



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

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

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

Cajan 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

Cajan Seared Shrimp with Tropical Salsa

~ Pasta & Vegetarian ~

Vegetable Risotto

Gnocchi with Vodka Blush Sauce

Eggplant Parmesan with Marinara Sauce

Brown Butter & Sage Cheese Tortellini

S I D E S

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

Rosemary Red Bliss Potatoes

Steamed Rice Pilaf

Creamy Garlic Mashed Potatoes

Seasonal Vegetable Sauté

Green Beans Almondine

Roasted Cauliflower & Broccoli

Sautéed 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
Casamingo's Reposado * Blanco * Bulleit
Jameson * Johnny Walker Red
Pinot Noir * Merlot * Corona * Twisted Tea

