



Platinum Package Wedding Buffet

Includes:

4hr hosted bar

Bar shall include: select liquor (example: absolute, Bacardi, cuervo, Jim beam, Dewar's) House wine and Beer selections, soft drinks, and sparkling waters

Champagne and sparkling cider toast

Wine service tableside with dinner

Four butlers passed hors d'oeuvres - 45 minutes

Platinum dinner menu – two salad, two entrees and two sides

Platinum dessert selection

Coffee and decaf station

Ice tea and silver punch or lemonade on beverage station

Uniformed service personnel

Professional chef finishing menu selections on-site

Decorative and stylish buffet presentation

Guest table rounds and white wooden folding chairs

Formal length guest linens and napkins with your choice of color

Fine white china tableware and polished stainless flatware

Guest table glassware, water, wine and champagne glasses

Votive candles on guest tables

Dessert selection - presented at guest tables or as a station

Wedding cake of your Choice

Tray passed Sample choose 4

Potato pancakes with house cured salmon and dilled crème
Wild mushroom tartlets with gruyere cheese and fresh thyme
Mini beef empanadas with roasted red pepper sour cream
Spanikopita with spinach and feta
Chicken satay with Thai curry coconut dipping sauce
Sweet onion, leek and goat cheese tart
Parmesan Bruschetta with tomato basil checca and mozzarella
Mini Maryland style crab cakes with spicy remoularde
Lobster and crab sticks with smoky tomato chipotle

Salad Choice pick 2

Classic Caesar with parmesan crisp and garlic croutons
Spring salad with cherry tomatoes, English cucumbers, carrot curls, house dressing
Poached pear, baby lettuce, candied walnuts and goat cheese with port pear vinaigrette
Warm spinach salad with pancetta, toasted pine nuts, goat cheese, raspberry port

Platinum sides - select 2

Broccoli polonaise
Steamed asparagus hollandaise
Grilled vegetable platter
Green bean almandine
Vegetable orzo
Garlic mashed potatoes
Potatoes dauphines
Roasted garlic and herb fingerling potatoes

Sample Entrée pick 2

Roasted sliced NY strip loin with shitake mushroom, red wine Dijon glaze
Seared tenderloin of beef sliced with choice of 3 sauces: merlot wild mushroom demi, artichoke gorgonzola cream, or traditional béarnaise
Roasted honey mustard glazed pork loin with apple compote
Grilled mahi Mahi with pineapple rum cream sauce
Chicken cordon Blue with sherry mushroom cream
Chicken Marsala with Marsala mushroom sauce
Veal Blanquette simmered in white wine tarragon mushroom cream sauce
Baked stuffed shrimp with crabmeat in a light cognac shrimp sauce

Viennese table with assorted desserts

All-inclusive packages require a minimum of 50 guests; price includes a 20% administrative fee and current sales tax. \$85pp pricing based on a five hour event and has been designed for venues equipped with a full kitchen. Venues that do not have these capabilities will be subject to additional rental and labor fees. Prices subject to change.