
Five and a Half Hour Event with a Four-Hour Prestige Bar

Private Suite for Guest of Honor

Champagne, Fresh Crudités and Fromage Plate in your Private Bridal Suite

Champagne Toast with a Fresh Fruit Garnish for All of your Guests

Exclusive Bottled Wine with Dinner

Regular and Decaffeinated Coffee and Hot Tea with Lemon Available with Dinner

Decadent Five Course Dinner Including a Refreshing Intermezzo

Decorated Wedding Cake or Choice of Dessert

Silver Coffee Service Buffet Following Dinner Including Belgium Chocolate Shavings, Cinnamon Sticks, Whipped Cream and Flavored Creamers

Gold Chivari Chairs

Formal Floor Length Majestic Linens for Guest Tables, Your Choice of White, Ivory, or Black

Poly-Cotton Dinner Napkins Available in a Variety of Colors

Formal Floor Length Poly Cotton Linens Available for Head, Gift, Place Card & Disc Jockey Table in Your Choice of White, Ivory, or Black (*Fee Applies for Additional Tables*)

Signature Drink at Bar

Romantic Centerpieces for Each Guest Table

A Step Above The Rest...

Accommodations from 100-800 Guests

Elegantly Appointed Suite with Private Powder Room

Accented in Beautiful Granite and Marble

Personalized Floor Plans Offering a Variety of Table and Dance Floor Options

Experienced Coordinators will Assisting you in the Planning and Execution of your Event

Professional Service Staff in Bistro Style Attire

Personalized Menu Options Available Through our Executive Chef

Seasonal Coat Check

Plated Entrée Choices

Plated Dinner to Include: Starter, Salad, Entrée, Starch, and Vegetable
A Breadbasket Containing Freshly sliced Rustic Bread with Herbed Butter to Compliment your Dinner

Chicken *All Chicken Entrées Undergo a 24-Hour Wet Marinade Process to Ensure Ultimate Flavor and Tenderness*

Breast of Chicken

Sautéed, Grilled or Pan Seared 6 oz. Boneless Skinless Breast of Chicken Dusted with our Chef's Seasoning Blend Veiled with your Choice of Sauce (Refer to Sauce List on Pg. 4)

Drunken Hickory Chicken:

Bourbon Hickory Smoked Duo of 3 oz. Boneless Skinless Sliced Chicken Breast Medallions Cloaked with a Whole Grain Honey Mustard Beurre Blanc

Chicken Picatta

Sautéed 6 oz. Boneless Skinless Chicken Breast with Lemon and Capers Picatta & White Wine

Chicken Francaise

Sautéed 6 oz. Boneless Skinless Breast of Chicken Dipped in a Delicate Egg Batter and Laced with Lemon Herb Buerre Blanc

Chicken Parmesan

Lightly Breaded Boneless Breast of Chicken Veiled with a Tomato Basil Marinara Sauce and Melted Mozzarella served Atop Farfalle Bow Tie Pasta Marinara (Starch Selection Included)

Chicken Epicurean

Oven Roasted Skin-On Boneless Breast of Chicken Stuffed with Wild Rice Topped with a Roasted Garlic Beurre Blanc

Chicken Piasasco

Oven Roasted 8 oz. Boneless Skinless Breast of Chicken Stuffed with Prosciutto di Parma, Fresh Asparagus, and Provolone Cheese Touched with Roasted Garlic Buerre Blanc

Children's Meal

Children 10 Years of Age and Younger

Chicken Tenders, French Fries with Ketchup Sauce, Vegetables, and Fruit Cup

Fish

Please Consult Your Event Coordinator for Additional Seasonal Seafood Options

Herb Crusted Tilapia

Pan Seared Herb Crusted 8 oz. Tilapia Filet Drizzled with Basil Pesto Oil and Topped with Oven Dried Tomatoes

Salmon Provencal

Oven Roasted 8 oz. Atlantic Salmon Filet Marinated in Fresh Herbs Speckled with Garlic and Topped with Mediterranean Compound Butter

*If Two Plated Entrées are Chosen with the Same Starch and Vegetable (Excluding a Vegetarian Option),
An Additional \$1.00 per Guest Will be Applied to Your Plated Entrée Price*

