

# Wedding Breakfast

## Rise & Shine

Scrambled Eggs, Roasted Red  
Potatoes  
Bacon and Sausage  
Whole and Sliced Fresh Fruit  
*\$17 per guest*

### All Breakfast Options include:

chilled orange and cranberry juice  
regular and decaffeinated coffee, and select  
teas

## Add Your Enhancements priced per guest

Scrambled Eggs \$5  
with peppers, ham & cheese \$6

Selection of Breakfast Sandwiches and Wraps \$6

Chef's Quiche or Frittata of the Day \$5

Assortment of Bake Shop Specialties  
with butter, preserves, and cream cheeses \$4

Yogurt Parfait Bar with fruit and granola \$5

Assorted Regular and Greek Yogurts \$3

Oatmeal Bar with assorted garnishes \$5

Assorted Dry Cereals with Milk \$3

Cured Salmon Platter  
with bagels and traditional garnishes \$8

Biscuits with Sausage Gravy \$5

Apple French Toast with maple syrup \$6

Buttermilk Pancakes  
with butter and maple syrup \$6

Make Your Own Waffle Station  
with fresh berries, butter, maple syrup \$7

Omelet Station  
with a selection of garnishes \$10  
plus \$100 attendant charge

# Wedding Brunch

## Late Start

Classic Wedge Salad  
Smoked Gouda Frittata  
Roasted Red Potatoes  
Grilled Kielbasa with Peppers  
Fresh Sliced Fruit Platter  
Chef's Choice Dessert Display  
*\$25 per guest*

## Morning After

Arugula Salad  
Fried Chicken Hash with Baked Eggs  
Biscuits with Sausage Gravy  
Fresh Sliced Fruit Platter  
Chef's Choice Dessert Display  
*\$25 per guest*

## Mezzogiorno

Caesar Salad  
Scrambled Eggs with Kale & Sausage  
Roasted Red Potatoes  
Eggplant Parmigiana  
Fresh Sliced Fruit Platter  
Chef's Choice Dessert Display  
*\$25 per guest*

### All Brunch Options include:

chilled orange and cranberry juice  
regular and decaffeinated coffee, and select teas

## Bar Ideas

**Bloody Mary Bar**

**Mimosa Bar**

**Champagne Toast**

see the Bar Ideas section for details

## Add Your Enhancements priced per guest

Assortment of Bake Shop Specialties  
with butter, preserves, and cream cheeses \$4

Assorted Bagels and Cream Cheese \$12

Cured Salmon Platter  
with bagels and traditional garnishes \$8

Yogurt Parfait Bar with fruit and granola \$5

Foreign and Domestic Cheese Display \$12

Cheese and Charcuterie Display \$12

Crudit  and Hummus Platter \$12

Crab Cake Bites with Cajun Remoulade \$7

Spicy Shrimp & Grits \$13

Truffled Macaroni & Cheese \$10

Apple French Toast with maple syrup \$6

Buttermilk Pancakes  
with butter and maple syrup \$6

Make Your Own Waffle Station  
with fresh berries, butter, maple syrup \$7

Omelet Station  
with a selection of garnishes \$10  
plus \$100 attendant charge

# Rehearsal Dinner

## Asian

Cabbage & Cashew Salad, Orange Sesame Dressing  
Thai Green Chile Chicken  
Roasted Salmon, Sweet Soy Glaze  
Steamed Jasmine Rice  
Seasonal Vegetables  
*\$39 per guest*

## Crowne

Mesclun Salad, Dressings  
Grilled Chicken Breast, Artichoke Relish  
Seared Flat Iron Steak, Red Wine Sauce  
Roasted Potatoes and Seasonal Vegetable  
Warm Rolls and Butter  
*\$38 per guest*

## BBQ

Classic Potato Salad, Coleslaw  
Slow Roasted Brisket, Sweet & Spicy Mop Sauce  
Grill Barbecued Chicken, Bourbon BBQ Sauce  
BBQ Baked Beans  
Biscuits & Honey Butter  
*\$38 per guest*

### All Dinner Buffet Options include:

Bread Service, Chef's Dessert Display,  
Soft Drinks, Bottled Water, Coffee & Tea Service

## Italian

White Bean & Kale Salad, Red Wine Vinaigrette  
Classic Chicken Francaise  
Eggplant Parmigiana  
Seasonal Vegetable  
Toasted Garlic Bread  
*\$37 per guest*

## Pasta

Caesar Salad  
Penne Bolognese  
Cheese Tortellini, Spinach,  
Sun Dried Tomato Cream  
Seasonal Vegetable  
Toasted Garlic Bread  
*\$35 per guest*

## Southwest

Romaine Salad, Radish, Citrus, Lime Vinaigrette  
Grilled Steak, Herb Chimichurri Sauce  
Grilled Chicken Breast, Chipotle Mango Relish  
Stewed Black Beans, Cilantro Rice  
Tortilla Chips, Salsa, Guacamole  
*\$38 per guest*

### Enhancements

Additional Entrée \$5 per guest  
Wine Service Throughout Dinner \$14 per guest

Reception Displays and Action Stations  
see the Reception Ideas menu