

SIMPLY ELEGANT



*Simple Beginnings...
Begin with a return to elegance.
We offer you simple yet elegant choices from the hors d'oeuvres to
your chosen wedding cake. Every attention to detail,
every aspect of your wedding will be addressed
to assure a simply unforgettable magical day.*

Simply Elegant Wedding Package

SIMPLY ELEGANT WEDDING PACKAGE INCLUDES:

- Handmade Butlered Hors d'oeuvres
- Choice of Elegant Menu
- Head Table will be Fully Served
- Choice of Wedding Cake
- Selection of Dessert Display
- Color Selection of Table Linens
- Coffee and Tea Service

CHOOSE 3 BUTLERED HORS D'OEUVRES OR 2 BUTLERED HORS D'OEUVRES AND CRUDITES DISPLAY

HOT HORS D'OEUVRES

Franks En Croûte

Spanikopita

Vegetable Spring Rolls

Scallops Wrapped in Bacon

Broccoli and Cheddar Bites

COLD HORS D'OEUVRES

Bruschetta on Crostini

Smoked Chicken Hye Rollers

Artichoke Hearts with Boursin Cheese and Mandarin Oranges

Rare Roast Beef on Crostini with Horseradish Mayonnaise

Tortilla Chips and Chipotle Cream Cheese and Tri-color Pepper Salsa

CRUDITES DISPLAY

Cheese, Fruit and Vegetable Display featuring Domestic Cheeses, Seasonal Fresh Fruit and Crisp Garden Vegetables with a Variety of Dips accompanied by Assorted Crackers and Crostini



CHOOSE 1 SOUP OR SALAD

SOUPS

Southwestern Chicken and Corn Chowder with Fried Tortillas

Creamy Potato and Leek Soup with Bacon

Isabella's Clam Chowder

SALADS

Mixed Greens with Tomato Wedges, Cucumbers and your choice of Dressing

Caesar Salad with Croutons and Grated Parmesan

Mixed Greens with Marinated Carrots, Diced Tomatoes and your choice of Dressing

YOUR CHOICE OF 2 ENTRÉES

GRILLED CHICKEN BREAST

with a Wild Mushroom Glaze

BRAISED BEEF BRISKET

with a Moroccan Barbecue Glaze

TOURNEDOS OF BEEF

Pan roasted and served with a Roasted Shallot Demi Glaze

CORNBREAD STUFFED CHICKEN BREAST

with an Apple Demi Glaze

POTATO AND LEEK CRUSTED SALMON

with a Basil Cream Sauce

STUFFED FLOUNDER

with Shellfish Stuffing served with an Imperial Sauce



CHOOSE ONE PASTA

PENNE PASTA

with Fresh Tomato, Basil and Sweet Peppers

MUSHROOM RAVIOLI

with Shiitake Garlic Cream Sauce

BOWTIE PASTA

with Braised Peppers, Shaved Parmesan, Wilted Spinach,
Fresh Ricotta, and Garlic Olive Oil

YOUR CHOICE OF 2 VEGETABLES OR STARCHES

Chef's Choice of Seasonal Vegetable

Broccoli, Carrots and Cauliflower

String Beans Almondine

Sautéed Baby Greens with Garlic

Roasted Red Bliss Potatoes with Herbs

Garlic Mashed Potatoes

Sweet Mashed Potatoes

Rice Pilaf

DESSERT DISPLAY

Cake Display featuring Assorted Cut Cakes

Also available at Additional Cost:

- Ice Sculptures
- Gourmet Coffee and Tea Packages
- Chocolate Fountain and Other Dessert Packages

Additional Arrangements can be made for Enhancements to your Wedding Package

Please Speak to Personal Event Planner for Assistance