Plated Entrée Choices

Plated Dinner to Include: Starter, Salad, Entrée, Starch, and Vegetable
A Breadbasket Containing Freshly sliced Rustic Bread with Herbed Butter to Compliment your Dinner

Beef

We are Proud to Serve USDA Choice Aged Center Cut and Complete Trim Beef

Signature Filet Mignon

Char-Grilled 8 oz. Center Cut Filet Mignon Over Syrah Demi Glaze, Garnished with Julienne Fried Leeks and Oven Roasted Roma Tomatoes

Peppercorn Crusted Sirloin Filet

Pan Seared 8 oz. Center Cut Sirloin Filet Topped with Tri-Colored Peppercorns Touched with Caramelized Onion Au Jus Finished with Fried Leeks and Oven Dried Tomatoes

Oven Roasted Tornadoes of Beef Tenderloin

Whole Beef Tenderloin Dusted with Chef's Blend Seasoning, Roasted to Perfection and Sliced to Order, Cloaked with Wild Mushroom Hunter Sauce and Topped off with Fried Leeks

Slow Roasted Prime Rib of Beef

Chef Carved 10 oz. Cut of Beef Slow Cloaked and Perfectly Roasted to Ensure Tenderness Served with Wild Mushroom Au Jus and Crispy Leeks

Tenderized Aged and Grilled Beef Roulade

Flank Steak Rolled with Spinach, Mushrooms, and Roasted Garlic, Crested with Rich Burgundy Sauce

Combination

The Perfect Pair

Grilled 4 oz. Center Cut Filet Mignon with a Cabernet Demi Glaze Topped with Fried Leeks Paired with a Sautéed 6 oz. Boneless Skinless Breast of Chicken Veiled with your Choice of Sauce (Refer to Sauce List on Pg. 4)

The Perfect Partner

Grilled 6 oz. Center Cut Filet Mignon with a Caramelized Onion Semi-Demi Partnered with Three Jumbo Garlic and White Wine Marinated White Gulf Shrimp Finished with Delicate Fried Leeks

The Grilled Trio

4 oz. Center Cut Filet Mignon with a Cabernet Demi Glaze Paired with a 4 oz. Grilled Boneless and Skinless Breast of Chicken with your Choice of Sauce Accompanied by Three Jumbo Garlic and White Wine Marinated White Gulf Shrimp Garnished with Seasonal Fresh Herbs and Tomato Concassé (Refer to Sauce List on Pg. 4)

Plated Entrée Choices

Plated Dinner to Include: Starter, Salad, Entrée, Starch, and Vegetable
A Breadbasket Containing Freshly sliced Rustic Bread with Herbed Butter to Compliment your Dinner

Vegetarian

Vegetable Lasagna

A Blend of Fresh Vegetables Layered with Ricotta Cheese, Al Dente Pasta, Crusted with Parmesan Cheese and Seasoned Bread Crumbs Laced with Creamy Alfredo Sauce

Vegetable Wellington

Seasonal Roasted Vegetables and Mozzarella Cheese Enveloped in Delicate Puff Pastry Roasted to Perfection with Light Tomato Basil Marinara

Vegetable Stuffed Portabella

Grilled and Marinated Portabella Mushrooms Filled with Roasted Artichoke, Fresh Baby Spinach and Red Pepper Folded with Alouette Cheese Sprinkled with Parmesan Cheese and Herbed Breadcrumbs Atop Farfalle Pasta Primavera Drizzled with a Roasted Red Pepper Sauce

Farfalle Primavera

Portabella Mushrooms, Onions, Zucchini, and Sun-Dried Tomatoes with Bow Tie Pasta Tossed in a Tomato Basil Marinara Finished with Parmesan Reggiano Cheese

If Two Plated Entrées are Chosen with the Same Starch and Vegetable (Excluding a Vegetarian Option), An Additional \$1.00 per Guest Will be Applied to Your Plated Entrée Price

Signature Sauces for Plated Breast of Chicken Entrées

Refer to This Section if You Prefer an Alternative Sauce Partnered with your Entree than the Chef's Suggested Sauce Pairing

