

MENU
&
PACKAGES
eat, drink & be “married”

à la carte plated menu

all entrée selections are served with appetizer, salad, warm bakery breads and butter, coffee, decaffeinated coffee, iced tea and a selection of hot teas

Appetizer Selections (please select one)

- + Poached Gulf Shrimp Cocktail, Tequila-Spiked Cocktail Sauce, Horseradish Cream
- + Sesame-Seared Tuna, Micro Green Salad, Wasabi Cream and Soy Reduction
- + Pork Pot Sticker, Sesame Ginger Sauce and Soy
- + Truffle-Scented Poached Lobster Macaroni and Gourmet Cheeses
- + Pan-Seared Scallops with Creamy Corn, Lobster Hash and Caviar
- + Poached Pears, Fried Smoked Gouda and Port Wine Syrup *V*
- + Tomato and Mozzarella with Meyer Lemon Oil and Fig Balsamic *V*
- + Penne alla Vodka Pasta with Pancetta and Sweet Onions, Tomato Basil Cream and Pecorino Romano
- + Housemade Crab Cakes with Rémooulade Sauce and Vegetable-Fennel Slaw
- + Market-Inspired Soup

V Indicates vegetarian option

Salad Selections (please select one)

- + LOCAL HARVEST
Petite Garden Lettuce, Watermelon, Feta, Sunflower Brittle and Pea Tendrils Salad with White Balsamic
- + CAESAR SALAD
Plated table-side with Parmesan and Croûtons
- + BOSTON BIBB LETTUCE
Local Hydroponic Bibb Lettuce and Seasonal Greens with Beets, Tomatoes and Cucumbers with Raspberry Champagne Vinaigrette
- + STRAWBERRY AND FRISÉE SALAD
Frisée and Strawberries with Spiced Pecans, Radishes and Goat Cheese
- + BABY ICEBERG WEDGE
Iceberg, Watercress, Blue Cheese and Red Onion with Creamy House Dressing
- + FIELD GREENS
Seasonal Greens with Honey Toasted Almonds, Apples, Blue Cheese, Sun-Dried Cherry Vinaigrette and Toasted Brioche Crisp
- + GARDEN SALAD
Crisp Fresh Lettuces and Greens with Carrots, Radishes, Cucumbers and Petite Tomatoes with Creamy Balsamic Vinaigrette
- + BELGIUM ENDIVE SALAD
Endive and Seasonal Petite Greens with Pears, Fried Smoked Gouda Cheese and Candied Walnuts with Sherry Thyme Vinaigrette

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Tax. Effective October 2016. Expires September 2018.

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Single Entrée Selections (please select one)

Veal

- + Thick-Cut Veal Chop with Black Currant Port Demi-Glace, Roasted Fingerling Potatoes, Honey Carrots, Spinach and Roasted Tomato \$98.00++ per Guest
- + Pan-Roasted Veal Piccata, Cauliflower Puree and Calvados Port Reduction \$98.00++ per Guest

Beef

- + Seared Angus Beef Filet with Red Wine Demi, Whipped Potatoes and Fresh Seasonal Vegetables \$93.50++ per Guest
- + Seared Porcini-Crusted Beef Angus Filet, Seasonal Garden Vegetables, Potato Pavé, Balsamic Roasted Onions and Port Wine Demi \$93.50++ per Guest
- + Grilled Angus Manhattan Filet with Wild Mushrooms, Braised Greens, Glazed Cipollini Onion and Sauce Bordelaise \$90.00++ per Guest
- + Red Wine Braised Boneless Beef Short Ribs with Truffle Macaroni and Cheese and Fresh Seasonal Vegetables \$90.50++ per Guest

Seafood

- + Miso-Glazed Salmon with Shiso Butter, Wasabi Whipped Potatoes and Seasonal Vegetables tossed with Ginger and Sea Salt \$81.00++ per Guest
- + Pan-Seared Snapper, Almond and Mirin Steamed Rice, Five-Spiced Spinach and Crisp Fennel \$87.00++ per Guest
- + Slow-Poached Corvina with Smoked Panisse, Ginger-Maple Braised Cipollini Onion and Currants \$85.00++ per Guest

