaise Sauce

Au Gratin Potatoes

Seasonal Vegetables

ASSORTMENT OF FRESHLY BAKED BREAD SERVED WITH BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICED TEA

CHAMPAGNE TOAST

TIERED WEDDING CAKE

Butter-Cream Icing; Chocolate or Vanilla Cake; Bavarian Cream, Chocolate or Vanilla Butter-cream Filling

Cake upgrades available upon request (See Page 18)

BUFFET DINNERS

I'LL BE THERE \$84.⁰⁰ per Person

(Minimum of 25 People)

SALADS

Create Your Own Salad

Mixed Greens, Tomatoes, Cucumbers, Red Peppers,
Shredded Cheddar Cheese, Bacon Bits, Chopped Eggs,
Chives, Black Olives, Croutons, Blue Cheese, Ranch,
Italian, Vinaigrette

Tortellini Salad

Greek Salad with Feta Cheese and Lemon Oregano Dressing

Sliced Antipasto

Assorted Meat, Cheese and Grilled Vegetables Drizzled
with Aged Balsamic Reduction

ENTRÉES

Beef Medallions with Mushrooms & Bordelaise Sauce

Chicken Breast Cordon Bleu with Jardinière of Vegetables

Pan Seared Sea Bass with Roasted Tomato & Fennel Jus

Mac and Cheese, Truffle Oil, Mushrooms, Bacon

Roasted Garlic Mashed Potatoes

Seasonal Vegetables

ASSORTMENT OF FRESHLY BAKED BREAD SERVED WITH BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT TEA AND ICED TEA

CHAMPAGNE TOAST

TIERED WEDDING CAKE

Butter-Cream Icing; Chocolate or Vanilla Cake; Bavarian Cream, Chocolate or Vanilla Butter-cream Filling

Cake upgrades available upon request (See Page 18)

WEDDING CAKE OPTIONS

Our Chef will take great care in creating the wedding cake of your dreams. Our recommendations include but are not limited to the following. Your catering manager can assist you with combining your own unique combination.

(Included in Package)

WEDDING CAKE OPTIONS

CAKE FLAVORS

Vanilla
Chocolate

CAKE FILLING

Vanilla Buttercream
Vanilla Bavarian Cream
Chocolate Buttercream

CAKE ICING

Vanilla Buttercream

WEDDING CAKE UPGRADES

CAKE FLAVORS

Red Velvet
Lemon Chiffon

Serves 25 – 75 guests \$25.00

Serves 76 guests+ \$50.00

CAKE FILLING

Custard
Cream Cheese
Lemon Cream with Fresh Raspberries
Chocolate Ganache and Chocolate Mousse
Vanilla Bavarian Cream with Strawberries or Raspberries

Serves 25 – 75 guests \$25.00

Serves 76 guests \$75.00

CAKE ICING

Ivory Rolled Fondant
White Rolled Fondant

Serves 25 – 75 guests \$50.00

Serves 76 guests+ \$100.00

WEDDING CAKE ENHANCEMENTS

STYROFOAM CAKE LAYER

12" Layer \$75.00
14" Layer \$100.00
16" Layer \$125.00

EDIBLE CAKE LAYER

12" Layer \$175.00
14" Layer \$225.00
16" Layer \$275.00

ANNIVERSARY CAKE...

TO TAKE HOME

6" Miniature Cake \$55.00

All prices are subject to 8.51% sales tax, 19% gratuity, and 3% service charge. Food and beverage pricing subject to change without notice; pricing can be guaranteed up to three months out if requested and confirmed in writing.