Cream Sauces- Consist of a Wine Reduction, Sautéed Garlic or Shallots Then Thickened with Roux and Finished with Heavy Cream

Creamy Alfredo

Pinot Grigio Reduction Extra Garlic White Pepper and Parmesan Cheese

Champagne

Champagne Reduction Infused with Chicken Broth

Dijon Mornay

Chardonnay Reduction with Dijon Mustard and Finished with Swiss Cheese

Mushroom Marsala

Marsala Wine Reduction and Finished with Sautéed Mushrooms

Sauce Czarina

Pinot Grigio Reduction with Paprika Cayenne Pepper and Lemon Juice

Supreme

Dry White Wine Reduction Infused with Chicken Broth

Beurre Blanc Reduction of White Wine, Shallots, Peppercorns, Bay Leaf, Touched with Heavy Cream and Finished with Softened Butter

Lemon Herb

Basil

Sundried Tomato Parmesan

Roasted Garlic

Chipotle Lime

Rosemary Asiago

Roasted Red Pepper

Plated Starches

Select One Starch Selections

Yukon Gold Smashed Potatoes	Baby Yukon Gold Potatoes Smashed with Cream, Butter and Seasoning with your Choice of Plain, Roasted Garlic, or Basil
Bistro Mashed Potatoes	Mashed Red Skin Potatoes Infused with Caramelized Onions, Sour Cream, and Fresh Chives
Rissole Potatoes	Petite Yukon Gold Potatoes Lightly Coated with Butter, Touched with Parmesan Cheese and Parsley Roasted to a Golden Brown
Herbed Red Potatoes	Steamed Quarter-Cut Red Skin Potatoes Drizzled with Butter, Chef's Blend Seasoning, Parsley, and Fresh Chives
Baked Potato	Seasoned and Brushed with Olive Oil and Sea Salt, Baked and Served with Butter and Chive Sour Cream
Rice Pilaf	With Tri-Colored Peppers and Onions
Risotto Florentine	Imported Italian Arborio Rice Blended with Fresh Baby Spinach, Garlic and Parmesan Reggiano <i>Additional \$1.00 Per Guest</i>

Plated Garden Fresh Vegetables

Select One Fresh Vegetable Selections

Bean and Pepper Blend	Fresh Haricot Vert Green Beans Tossed in Garlic Butter with Roasted Red and Yellow Peppers
California Blend	Carrots, Broccoli, and Cauliflower Steamed and Tossed in Garlic Butter
Island Medley	Florets of Broccoli, Carrots, Corn Kernels, Red Pepper, and Red Onion Tossed in a Jamaican Jerk Compound Butter
Sugar Snap Sauté	Fresh Sugar Snap Peas with Roasted Red Peppers and Sweet Red Onions Sautéed in Garlic and Extra Virgin Olive Oil
Italian Vegetables	Zucchini, Yellow Squash, Broccoli, Red Peppers, and Onion Sautéed in Garlic Infused Olive Oil Then Finished with Fresh Herbs
Asparagus Spears	Streamed Fresh Green Asparagus Curtained Drizzled with Lemon Butter <i>Additional \$1.00 Per Guest</i>

Family Style Entrée Choices

Family Style Dinner to Include: Starter, Salad, 2 Entrées, 2 Starches, and 1 Vegetable
A Breadbasket Containing Freshly Sliced Rustic Bread with Herbed Butter to Compliment your Dinner

Choose Two of the Following Entrée Selections

Poultry *All Chicken Entrées Undergo a 24-Hour Wet Marinade Process to Ensure Ultimate Flavor and Tenderness*

Bone-In Chicken

Your Choice of Plain, Greek, or Italian Style

Whole Roasted Turkey

With Homemade Gravy

Pan Seared Boneless Skinless Breast of Chicken Dusted with our Chef's Secret Seasoning Blend Veiled with your Choice of Sauce (*Refer to Sauce List on Pg. 4*) *Additional \$1.00 Per Guest*

Bourbon Hickory Chicken Hickory Smoked Boneless Skinless Chicken Breasts Cloaked with a Whole Grain Honey Mustard Beurre Blanc *Additional \$1.50 Per Guest*

