

Radiant Wedding Buffet Package

Assortment of crispy vegetables
Selection of domestic and imported cheeses
Sliced fresh fruit, berries and grapes

Select Four Hors d'oeuvres

For one hour cocktail reception

Hot Hors d'oeuvres

Vegetable pot stickers with soy ginger sauce
Chicken quesadilla
Chicken saté
Buffalo Wings
BBQ Meatballs
Hibachi chicken
Pear and brie crisps

Cold Hors d'oeuvres

Blackened beef on potato crouton with horseradish aioli
Asparagus wrapped in smoked salmon
Canapé of shrimp dill with crème fraiche

Buffet Starters

Traditional Caesar salad with sourdough croutons
and freshly grated parmesan cheese threads
Pesto and balsamic marinated vegetable display
Penne pasta salad with shrimp and creamy dressing

Entrée Selections

Grilled supreme of chicken with sun dried tomato and basil sauce
Sautéed Chicken with mushroom marsala sauce
Herb seared salmon with pommery mustard sauce
Pan roasted pork loin with oven dried fruit medley
Roasted garlic marinated flank steak with onion jus

2 entrees \$48.00 per person

3 entrees \$50.00 per person

*Chef's selection of seasonal accompaniments, and rolls with butter
Fresh Roasted Coffee, Decaffeinated Coffee, Herbal Tea & Iced Tea*

All prices subject to an 19% taxable service charge and 6% sales tax

Marquise Wedding Package

Assortment of crispy vegetables
Selection of domestic and imported cheeses
Sliced fresh fruit, berries and grapes
Ice Sculpture

Select Five Hors d'oeuvres

For one hour cocktail reception

Hot Hors d'oeuvres

Scallops wrapped in bacon Vermont maple glaze
Miniature crab cakes with red brick remoulade
Asparagus & asiago cheese filo
Miniature beef Wellington
Pear & brie crisp
Hibachi chicken
BBQ Meatballs
Crab rangoon

Cold Hors d'oeuvres

Herbed boursin crostini
Asparagus wrapped in smoked salmon
Chilled spiced Gulf shrimp with zesty cocktail sauce
Lavosh pinwheel with turkey and roasted red pepper spread

Select One Salad

Garden greens with tomatoes, carrots, onion and cucumbers with house dressing
Or
Traditional Caesar salad with sourdough croutons and freshly grated Parmesan threads

Select One to Two Entrée Selections

Grand Traverse chicken roulade with dried cherry and wild rice stuffing
Roasted chicken pesto with Parmesan sauce
Sautéed chicken with mushroom marsala sauce
Herb seared salmon with pommery mustard sauce
\$53.00 per person

"Pepperloin" medallion with bleu cheese sauce
Roasted garlic marinated sirloin with onion jus
\$56.00 per person

*Chef's selection of seasonal accompaniments, and rolls with butter
Fresh Roasted Coffee, Decaffeinated Coffee, Herbal Tea & Iced Tea*

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Princess Wedding Package

Assortment of crispy vegetables
Selection of domestic and imported cheeses
Sliced fresh fruit, berries and grapes
Ice Sculpture
Custom Wedding Cake

Select Eight Hors d'oeuvres

For one hour cocktail reception

Hot

Miniature beef wellingtons
Scallops wrapped in bacon
Chicken saté
Miniature crab cakes with red brick
remoulade
Coconut shrimp
Crab rangoon
Pear & Brie Crisps
BBQ Meatballs
Asparagus & asiago cheese filo
Hibachi chicken
Empanadas

Cold

Chilled spiced gulf shrimp
Crab Louis on cucumber coins
Blackened beef on potato crouton with
horseradish aioli
Asparagus wrapped in smoked salmon
Lovish pinwheel with turkey & roasted
red pepper spread
Canapé of shrimp dill with crème fraiche
Sliced sirloin in a lovish pinwheel with
artichoke and Parmesan cheese
Virginia ham crepe with tarragon mustard

Select One Salad

Garden greens with tomatoes, carrots, onion and cucumbers with house dressing
Traditional Caesar salad with sourdough croutons and freshly grated Parmesan threads
Mixed baby lettuce with Gorgonzola, candied walnuts, onions & raspberry vinaigrette
Field greens with bleu cheese, dried cherry, toasted pecans, & cherry vinaigrette dressing
Layered tomato and onion with tender greens and pepper vinaigrette
Petite greens with mandarin orange slices, almonds, julienne carrots and sesame dressing

Select One to Two Entrée Selections

Chicken roulade with asparagus with chardonnay tarragon wine sauce
Roasted chicken pesto with Parmesan sauce
Grilled supreme of chicken with sun dried tomato and basil sauce
Herb seared salmon with pommery mustard sauce
Roasted ruby trout with tarragon cream sauce
Broiled whitefish with white wine sauce
\$63.00 per person

“Pepper loin” medallion with blue cheese sauce
Roasted garlic marinated sirloin with onion jus
\$66.00 per person

*Chef's selection of seasonal accompaniments, and rolls with butter
Fresh Roasted Coffee, Decaffeinated Coffee, Herbal Tea & Iced Tea*

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Additional Wedding Amenities

Chair Covers

Starting at \$4.00 per chair

Golf Packages

Starting at \$30.00 per golfer

Ice Sculpture

Starting at \$300.00

Ordained Reverend

\$250.00

Design Your Own Wedding Cake

\$2.75 per Person