Pork

- + Pork Belly with Manchego Cheese Grits, Fig Jus and Fresh Seasonal Vegetables \$85.50++ per Guest
- + Seared Pork Tenderloin with Goat Cheese Polenta, Wild Mushrooms, Seasonal Vegetables and Zinfandel Sauce \$79.50++ per Guest
- + Spiced Bone-In Pork Chop, Candied Forest Mushrooms, Seasonal Vegetables, Roasted Garlic Mashed Potatoes and Blackberry Herb Demi \$79.50++ per Guest
- + Coffee and Porcini-Dusted Pork Tenderloin, Dark Rum Demi-Glace and Chef's Selection of Seasonal Accompaniments \$79.50++ per Guest

**Additional courses are available*

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Poultry

- + Pan-Roasted Free-Range Chicken Breast with Red Orange-Shallot Sauce, Roasted Fingerling Potatoes and Fresh Seasonal Vegetables \$75.00++ per Guest
- + Herb-Roasted Free-Range Chicken Breast, Glazed Shallots, Roasted Leek Bread Pudding, Chicken Jus and Citrus Gremolata \$75.00++ per Guest
- + Rosemary and Garlic-Marinaded Free-Range Chicken Breast, Brown-Buttered Root Vegetables, Creamy Polenta and Truffle Oil Drizzle \$75.00++ per Guest
- + Pan-Seared Muscovy Duck Breast, Duck Fat Roasted Fennel, Duck Crackling, Emerald Crystal Lettuce and Early Peas \$90.00++ per Guest
- + Galangal-Lemongrass Marinated Duck with Black Rice, Hazelnut Broccolini and Sake Reduction \$90.00++ per Guest

Duo Entrée Selections

- + Beef Filet with Merlot Reduction and Lobster Tail with Tarragon Beurre Blanc with Duchess Potatoes and Fresh Seasonal Vegetables \$99.00++ per Guest
- + Butter-Poached Lobster Tail with Vanilla Bean Beurre Blanc and Beef Filet with Merlot Demi, Gruyère Potato Pavé and Fresh Seasonal Vegetables \$99.00++ per Guest
- + French-Cut Chicken Breast and Jumbo Shrimp and Scallops Brochette with Basil-Pinot Grigio Sauce, Cheddar and Chives Whipped Red Skin Potatoes and Fresh Seasonal Vegetables \$90.00++ per Guest
- + Seared Beef Filet and French-Cut Chicken Breast with Blackberry Demi with Forest Mushroom Risotto and Fresh Seasonal Vegetables \$92.00++ per Guest

Vegetarian Options

- + Pan-Seared Bean Cake with Swiss Chard, Carrots, Spicy Charred Tomato Sauce and Cardamom Quick-Fried Sweet Potato Straws \$75.00++ per Guest
- + White Bean Ravioli with Herbed Saffron Cashew Cream finished with Piquillo Peppers and Watercress Salad \$75.00++ per Guest
- + Agave-Lime Grilled Tofu, Asian Slaw and Shiitake Sake Vinaigrette \$75.00++ per Guest
- + Boca Grain Vegetarian Meatless Loaf with Truffle Wild Mushroom Ragoût and Seasonal Vegetables \$75.00++ per Guest
- + Grilled Eggplant Roulade with Soy and Edamame Mousse \$75.00++ per Guest
- + Penne Pasta tossed in Cauliflower Silk, finished with Chive Oil \$75.00++ per Guest

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Additional Courses

Soup Selections

- + Lobster Bisque \$12.00++ per Guest
- + Traditional Italian Wedding Soup \$10.00++ per Guest
- + Canadian Beer-Cheddar Soup \$10.00++ per Guest
- + Gazpacho garnished with Diced Tomatoes, Cucumber and Meyer Lemon Oil *V* \$8.00++ per Guest
- + French Onion Soup \$8.00++ per Guest
- + Market-Inspired Seasonal Soups \$8.00++ per Guest

Sorbet Selections *(Served Prior to Entrée)*

- + Illuminated Ice Carving of Cinderella's Glass Slipper filled with Market-Inspired Sorbet. Your choice of Red, Blue, Green or White Lights. \$25.00++ per Guest
- + Artistically Presented Raspberry-Champagne Sorbet \$11.00++ per Guest
- + Tropical Fruit Sorbet with Macerated Fruits in a Martini Glass \$8.00++ per Guest
- + Champagne Granita with Sweet Orange Confit \$8.00++ per Guest
- + Market-Inspired Seasonal Sorbet \$8.00++ per Guest