Chicken Piasasco Oven Roasted Boneless Skinless Breast of Chicken stuffed with Prosciutto Di Parma, Fresh Asparagus, and Provolone Cheese Touched with Roasted Garlic Buerre Blanc *Additional \$1.50 Per Guest*

Beef *We are Proud to Serve USDA Choice Aged Center Cut and Complete Trim Beef*

Slow Roasted Thinly Sliced Sirloin of Beef Topped with a Rich Beef Gravy Finished with Crispy Leeks

Grilled London Broil Marinated and Sliced Flank Steak Veiled with Hunter Sauce and Finished with Fried Leeks

Tenderized and Aged Grilled Beef Roulade Flank Steak Rolled with Spinach, Mushrooms and Roasted Garlic, crested with a Rich Burgundy Sauce, and Topped with Fried Leeks *Additional \$2.00 Per Guest*

Oven Roasted Tornadoes of Beef Tenderloin Whole Beef Tenderloin Dusted with Our Chef's Seasoning Blend and Roasted to Perfection, Then Sliced to Order, Cloaked with a Wild Mushroom Hunter Sauce *Additional \$6.00 Per Guest*

Sausage

Italian Sausage Tossed in Tomato Basil Marinara and Finished with Tri Colored Peppers

Polish Sausage With Homemade Sauerkraut

Fish

Roasted Salmon With your Choice of Lemon Dill Beurre Blanc or Maple Orange Blossom Glaze

Herb Crusted Tilapia Herb Crusted Tilapia Filet Drizzled with Basil Pesto Oil and Topped with Oven Dried Tomatoes

Family Style Starches

Select Two Starch Selections

Yukon Gold Smashed Potatoes	Baby Yukon Gold Potatoes Smashed with Cream, Butter and Seasoning with your Choice of Plain, Roasted Garlic, or Basil
Rissole Potatoes	Petite Yukon Gold Potatoes Lightly Coated with Butter, Touched with Parmesan Cheese and Parsley Roasted to a Golden Brown
Herbed Red Potatoes	Steamed Quarter-Cut Red Skin Potatoes Drizzled with Butter, Chef's Blend Seasoning, Parsley, and Fresh Chives
Garlic Parmesan Farfalle	Bow Tie Pasta Tossed in Extra Virgin Olive Oil and Garlic Topped with Grated Parmesan Cheese and Parsley
Penne Rigate	Laced with Tomatoes, Basil, and Garlic Dusted with Parmesan
Mostaccioli	With Tomato Basil Marinara Sauce and Finished with Fresh Parmesan
Rice Pilaf	With Tri-Colored Peppers and Onions
White and Wild Rice Blend	With Mushrooms and Peppers
Herbed Dressing	Folded with Fresh Herbs and Chicken Broth
Creamy Risotto Asiago	Arborio Rice Infused with Garlic and Asiago Cheese <i>Additional \$1.00 Per Guest</i>

Family Style Garden Fresh Vegetables

Select One Fresh Vegetable Section

Bean and Pepper Blend	Fresh Haricot Vert Green Beans Tossed in Garlic Butter with Roasted Red and Yellow Peppers
California Blend	Carrots, Broccoli, and Cauliflower Steamed and Tossed in Garlic Butter
Island Medley	Florets of Broccoli, Carrots, Corn Kernels, Red Pepper, and Red Onion Tossed in a Jamaican Jerk Compound Butter
Sugar Snap Sauté	Fresh Sugar Snap Peas with Roasted Red Peppers and Sweet Red Onions Sautéed in Garlic and Extra Virgin Olive Oil
Italian Vegetables	Zucchini, Yellow Squash, Broccoli, Red Peppers, and Onion Sautéed in Garlic Infused Olive Oil Then Finished with Fresh Herbs

Starters

Select One Warm Starter

Ravioli Capicola

Ricotta Filled Ravioli with Ovolini Mozzarella, Cherry Tomato and Thinly Sliced Capicola Salsa

Spinach Artichoke

Fresh Baby Spinach, Artichoke Hearts, Cream and Asiago Cheese Atop Toasted French Bread Crostini's

