

YOURS TRADITIONALLY



*Never compromise...
You have been dreaming of this day forever...
let us help you make your dreams become realities.
All the traditional style that you will cherish forever will become
yours...as we assist you by integrating
your personal touch throughout your wedding day!*

Yours Traditionally Wedding Package

YOURS TRADITIONALLY 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

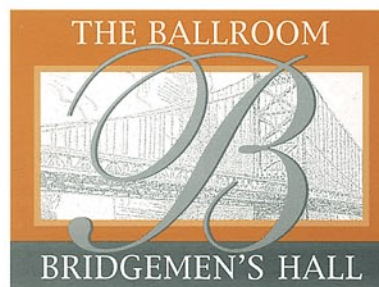
CHOOSE 4 HANDMADE BUTLERED HORS D'OEUVRES OR 3 HANDMADE BUTLERED HORS D'OEUVRES AND 1 STATIONARY RECEPTION DISPLAY

HORS D'OEUVRES SELECTION

- Crisp Coconut Shrimp with Mango Salsa
- Franks En Croute
- Smoked Salmon on Black Bread with Arugula Cream Cheese
- Mini Quiche with Apples, Caramelized Onions and Gruyère Cheese
- Soft Polenta with Forrest Mushrooms and Grilled Chips
- Shiitake and Bean Thread Spring Rolls with a Cardamom Sauce
- Steak Skewers with Sesame and Scallion Glaze
- Sweet Potato Baskets with Dried Beef in a Creamy Sauce
- Caprese Olives on Crostini with Tomato and Fresh Mozzarella
- Chicken Saté with a Red Curry Peanut Sauce
- Chicken and Basil on Puff Pastry Encrusted with Peanuts
- Mini Crab Balls with Remoulade and Cocktail Sauce

RECEPTION DISPLAYS

- CRUDITES Seasonal Crisp Vegetables with Fresh Fruit and Berries alongside Domestic Cheeses accompanied by Assorted Crackers with House Made Dips
- HOUSE MADE CHIPS Island Kettle Chips including Malanga, Plantains, Yucca, and Sweet Potatoes with Black Bean Dip, White Bean Dip and a Hot Seafood Dip
- GRILLED, ROASTED AND STEAMED VEGETABLES Jumbo Asparagus, Yams, Red Bell Peppers, Vidalia Onions, Snow Peas, and Eggplant
- BAKED BRIE EN CROÛTE Served with Fresh Berries and Fruit Jams, Crackers and Croustini's



CHOOSE 1 SOUP OR SALAD

SOUPS

Roasted Plum Tomato Soup with Cognac, Sweet Butter and Basil
Black Bean Soup with Mushroom Essence, Sour Cream and Chives
Potato and Leek Soup with Apple Wood Bacon and Silver Queen Corn

SALADS

Caesar Salad with Grated Parmesan and Buttered Croutons
House Field Greens with Romaine, Oak Lettuce and Frisée, Oven Dried Tomatoes and Balsamic Ginger Vinaigrette
Mixed Greens with Fresh Tomatoes, Cucumbers and Kalamata Olives
Baby Spinach Salad with Chili Roasted Pumpkin Seeds and Parmesan Croutons

YOUR CHOICE OF 3 ENTRÉES

AROMATIC SHORT RIBS

Braised Slowly to Tender, served with Star Anise and Crimini Mushroom Glaze

TOURNEDOS OF BEEF

Marinated and Grilled, served with a Dijon Demi Reduction

BEEF BURGUNDY

Marinated in Burgundy Wine, Slow Cooked in Natural Juices served with
Root Vegetables and Buttered Egg Noodles

VEAL SCALLOPINI

Tenderized slices of Veal, Pan Seared and Dressed with a Lemon Caper Pan Sauce

CHAR-GRILLED CHICKEN

with 3 Onion Marmalade and an Apple Fennel Demi

CHICKEN CHASSEUR

Classic French delight with Bacon, Peppers and Onions with Fresh Tomato and Basil

JERK CHICKEN

Seared Chicken Breast Marinated in a Flavorful Herb Mixture, Topped with Stoned Fruit Chutney

STUFFED CHICKEN

with Herbed Mozzarella, Braised Peppers and a Silver Queen Corn Beurre Blanc

BOURBON CHICKEN

Pan Roasted with a Pungent Peppercorn Glaze



BUTTERMILK SOUTHERN FRIED CHICKEN

Chicken Breast served Crisp and Tender with a Chipotle Demi Glace

EXOTIC MUSHROOM CRUSTED PORK MEDALLIONS

Crusted with a Duxelle, Roasted and served with a Carrot and Veal Reduction

STUFFED SOLE

Filet of Sole Stuffed with Jumbo Lump Crab and Dressed with a Raisin and Pinot Reduction

GRILLED SALMON

Marinated and Grilled, served with an Arugula Cream Sauce

BOUILLABAISSSE

Local Fish and Shellfish cooked in a Pot with a Citrus Saffron Broth

BONITO CRUSTED HALIBUT

Halibut Filet Encrusted with Mashed Bonito and Braised Leeks with a Shallot Demi

YOUR CHOICE OF 2 VEGETABLES OR STARCHES

Roasted Yukon Gold Potatoes

Fresh Green Beans Almondine

Roasted Red Bliss Potatoes

Steamed Vegetable Medley

Sweet Potato Frites

Maple Baby Carrots

Creamed Potatoes

Sautéed Broccoli Rabé

Wild Rice Blend

Rice Pilaf

Plum Tomato, Zucchini and Yellow Squash Gratin

CHOOSE 1 DESSERT DISPLAY

- **FLAMBÉ STATION** Bananas Foster or Candied Ginger Cherries served with Crêpes or Vanilla Ice Cream
- **CHOCOLATE FOUNTAIN** Variety of Pretzels, Chips, Cakes, Fruits, Berries, and Licorice with Warm Milk Chocolate
- **VIENNESE SWEET TABLE** Assorted Cheesecakes, European Style Cakes and Miniature Desserts

Also available at Additional Cost:

- Custom Made Served Desserts
- Gourmet Coffee and Tea Packages
- Ice Sculptures

Additional Arrangements can be made for Enhancements to your Wedding Package

Please Speak to Personal Event Planner for Assistance