



# Wedding Reception

## Cocktail Reception

### **BUTLER PASSED HORS D'OEUVRES**

| Host Choice of Five |

#### Cold HORS D'OEUVRES

asparagus wrapped in prosciutto  
roasted red pepper with tuna salad  
smoked salmon canapé on pumpernickel with dill  
pineapple chutney with duck confit garnished with fresh green apple  
pappadew peppers stuffed with goat cheese & topped with chive  
tomato & mozzarella skewers with basil & balsamic reduction  
fruit kebobs of cantaloupe, grapes & melon  
deviled eggs with caviar & garnished with dill

#### HOT HORS D'OEUVRES

shepherds pie  
mini cuban spring roll  
falafel with tahini sauce  
fried truffle macaroni & cheese balls  
coconut shrimp with dipping sauce  
thai chicken sate with peanut sauce  
franks in a blanket with spicy mustard  
mini angus burgers with & without cheese  
crab & shrimp spring rolls with chipotle remoulade  
potato pancakes with homemade applesauce  
vegetable tart baked with monterey jack &  
cheddar cheeses with a sour cream scallion sauce  
shrimp shu mai with a sweet & sour duck sauce or soy sauce  
moroccan spiced shrimp skewers with a yogurt dipping sauce  
goat cheese stuffed pappadew peppers breaded & fried

# Cocktail Reception Stations & Displays

## **MEDITERRANEAN STATION**

tomato & mozzarella skewers, tomato brushetta, grilled marinated vegetables prosciutto, salami, mortadella, soppressata, pepperonata, marinated artichoke hearts & olives imported & domestic cheese platter, stuffed grape leaves, sliced fruit baba ghanoush, hummus, tabouleh, tzatziki, marinated feta cheese, fattoush & tapenade

## **CRUDITÉS STATION**

seasonal fruits, assorted imported & domestic cheeses  
freshly cut local vegetables with homemade ranch  
bleu cheese & russian dipping sauces

## **PASTA STATION**

| Host's Choice of Two Pastas |

penne | orecchiette | farfalle | tri color tortellini

| Host's Choice of Two Sauces |

marinara | pesto | bolognese | vodka | alfredo sauce  
add shrimp or chicken for an additional charge

## **STEAKHOUSE STATION**

| Host's Choice of Two Meats |

roasted prime rib with au jus

roasted turkey breast with cranberry relish

marinated flank steak with steak sauce or chimichurri sauce

leg of lamb with tomato rosemary jus with dijon mustard sauce

roasted pork loin stuffed with dried fruit & honey mustard glaze

| Host's Choice of the Following |

crispy shoestring potato

creamed spinach

onion rings

sautéed mushrooms

sweet potato fries

accompanied by fresh rolls

# *Dinner*

| Host's Choice of One |

## **Appetizers**

cured salmon with mango chutney, capers & red onion on a brioche crouton  
watercress & tomato in lemon vinaigrette

asparagus salad with baby golden beets & goat cheese terrine candied pecans,  
cherry vinaigrette & baby arugula

jumbo lump crab cakes with fruit salsa & watercress

truffle macaroni & cheese with lobster

## **Salad**

arugula, frisee, watercress, toasted almonds, sundried cranberries & shallot vinaigrette

caesar salad with shaved parmesan & garlic croutons

mixed greens with tomato, red onions, cucumber & balsamic vinaigrette

## **Appetizer Salad Combo**

crab spring roll with orange sauce a  
salad of citrus segments, pea shoots & candied orange zest

roasted portabella mushrooms, oven dried tomatoes, fresh mozzarella tomato coulis &  
polenta croutons with balsamic reduction & pesto

lemon herb marinated grilled shrimp, israeli cous cous salad &  
chili corn salsa topped with local micro greens

duck confit spring roll with sundried cranberries, mint, goat cheese,  
poached pears baby spinach, carrot, pears, celery & endive cole slaw  
served over mixed greens with a shallot vinaigrette

# Entrees

| Host's Choice of 3 |

## **Fish**

sea bass with red pepper coulis  
lemon-thyme marinated wild king salmon  
blackened red snapper with tropical fruit salsa  
carrot puree & a natural citrus thyme with fish broth  
sesame crusted yellowfin tuna with avocado, wasabi aioli & eel sauce

## **Chicken**

onion crusted free range chicken breast with chicken demi  
free range chicken breast stuffed with spinach & feta cheese with an herb chicken jus  
herb roasted boneless breast of chicken with marsala sauce

## **Meat**

pork loin with sweet chipotle sauce  
pistachio crusted rack of lamb with rosemary jus  
chateaubriand with sautéed wild mushrooms & beef jus  
grilled filet mignon with herb compound butter & red wine reduction

## **Vegetarian**

marinated portobello mushrooms with grilled vegetables & vegetable tart

## **Entrée Salad**

cobb salad with shrimp, bacon, bleu cheese, hardboiled egg, tomato & avocado

## **Side Dishes**

| Host's Choice of One Starch to Accompany Entree Selection |

sweet potato chipotle gratin  
roasted fingerling potatoes with rosemary  
garlic mashed potato croquettes with chive  
israeli cous cous with roasted peppers, mushroom, zucchini & asparagus

| Host's Choice of One Vegetable to Accompany Entree Selection |

ratatouille  
french bean bundle  
broccolini & cauliflower  
grilled vegetables (seasonal) – provence