Bruschetta Stack

Thinly Sliced Roma Tomato, Fresh Basil, and Ovolini Mozzarella on Oven Toasted Italian Bread Finished with Basil Pesto Oil

Soup

Your Choice of Homemade Soups

Cream of Asparagus	Cream of Mushroom	Cream of Potato with Leeks
Cream of Chicken with or without White Rice		Cream of Broccoli with or without Cheddar
Chicken Noodle	Roasted Tomato Basil Bisque	Minestrone

Additional \$1.00 Per Guest

Fresh Salad

Select One Fresh Salad

Ashton's Signature Salad

Seven Blends Greens with Shredded Carrot, Red Cabbage, Chopped Roma Tomato, Cucumber and Gourmet Croutons Served with our Red Wine Vinaigrette

Caesar Salad

Crisp Romaine Lettuce Tossed with Creamy Caesar Dressing and Asiago Cheese Topped with Gourmet Croutons Garnished with a Parmesan Crisp

Country Salad

Mix of Romaine and Leaf Lettuce Topped with Sliced Heirloom Tomatoes, Shredded Carrot, Red Cabbage, Bacon and Creamy Ranch Dressing

Asian Crunch Salad

Spring Greens Tossed in our Asian Vinaigrette with Rice Noodles, Green Onion, Sunflower Seeds, Toasted Almonds Flecked with Red Pepper and Carrot

Sunshine Salad

Mesculin Greens with Belgium Endive, Mandarin Oranges, Chopped Walnuts and Sliced Strawberries Dressed with Red Raspberry Vinaigrette *Additional \$1.00 Per Guest*

Caprese Salad

Shingled Beef Steak Tomatoes, Ovolini Mozzarella and Fresh Basil Finished with Aged Balsamic and Basil Pesto Oil, Surrounded by Baby Greens *Additional \$1.00 Per Guest*

Intermezzo

Select One Sorbet Flavor

Champagne

Lemon

Passion Fruit

Pineapple

Raspberry

Decadent Desserts

Select One Dessert

Tiered Cake

Please Provide us with a Picture of your Desired Style, and our Bakery will Replicate it to the Best of their Ability

(Add a Scoop of Vanilla Ice Cream Additional \$1.50 Per Guest)

Cake Décor

All Cakes Have Butter cream Frosting

Cake Tiers May be Stacked or separated with Pillars

Frosting Color of your Preferred Color Choice

The Number of Tiers Depends on you Guest Count

You are able to Choose up to 2 Batters and 2 Fillings

Cake Topper Decorations, Fresh Flower Decorations, or Décor Around the Cake Table are your Responsibility to Provide

Cake Batter Choices

Royal Chocolate

Lemon Velvet

Golden Yellow

Marble Swirl

Red Velvet

White Velvet

Cake Filling Choices

Butter Cream

Mousse

Preserved Fruit

Chocolate Silk

Bavarian Crème

Chocolate Fudge

Upgrade Designs & Styles

Additional Charge for Cakes with Fondant Frosting, Detailed Designs or Sugar Flowers. Applying Ribbons on the Cake Tiers is an Additional Fee of \$25 - Ribbon to be Provided by the Client and Applied by the Baker

Dream Sundae

Creamy Vanilla Ice Cream atop a Chocolate Fudge Brownie Finished with a Dollop of Whipped Cream and Caramel Drizzle

New York Cheesecake

Velvety Cream Cheese Infused with Vanilla Beans Atop a Graham Cracker Crust Drizzled with a Strawberry Coulis

Classic Tiramisu

Delicate Lady Fingers layered and Flavored with Mascarpone Cream and Espresso Liquor Dusted with Cocoa Powder over Brandied Chocolate Sauce *Additional \$1.00 per Guest*

Prestige Bar Service

(Included in Prestige Package)

Liquors

Smirnoff Vodka	Bacardi Rum	Seagram's 7 Whiskey
Smirnoff Citrus Vodka	Captain Morgan Rum	Southern Comfort Whiskey
Smirnoff Raspberry Vodka	Parrot Bay Rum	Jim Beam Whiskey
Jose Cuervo Tequila	E&J Brandy	J & B Scotch
Tanqueray Gin	Apricot Brandy	Apple Pucker
Peach Schnapps	Bols Amaretto	Melon Pucker
Romana Sambuca	Sweet Vermouth	Irish Cream
Triple Sec	Kahlua	Vermouth