BANQUET BAR

	Host	Cash Bar
Ultra Premium Brands	\$10.00 per Drink	\$12.00 per Drink
Premium Brands	\$9.00 per Drink	\$10.00 per Drink
Call Brands	\$8.00 per Drink	\$9.00 per Drink
House Wine	\$8.00 per Drink	\$8.00 per Drink
Imported Beer	\$7.00 per Drink	\$8.00 per Drink
Domestic Beer	\$6.00 per Drink	\$7.00 per Drink
Non-Alcoholic Beer	\$6.00 per Drink	\$7.00 per Drink
Cordials	\$10.00 per Drink	\$12.00 per Drink
Cognac and Scotch	\$10.00 per Drink	\$12.00 per Drink
Champagne	\$8.00 per Drink	\$9.00 per Drink
Bottled Water	\$4.00 per Drink	\$5.00 per Drink
Soft Drinks	\$4.00 per Drink	\$5.00 per Drink
Energy Drinks	\$5.50 per Drink	\$6.50 per Drink
Juice	\$4.00 per Drink	\$5.00 per Drink

(Prices Are per Person)

HOURLY COCKTAIL RECEPTION

	One Hour	Two Hours	Three Hours
Call Brands	\$22.00	\$30.00	\$39.00
Premium Brands	\$23.00	\$31.00	\$45.00
Ultra Premium Brands	\$26.00	\$35.00	\$52.00

(Per Person for Each Additional Hour Based on Guaranteed Number of People)

Call Brands	\$8.00
Premium Brands	\$8.75
Ultra Premium Brands	\$9.50

HOST PACKAGE BAR PER PERSON

Includes House Wine, Domestic Beer, Imported Beer, Soda and Bottled Water

One Hour	\$19.00
Two Hours	\$25.00
Three Hours	\$31.00

\$6.00 per Person for Each Additional Hour Based on Guaranteed Number of People

Bartender Labor Charge	\$175.00 (+Tax) per 90 Guests
Cash Bar Minimum	\$250.00

All prices are subject to 8.51% sales tax, 19% gratuity, and 3% service charge. Food and beverage pricing subject to change without notice; pricing can be guaranteed up to three months out if requested and confirmed in writing.

BAR SELECTIONS

	Call Brands	Premium Brands	Ultra Premium Brands
Vodka	SKYY	Ketel One	Grey Goose
Canadian Whisky	Seagram's VO	Crown Royal	Crown Royal Reserve
Whiskey	Seagram's 7	Jack Daniel's	Maker's Mark
Scotch	Chivas	Johnnie Walker Red	Johnnie Walker Black
Gin	Beefeater	Bombay	Bombay Sapphire
Rum	Bacardi Light	Captain Morgan	Mount Gay
Cognac	Courvoisier VS	Hennessy V.S	Hennessy VSOP
Tequila	Sauza Gold	Herradura Silver	Patrón
Vermouth (Sweet and Dry)	Martini & Rossi	Martini & Rossi	Martini & Rossi
Extras	Campari	Midori	Malibu

ALL APPROPRIATE MIXERS INCLUDED WITH ALL BARS

Sweet and Sour Mix, Blood Mary Mix, Blue Curaçao

Peach Schnapps, Cointreau

Sour Apple Pucker, Orange Curaçao, Sloe Gin

Crème de Menthe (Green and White)

Appropriate Juice

BEER

Domestic Beer Budweiser, Bud Light, Michelob Ultra

Imported Beer Heineken, Heineken Light, Corona

Non-Alcoholic Beer O'Doul's

CORDIALS, COGNACS, SCOTCH AND LIQUEURS

Disaronno Amaretto	Baileys	Romana Sambuca	Godiva Liqueur
The Macallan 12 Year	Grappa	Cordon Bleu	Kahlúa
Grand Marnier	Knob Creek	Drambuie	Patrón Silver
Dewar's 12 Year	B&B	Martell VSOP	Jägermeister
Frangelico	Sandeman Port	Chambord	Tuaca
Rémy Martin VSOP			

BARTENDER

Bartender Labor Charge \$175.00 (+Tax) per 90 Guests

Cash Bar Minimum \$250.00

All prices are subject to 8.51% sales tax, 19% gratuity, and 3% service charge. Food and beverage pricing subject to change without notice; pricing can be guaranteed up to three months out if requested and confirmed in writing.