



Empress Garden Ballroom





INCLUDED IN ALL PACKAGES

Cocktail Reception with Selection of Six Hors D'oeuvres
Complimentary Tasting for Four to choose Menu
Five Hour Open Bar with House Brands
Create your Own Signature Cocktail
Champagne Toast with Seasonal Fruit Garnish
Black Floor Length Table Covers
China, Glassware, Silverware, & Napkins
Candle & Mirror Centerpiece
Wedding Salon Ready Room
Day of Coordination for Event
Overnight Suite for Newlyweds

*A Wedding is a wonderful story,
we'll help you tell it. ♥*





HORS D'OEUVRES

SEAFOOD

Smoked Salmon & Cucumber Bites
Coconut Shrimp with Citrus Dipping Sauce
Sesame Seared Tuna Skewers
Shrimp Wrapped in Bacon

CHICKEN

Tiny Barbeque Sliders with Pickle Chip
Hawaiian Chicken & Pineapple Skewers
Curry Chicken Skewers
Chicken Quesadillas with Pico de Gallo Garnish

BEEF

Sausage Stuffed Mushrooms
Flank Steak on Garlic Toast
Cheesesteak Spring Rolls with Spicy Ketchup
Swedish Meatballs

VEGETABLE

Brie & Raspberry
Spanakopita
Tomato Mozzarella Skewers
Potato Pancake with Apple Jam

INCLUDED DISPLAY

Imported & Domestic Cheeses, Fresh Fruit,
French & Italian Breads, Gourmet Crackers
Fresh Cut Crudite





ELEGANT PACKAGE

S A L A D

Classic Caesar Salad with Shredded Parmesan

ENTREE [CHOICE OF TWO]

~ Meat ~

Red Wine Braised Short Ribs with Port Wine Demi Glaze

Mongolian Beef with Rice & Vegetables

~ Poultry ~

Parmesan Crusted Chicken Breast with Tomato Basil Coulis

Fire Roasted Rosemary Chicken with Pan Jus

~ Fish & Seafood ~

Panko Crusted Tilapia Topped with Red Pepper Coulis

Cajun Seared Shrimp with Tropical Salsa

~ Pasta & Vegetarian ~

Penne Pasta Primavera in Parmesan Cream Sauce

Gnocchi with Vodka Blush Sauce

Chef's Selection of Complimentary Starch & Vegetable

Assorted Rolls & Whipped Butter

Fresh Brewed Coffee & Hot Tea





ENCHANTED PACKAGE

S A L A D

Baby Greens with White Balsamic Vinaigrette
Classic Caesar Salad with Shredded Parmesan
Roasted Squash Salad with White Beans & Brioche Croutons
Fresh Mozzarella & Tomato Salad

E N T R E E [C H O I C E O F T W O]

~ Meat ~

Red Wine Braised Short Ribs with Port Wine Demi Glaze
Traditional English Cut Prime Rib with Horseradish Breme & Au Jus
Flat Iron Steak with a Chimichurri Sauce * Medium Rare
Oven Roasted Pork Tenderloin with a Granny Apple Ginger Rosemary Infusion

~ Poultry ~

Parmesan Crusted Chicken Breast with Tomato Basil Coulis
Grilled Chicken Breast with Mushroom Sherry Cream Sauce
Lemon-Rosemary Chicken in a Garlic Butter Sauce
Chicken Scampi over Pasta





ENCHANTED PACKAGE

~ Fish & Seafood ~

Teriyaki Glazed Salmon

Panko Crusted Tilapia Topped with Red Pepper Coulis

Macadamia Nut Crusted Mahi-Mahi with a Brandy Cream Sauce

Cajon Seared Shrimp with Tropical Salsa

~ Pasta & Vegetarian ~

Vegetable Risotto

Gnocchi with Vodka Blush Sauce

Eggplant Parmesan with Marinara Sauce

Brown Butter & Sage Cheese Tortellini

SIDES [CHOICE OF THREE]

Rosemary Red Bliss Potatoes

Steamed Rice Pilaf

Creamy Garlic Mashed Potatoes

Seasonal Vegetable Sauté

Green Beans Almondine

Roasted Cauliflower & Broccoli

Sauteed Brussel Sprouts

Ginger Braised Baby Carrots

Assorted Rolls & Whipped Butter

Fresh Brewed Coffee & Hot Tea





RECEPTION ENHANCEMENTS

CHEF'S CHOICE OF ASSORTED CAKES

Delicious Display of Assorted Cakes

Featuring Flavors such as:

Chocolate, Carrot, Lemon, or Cheesecake

[No Miniatures or Petite Fours]

MARTINI BAR

Everything from Classic Martini's to Cosmos & Lemon Drops

Served at a separate station to enhance the elegance of your day.

PREMIUM BAR UPGRADE

Tito's * Grey Goose * Tanqueray

Casamigo's Reposado * Blanco * Bulleit

Jameson * Johnny Walker Red

Pinot Noir * Merlot * Corona * Twisted Tea