Choose Two Domestic Bottled Beer Options

Miller Lite	Miller Genuine	Bud Light	Budweiser
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		Bottled Wine	Merlot	Cabernet Sauvignon
Chardonnay	Pinot Grigio	White Zinfandel		

Champagne

Soft Drinks

Cola	Diet Cola	Lemon-Lime
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Mixers

Half & Half	Sweet & Sour	Tonic Water	Club Soda	Grenadine
Tabasco & Worcestershire		Orange, Cranberry, & Pineapple Juices		

***Liquor or Beer Not Listed Available at an Additional Cost
Please Consult your Event Coordinator for Details***

VIP Bar Service Upgrade

Liquors

Tito's Vodka		Crown Royal Whiskey
Ketel One Vodka	Parrot Bay Rum	Jack Daniels Whiskey
Smirnoff Vodka	Malibu Rum	Hennessy Whiskey
Smirnoff Citrus Vodka	Bacardi Rum	Chivas Regal Scotch Whiskey
Smirnoff Raspberry Vodka	Captain Morgan Rum	Seagram's 7 Whiskey
Jose Cuervo Tequila	Christian Brothers Brandy	Seagram's VO Whiskey
Jose Cuervo 1800 Tequila	E&J Brandy	Southern Comfort Whiskey
Tanqueray Gin	Apricot Brandy	Jim Beam Whiskey
Peach Schnapps	Amaretto DiSoranno	J & B Scotch
Romana Sambuca	Bols Amaretto	Dewar's Scotch
Apple Pucker	Grand Marnier Liqueur	Sweet Vermouth
Melon Pucker	B & B Liqueur	Dry Vermouth
Triple Sec	Kahlua Coffee Liqueur	Irish Cream

Choose Four Domestic & Import Bottled Beer Options

Miller Lite Miller Genuine Bud Light Budweiser Heineken Corona

Bottled Wine

Chardonnay Pinot Grigio White Zinfandel Merlot Cabernet Sauvignon

Champagne

Soft Drinks

Cola Diet Cola Lemon-Lime

Mixers

Half & Half Sweet & Sour Tonic Water Club Soda Grenadine
Tabasco & Worcestershire Orange, Cranberry, & Pineapple Juices

*Liquor or Beer Not Listed Available at an Additional Cost
Please Consult your Event Coordinator for Details*

Passed Warm Hors D'oeuvres

(Not Included in Prestige Package)

Artichoke Beignet	Boursin Cheese and Artichoke Heart Coated in Panko Bread Crumbs
Beef Chimichurri Satay	Tender Skirt Steak Marinated in Fresh Herbs & Garlic
Beef Wellington	Beef Tenderloin with Mushroom Duxelle in a Pastry Puff with a Creamy Horseradish Dipping Sauce
Blazin' Cajun Shrimp	Lightly Breaded Cajun Marinated Shrimp with Creamy Ranch Dipping Sauce
Chestnut Wrapped in Bacon	with our Signature Barbeque Dipping Sauce
Chicago Pizza	An Assortment of Cheese, Vegetable, Sausage, Pepperoni, and Barbeque Chicken Pizzas
Chicken Brochette	with Pineapple and Green Pepper Drizzled with a Sweet & Sour or Teriyaki Glaze
Coconut Shrimp	with Plum Dipping Sauce
Chicken & Waffles	Maple Crusted Chicken Bite atop a Miniature Waffle
Firecracker Shrimp Fried Alligator Satay	Jalapeno Wrapped in a Won Ton with Lemongrass Soy Dipping Sauce with Voodoo Aioli Dipping Sauce
Macaroni & Cheese Beignet	with Bacon and Scallions in a Round Herbed Fritter
Maryland Crab Cake	with Cajun Roulade Dipping Sauce