Dessert Selections

- + Cinderella's White Chocolate Slipper on a Castle Silk Screen Plate \$20.50++ per Guest
- + Chocolate-Hazelnut Mickey "Mousse" Ears with Crème Anglaise \$16.00++ per Guest
- + Mascarpone Cheesecake with Frangelico® Sauce and Strawberry Hearts \$14.00++ per Guest
- + Tea Cookies, Truffles and Biscotti served Family Style \$12.00++ per Guest
- + Mr. and Mrs. Strawberries Design Plate for your Wedding Cake \$10.00++ per Guest
- + Monogram Silk Screen Logo Plate for your Wedding Cake \$4.00++ per Guest
- + Scoop of Ice Cream to accompany your Wedding Cake \$6.00++ per Guest
- + Sugar-Free and Gluten-Free Desserts are available upon request Market Price

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“the castle” cocktail hour and Plated dinner

Cocktail Hour

- + Baked Wheel of Brie in Puff Pastry served with sliced French Bread
- + Shrimp Cocktail Bites
- + Smoked Duck with Mandarin Orange and Chili Oil

Plated Dinner

Appetizer

- + Blistered Free-Range Chicken, Candied Forest Mushroom Risotto Cake and Watercress

Salad

- + Crisp Fresh Lettuces and Greens with Carrots, Radishes, Cucumbers and Petite Tomatoes with Creamy Balsamic Vinaigrette

Intermezzo

- + Served on a Design Plate with Raspberry Champagne Sorbet

Entrée

- + Butter-Poached Lobster Tail with Vanilla Bean Beurre Blanc and Beef Filet with Merlot Demi, Gruyère Potato Pavé and Fresh Seasonal Vegetables
- + Rolls and Butter

Dessert

- + “CINDERELLA AT THE BALL”
Cinderella Chocolate Statue with a Blue Marbleized Sphere Filled with a Tropical Fruit Mousse and Fresh Raspberries along with Raspberry Sauce Hearts and a Happily Ever After message inscribed
- + Coffee, Decaffeinated Coffee and a Selection of Teas

\$150.00++ per Guest
(Minimum of 20 Guests)

cinderella's cocktail hour and Plated dinner

Cocktail Hour

- + Premium Cheese Display with Grapes, Berries, Crackers and Baguettes
- + Beef & Blue Cheese Meatballs wrapped in Bacon tossed in a Sun-Dried Tomato Pesto
- + Spanakopitas with Artichoke Cream

Plated Dinner

Appetizer

- + House-Made Crab Cakes with Rémoulade Sauce and Shaved Fennel Slaw

Salad

- + Gathered Greens, Crumbled Chèvre, Champagne Pears and Candied Pecans served with Bacon-Honey Vinaigrette and Raspberry Port Drizzle

Intermezzo

- + Market-Inspired Seasonal Sorbet

Entrée

- + Cast Iron-Seared Angus Beef Filet Paired with Farm French-Cut Chicken Breast with Blackberry Demi, Fried Leeks, Forest Mushroom Risotto and Chef's Selection of Seasonal Vegetable
- + Rolls and Butter

Dessert

- + Cinderella's White Chocolate Slipper on a Castle Silk-Screen Plate
- + Coffee, Decaffeinated Coffee and a Selection of Hot Teas

\$150.00++ per Guest
(Minimum of 20 Guests)

fairy godmother's cocktail hour and Plated dinner

Cocktail Hour

- + Seasonal from the Garden Crudités with Grilled Onion Cream
- + Pigs in a Blanket with Stone Ground Mustard for dipping
- + Warm Brie and Caramelized Onion Tartlet

Plated Dinner

Appetizer

- + Truffle-Scented Macaroni and Gourmet Cheeses with Poached Lobster Meat

Salad

- + Endive Salad and Seasonal Petite Greens with Pears and Candied Walnuts with Sherry-Thyme Vinaigrette

Intermezzo

- + Market-Inspired Seasonal Sorbet

Entrée

- + Chicken Breast with Smoked Bacon Tomato Tapenade, Garlic Herb Polenta, Seasonal Vegetables and Madeira Sauce

Accompaniments

- + Rolls and Butter
- + Coffee, Decaffeinated Coffee and a Selection of Teas

\$106.00++ per Guest
(Minimum of 20 Guests)