# Dessert

| Host's Choice of One |

sorbet trio of strawberry, mango & orange

tiramisu with espresso lady fingers, mascarpone cream & chocolate sauce

cherry vanilla brownie cheesecake with whipped cream & chocolate sauce

citrus tasting plate of lemon poppy seed cake, key lime meringue & lemon sorbet

white chocolate raspberry gateau with vanilla roulade spread

raspberry jam filled with white chocolate mousse & served with raspberry sorbet

## OCCASION CAKE

decorated cake with your choice of filling & icing

# Beverage Service

## FIVE-HOUR OPEN BAR

champagne toast before dinner & available throughout the affair  
dinner accompanied by california cabernet sauvignon & chardonnay

## PREMIUM BRAND BAR

beefeater gin | smirnoff vodka | dewars scotch | jim beam bourbon  
canadian club whiskey | bacardi silver rum | jose cuervo gold tequila | california wines

## DELUXE BRAND BAR

tanqueray gin | stolichnaya vodka or grey goose vodka  
chivas regal or johnny walker black label scotch | jack daniels bourbon,  
crown royale whiskey | bacardi silver rum | patron silver tequila | california wines

# Packages

## HOTEL PACKAGE \$1,500

valet parking, doorman, security, coat room attendant (if applicable), bathroom attendants & bellman

## GRAND BALLROOM CEREMONY & HOTEL PACKAGE \$2,500

ceremony set up & breakdown in grand ballroom, valet parking, doorman security, coat room attendant (if applicable), bathroom attendants, bellman bridal suite & bridal attendant

## ROOFTOP CEREMONY & HOTEL PACKAGE \$5,000

ceremony set up & breakdown in jack's on the rocks rooftop lounge valet parking, doorman, security, coat room attendant (if applicable) bathroom attendants, elevator attendants, bellman, bridal suite & bridal attendant

**ALL MENU PRICES ARE SUBJECT TO 14% SERVICE CHARGE, 8.625% SALES TAX & 9% GRATUITY**

# Cocktail Reception Enhancements

## **CHEF STATIONS**

| \$90 Per Chef |

## **NEW ENGLAND SAMPLER**

| \$25 Per person |

mini lobster rolls, baby shrimp with sea scallops in creamy vegetable soup, crab cakes sautéed to order with remoulade, new england clam chowder

## **TAPAS & GAZPACHO BAR**

| \$18 Per Person |

sautéed grilled shrimp, hand carved spanish ham, artichoke & asparagus fritters with olive relish, gazpacho with toppings: ham, pepper, cucumber, onion & tomato, marinated olives, chicken & chorizo skewers smoked eggplant & pepper jam, white bean dip on pita bread, stuffed baby peppers with ricotta, parmesan, salami & pine nuts

## **RISOTTO STATION**

| \$12 Per Person |

white mushroom risotto with truffle butter  
shrimp risotto with saffron sauce

## **SUSHI STATION**

| \$20 Per Person & \$150 with a Chef |

sushi & sashimi display

## **SMOKED FISH STATION**

| \$18 Per Person |

salmon, grav lox & caviar served with traditional garnishes

## **ICED SEAFOOD DISPLAY**

| \$25 Per Person & Includes Ice Sculpture |

local oysters & clams on the half shell, lobster & jumbo shrimp

## **ICED VODKA & CAVIAR STATION**

| \$30 Per Person Includes Ice Luge or Sculpture for Display or Vodka Station |  
American farm raised sturgeon caviar on ice with blini warm potato pancakes  
toast points served with two chilled vodkas

# *Dessert Enhancements*

## **VIENNESE STATION**

| \$25 Per Person Includes an Additional 30 Minutes |

assorted selection of pies, cakes & mini pastries ice cream sundae bar, crepes, banana foster & chocolate fountain

# *Beverage Enhancements*

## **CUSTOMIZED MARTINI BAR**

| \$20 Per Person |

we will custom infuse any spirit with your choice of flavor enhancements add a custom hand carved ice vodka slide

## **WINE BAR**

our sommelier will custom design a selection of varietals including fine rare vintage wines from our wine cellar

## **CHAMPAGNE BAR**

our sommelier will custom design a selection of fine champagne to include brut, blanc de blanc, rose & red sparkling wine

## **SANGRIA BAR**

| \$10 Per Person |

red & white sangria featuring fine spanish rioja & albarino wines served with macerated citrus fruit, grand marnier & our secret recipe

## **SINGLE MALT SCOTCH BAR**

featuring macallan 12 yr. & 18 yr., oban, glenlivet 12 yr. & 18 yr. glenkinchie & lagavulin

## **ALLEGRIA CIGAR & COGNAC RECEPTION**

| Starting \$25 Per Person Depending on Selections |

selection of davidoff, montecristo, arturo fuente macanudo cigars paired with a selection of fine champagne cognac fine aged cordials to include remy martin king louis XIII, remy V.S.O.P., hennessy paradis, hennessy X.O. hennessy V.S., martel cordon bleu, couvoissier V.S. & V.S.O.P. grand marnier 100 yr. & 150 yr.

## **INTERNATIONAL COFFEE STATION**

| \$12 Per Person |

red & white sangria featuring fine spanish rioja & albarino wines served with macerated citrus fruit, grand marnier & our secret recipe