Buffalo Chicken Bite	with Blue Cheese Dipping Sauce
Chicken Quesadilla	with a Cilantro Jalapeno Sour Cream
Chorizo New Potato	Stuffed with Chihuahua Cheese and Spicy Chorizo with a Cilantro Lime Sour Cream
Egg Roll	Shrimp and Pork with Vegetables served with Sweet and Sour Dipping Sauce
Frank in a Blanket	with Crumbled Bacon and Cheddar with Sour Cream Dipping Sauce
Loaded New Potato	Your Choice of Burgundy, Barbeque, or Marinara
Meatball	with a Cilantro Jalapeno Sour Cream Cheese
Quesadilla	Egg and Spinach in a Buttery Pastry Cup Coated with a Balsamic Glazed with Whole Grain Mustard Dipping Sauce
Quiche Florentine	

Prestige

Package

Sausage Mushroom Cap

Stuffed with Sausage & Asiago with Whole Grain Mustard Dipping
With Whole Grain Dipping Mustard

Sesame Crusted Chicken Bite

Sauce Spinach and Feta in a Delicate Phyllo Triangle with Plum

Spanakopita

With Plum Dipping Sauce

Vegetable Spring Roll

Dipping Sauce with an Avocado Cream Dipping Sauce

Vegetable Quesadilla

Passed Cool Hors D'oeuvres

(Not Included in Prestige Package)

Caprese Crostini

Mozzarella, Tomato and Fresh Basil atop a Crostini Drizzled with Lemon
Infused Olive Oil

Caprese Skewer

Mozzarella, Tomato and Fresh Basil Drizzled with Balsamic

Chipotle Chicken Tostada

Avocado Ranch, Seared Chicken and Pico de Gallo Atop a Tortilla Crisp

Fruit Skewer

Strawberry, Cantaloupe, Honeydew and Pineapple with Creamy Honey
Yogurt Dipping Sauce

Southwestern Chicken Pinwheel

with Chicken, Cilantro, Cucumber and Avocado in a Sun-Dried Tomato
Tortilla

Sorrento Skewer

Cheese Tortellini, Hard Salami and Green Olive with a Red Wine Vinaigrette
Marinade

Antipasto Skewer

Baby Mozzarella, Sun Dried Tomato, Artichoke Heart and Kalamata
Olive with a Greek Vinaigrette Drizzle

Bruschetta Romano

Italian Crostini with an Artichoke and Romano Spread, Topped with
Fresh Chopped Tomatoes, Garlic, Onion, and Basil

Cheese Tortellini Skewer

with Parmesan Peppercorn Dipping Sauce

Domestic Cheeses

with Assorted Crackers with Creamy Spinach Dip with Lemon and

Garden Fresh Vegetables

with Creamy Spinach Dip

Gulf Shrimp

Lime Wedges with Cognac Cocktail Sauce

Oriental Shrimp

with Toasted Sesame-Dipping Sauce

A Sweet Ending

Dessert Tables (Not Included in Prestige Package)

Assorted Miniature Dessert Table

Deluxe Brownies, French Lemon Bars, Fruit Kolacky, Gourmet Cookies, Napoleons, Cream Puffs, Chocolate Éclairs, Cannoli, Petit Fours, and Chocolate Covered Strawberries *(Includes 2 Pieces Per Guest)*

Dessert Table

An Assortment of Whole Cakes, Pies, Deluxe Brownies, French Lemon Bars, Fruit Kolacky, Gourmet Cookies, Napoleons, Cream Puffs, Chocolate Éclairs, Cannoli, Petit Fours and Chocolate Covered Strawberries

Ice Cream Sundae Bar

Includes: Ice Cream: Vanilla and Chocolate Sauces: Chocolate and Caramel
Toppings: M&Ms, Crushed Oreos, Cherries, Whipped Cream, and Sprinkles

Fresh Sliced Seasonal Fruit Display

Fresh Seasonal Sliced Fruit, which May Include, but Not Limited to Fresh Strawberries, Cantaloupe, Honeydew & Pineapple Served with Sabayon Dipping Sauces

Chocolate Fountain

Velvety Flowing Belgium Chocolate

Dipping Selections

Favorites		
Pretzel Rods	Marshmallows	Vanilla Oreos
Angel Food Cake	Pound Cake	Vanilla Wafers
Graham Crackers		