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Crown service dinner

Cocktail Hour

- + Truffle-Scented Warm Spinach and Grilled Artichoke Stuffed Profiteroles
- + Pigs in a Blanket with Spicy Stone Ground Mustard
- + Chilled Georgia Wild Shrimp Cakes with a Peach Conserve

Antipasto Display

- + Unique Plates of Marinated Vegetables, Cured Meats, International & Domestic Cheeses, a Selection of Olives, Hummus, Market-Inspired Seafood and Gourmet Crackers and Flatbreads

Dinner

Appetizer

- + Champagne and Brie Bisque with a Butter Poached Oyster and Fried Leeks

Salad

- + Petite Garden Lettuce, Compressed Watermelon, Feta, Sunflower Crostini and Pea Tendrils served with a Cherry Balsamic Vinaigrette

Intermezzo

- + Seasonal Sorbet with Vodka Splash

Crown Service Entrée Selections

(Guest to choose at reception)

- + Togarashi-Dusted Grouper Filet with Jasmine Rice Croquettes, Edamame Puree and Dragon Carrots, with a Pickled Ginger Beurre Blanc
- Or**
- + Sea Salt and Green Peppercorn Roasted Grass-Fed Beef Filet with Cabernet Glace, Twice-Baked Parmesan Duchess Potato and a Medley of Baby Vegetables
- Or**
- + Pan-Seared French-Cut Chicken Breast with a Creole Butter Jus and Poblano Creamy Polenta with Sautéed Chard and Baby Carrots

Accompaniments

- + Warm Bakery Breads, Flatbreads and Lavosh with Salted Butter and Basil Garlic Oil
- + Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea

Dessert

- + Chocolate Castle Silk-Screen Plate presentation for Wedding Cake Service
(Wedding Cake not included)

\$250.00++ per Guest
(Minimum of 20 Guests)

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after-hour options

Enhance your dinner further by adding one or more delicious options:

After-Hour Selections

- + SUSHI AND SASHIMI: \$33.75++ per Guest
Sushi, Sashimi, California Rolls and Vegetable Rolls with Wasabi, Soy Sauce and Pickled Ginger
- + BURGERS & FRIES: \$28.50++ per Guest
Classic Beef Cheeseburger with House-Made Pickles and Fries
- + LATE-NIGHT FAREWELL TEMPTATIONS: \$12.00++ per Guest
Send your Guests off with Warm Jumbo Cookies and Milk
- + CHOCOLATE SHOTS: \$14.00++ per Guest
+ Warm Dark Chocolate with Grand Marnier®
+ White Chocolate with Amaretto
- + Assorted Ice Cream Novelties and Fruit Bars \$5.25++ per Each
- + Tater Tot Bar with Toppings to include Gravy, Cheddar Cheese, Bacon Bits, Scallions and Ketchup \$21.50 ++per Guest

Sliders

- + Cider-Glazed Ham Sliders with Apple Chutney on Toasted Brioche Rolls \$12.50++ per Guest
- + Wood Smoked Turkey Sliders with Pan Jus and Cranberry Relish on Sourdough \$12.50++ per Guest
- + Slow-Roasted Petite Filet Sliders with Caramelized Onions and Hollandaise Aioli on a Whole-Wheat Roll \$12.50++ per Guest
- + Turkey and Brie Slider with Apple Butter on Petite Croissant \$12.50++ per Guest
- + Rosemary Prime Rib Sliders with Horseradish Aioli on a French Roll \$12.50++ per Guest
- + Grilled Portobello with Arugula, Roasted Peppers, Goat Cheese Balsamic Fig Drizzle on a Multi-Grain Roll \$12.50++ per Guest

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children's menu

Donald Duck

Plated Dinner Menu

First Course

- + Fresh Fruit Cup with Mickey Watermelon

Second Course

- + Mickey-Roni & Cheese

Entrée

- + Preselected choice of Chicken Tenders, Grilled Chicken, Cheese Pizza or Grilled Steak Skewers with Chef's Selection of Fresh Veggies

\$27.50++ per Guest

Optional Kids' Dessert Enhancement

- + Chocolate "Dirt Pot" with Crushed Cookies, Chocolate Pudding, Whipped Cream and Gummy Worms
Additional \$9.00++ per person
- + Mickey-Shaped Chocolate-Covered Crisped Rice Treat
Additional \$5.00++ per person

Buffet Dinner

- + Children can partake in the existing buffet menu at half of the adult price.

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