Specialty Favorites	
Rice Crispies	Cream Puffs
Bananas	Pineapple
Strawberries	

Late Night Menu

Chicago Pizzas	Assortment of 3” Mini Pizzas: Cheese, Vegetable, Sausage, Pepperoni, and Chicken with BBQ
Quesadillas	with a Spicy Cilantro Jalapeno Sour Cream
Chicken Quesadillas	with a Spicy Cilantro Jalapeno Sour Cream
Chicken Chimichangas	with Salsa and Sour Cream
Macaroni & Cheese Beignets	with Bacon and Scallions in a Round Herbed Fritter
Petite Sandwiches	Turkey & Cheddar with Herbed Mayonnaise on Hawaiian Roll and Roasted Beef & Provolone with Creamy Horseradish on a Croissant with Crumbled Bacon and Cheddar with Sour Cream Dipping Sauce
Potato Skins	

Angus Beef Sliders

Served with Provolone Cheese, Grilled Onions, Mustard, and Ketchup

Hot Dogs

Served with Mustard & Ketchup Sauces on a Mini Bun

BBQ Pulled Pork Sliders

Served on a Miniature Roll and Pickle Spears

Southern Sloppy Joes

Served on a Hamburger Bun with Potato Chips

Baked Soft Pretzels

Jumbo Soft Baked Pretzel dusted with Salt & Served with Warm Cheddar Queso

The Chicago Jumbo Dog

Jumbo All Beef Eisenberg Hot Dogs & Poppyseed Buns with Mustard, Tomatoes, Cucumbers, Onions, Relish, Sport Peppers, Pickle Spears & Celery Salt
Additional \$1.00 Per Guest with Jay's Potato Chip Bags

French Fry Bar

Enhance your Hand Cut Fries with Toppings such as Homemade Chili, Warm Cheddar Queso and Parmesan Garlic Seasoning

Loaded Nacho Bar

Build your own Nachos with Seasoned Ground Beef, Warm Cheddar Queso Sauce, Sliced Jalapenos, Diced Tomatoes, Roasted Chili Sour Cream, Salsa Roja & Tortilla Chips

Taco Bar

Seasoned Ground Beef, Shredded Lettuce, Shredded Chihuahua Cheese, Diced Tomato Concasse, Salsa Roja with Crispy Hard Shells and your Choice of Corn or Flour Tortillas

Tacos Locos

Marinated Steak, Pico De Gallo, Sour Cream & Shredded Chihuahua Cheese, Tomatillo Sauce and your choice of Corn or Flour Tortillas

Burrito Action Station

Chef Prepared Burrito Bar with Marinated Chicken, Soft Flour Burrito Tortillas, Lettuce, Chihuahua Cheese, Tomatoes, Sour Cream & Refried Beans with Spicy Red Salsa
Additional \$125.00 per Chef Fee/2 Chefs for 50 or More Burritos

Additional Prestige Package Amenities

Floor Length Colored Majestic Linens (*Black, Ivory, or White Included in Package*)

Floor Length Satin Lamour Table Linens

Floor Length Bichon, Bengaline or Pintuck Table Linens

Satin Lamour Dinner Napkins

Bichon Dinner Napkins

Table Overlays

Table Runners

Specialty Cake Table Linen

Specialty Head Table Linens

Chair Covers and Sashes

Cabaret Table with Majestic Linen and Satin Sash

Supplementary Chiavari Chair Colors Including: *White, Black, Silver,*

Red Mahogany, Dark Mahogany or Fruitwood Available Upon Request

Charger Plates

Silver, Gold, Black, or Red 14" Lacquer Charger Plates

Clear 14" Glass Charger Plates

Balloon Drop (*Consisting of 3 Balloon Bundles*)

Each Additional Balloon Bundle

Full Block Ice Sculpture

Martini Luge with Bartender *with 4 Signature Martinis with a Luge Bartender*

AV Equipment, Valet Service and Lighted Backdrops

Additional Poly Cotton Floor Length Linens *i.e. Photo Booth Prop Table, Candy Station, Etc..*

LED Lights (*Ceiling and Back Drop*)

Smart Light (*Spotlight, Designs, Signature*)

LED Package (*LED Lights and Smart Light*)