



Tinker Bell's Brunch Buffet

Cocktail Hour

Fresh Fruit Display with Honey Yogurt Dip

Smoked Salmon served with Red Onion, Eggs, Capers, Cream Cheese, Caviar, Dill, and Bagel Crisps

Macerated Berry Shot

Brunch Buffet

Oven-roasted Yukon Gold Potatoes with Braised Fennel and Parmesan Cheese

Maple-glazed Pork Sausage Links

Grilled Chicken with Wild Mushroom Ragout and Pinot Reduction

Penne Pasta with Artichoke Cream and Julienne Vegetables

*Mickey Waffle Bar with Seasonal Berries, Warm Fruit Compote, Warm Maple Syrup,
and Whipped Cream*

Egg Cookery Station:

*Made-to-Order Omelets: Choice of Shrimp, Cheddar Cheese, Ham, Peppers, Onions, Mushrooms, Goat
Cheese, Spinach, Salsa, and Egg Substitute*

*Wild Berry and Grand Marnier Cream Cheese Crêpes served with Vanilla Bean Sauce and Mandarin
Oranges*

*Cinnamon Rolls, Danish, Croissants, and Hard Rolls
Whipped Butter, Jams, and Preserves*

Assorted Juices, Coffee, Decaffeinated Coffee, Iced Tea, and a Selection of Hot Teas

\$72.00++ per Guest

Price based on up to 1½ hours of service

Minimum of 25 Guests

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. For individuals in your group with food allergies, they must use their own discretion on which food items to consume, as we cannot guarantee that allergens were not introduced during another stage of production, including ours.

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Briar Rose Brunch Buffet

Cocktail Hour

Yogurt Parfait

Premium Cheese Display with Grapes, Crackers, and Baguette

Brunch Buffet

Tomatoes, Mozzarella, and Basil with Balsamic Drizzle

Herb-crusted Seasonal White Fish Filet with Lemon Butter Sauce and Capers Relish

Pasta with Wild Mushrooms, Roasted Tomatoes Confit, Spinach, and Asiago Cream Sauce

Carved to order:

Brown Sugar Baked Ham with Honey Mustard and Spicy Pineapple Compote

Cheddar Cheese Shredded Potato Gratin

Seasonal Vegetables tossed with Citrus Olive Oil and Sea Salt

Hardwood Smoked Bacon

Egg Cookery Station:

Made-to-Order Omelets: Choice of Smoked Salmon, Ham, Bacon, Cheddar Cheese, Onions, Mushrooms, Peppers, Asparagus, and Egg Substitute

Brioche French Toast with Caramelized Bananas Foster and Whipped Cream

Cinnamon Rolls, Danish, Croissants, and Hard Rolls

Whipped Butter, Jams, and Preserves

Assorted Juices, Coffee, Decaffeinated Coffee, Iced Tea, and a Selection of Hot Teas

\$67.00++ per Guest

Price based on up to 1½ hours of service

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Gaston's Brunch Buffet

Champagne Sabayon with Fresh Seasonal Berries served in Champagne Flutes

Frittata of Mushroom, Spinach, Fontina Cheese, and Tomato Compote

Fluffy Scrambled Eggs with Fresh Chives

Maple-glazed Pork Sausage Links

Array of Seasonal Steamed Vegetables dressed with Garlic and Crushed Red Pepper Oil

Oven-roasted Golden Potatoes with Caramelized Shallots Herb Butter

Grilled Chicken Breast with Mandarin Oranges Glaze

Prepared on Stage:

Penne Pasta Primavera

Includes Creamy Alfredo Sauce, Fresh Vegetables, and Parmesan Cheese

Cheese Blintzes with Blueberry Compote

Sliced Pound Cake with Seasonal Fresh Berries and Whipped Cream

Cinnamon Rolls, Danish, Croissants, and Hard Rolls

Whipped Butter, Jams and Preserves

Assorted Juices, Coffee, Decaffeinated Coffee, Iced Tea, and a Selection of Hot Teas

\$58.00++ per Guest

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A Day on the Caribbean with Captain Jack Sparrow Lunch Buffet

*Mizuna Salad
with Florida Citrus, Jicama, and Spicy Radish with Mango Poppy Seed Vinaigrette and Low Fat Ranch
Dressings*

Fresh Island Fruit Salad with Toasted Coconut

Fried Golden Sweet Plantain, Caribbean Lobster, Corn, and Hearts of Palm Salad

Jerk-marinated Chicken on Sugarcane Skewers with Mango Chutney

Quick-fried Red Snapper with Passion Fruit Beurre Blanc

Shredded Beer Braised Flank Steak with Garlic and Fresh Tomatoes

Sofritto, Sazon laced Rice and Pigeon Peas

Roasted Calabaza Squash with Cilantro and Chili Gremolata

Warm Cuban Bread, Sweet Pina Colada Soft Bread and Butter

From The Bakery:

Sugar Dough Crusted Key Lime Pie Brûlée

Chocolate-Passion Fruit Mousse

Macadamia Nut Brownies with Banana Caramel and Chocolate Ganache Rosette

Coffee, Decaffeinated Coffee, Iced Tea, and Selection of Hot Teas

\$85.00++ per Guest

Price based on up to 1½ hours of service

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Tony's Town Square Lunch Buffet

Classic Minestrone with Asiago Basil Pesto

Caesar Salad, Romaine Hearts, Croutons, and Shaved Parmesan Cheese

Pan-seared Gnocchi Salad with Crisp Vegetables and Italian Herb Vinaigrette

Prepared on Stage:

Penne Pasta Primavera

*Includes Creamy Alfredo Sauce, Fresh Vegetables,
and Parmesan Cheese*

Shellfish and Sweet Italian Sausage Diablo with Orecchiette Pasta and Spicy Saffron Tomato Sauce

Garlic-crusted Breast of Chicken with Marsala Mushroom Sauce

Creamy Herb Mascarpone Risotto

Freshly Prepared Seasonal Vegetables

Rolls, Butter, and Garlic Breadsticks

From The Bakery:

Italian Rum Cake

Tiramisu in Chocolate Pouchette

Cannolis

Coffee, Decaffeinated Coffee, Iced Tea, and Selection of Hot Teas

\$75.00++ per Guest

Price based on up to 1½ hours of service

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“Gus” Lunch Buffet

Tomatoes, Buffalo Mozzarella, Arugula, Balsamic, Red Onions, and Cracked Black Pepper

Saffron Orzo Salad with Crisp Vegetables and Seasonal Greens

Medley of Vegetable Ratatouille

“Loaded” Cheddar and Bacon Mashed Potatoes

Seared White Fish Niçoise with Black Olives, Tomatoes, Leeks, Capers, and Petite Diced Potatoes

Chianti Demi Braised Beef with Pearl Onions and Mushrooms

Carved to order:

Roasted Turkey Breast with Cranberry Jus and Violet Mustard Sauce

Assorted Rolls and Butter

From The Bakery:

Raspberry Panna Cotta Verrines

Caramelized White Chocolate Cheesecake

Gianduja Mousse Cups

Coffee, Decaffeinated Coffee, Iced Tea, and Selection of Hot Teas

\$70.00++ per Guest

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“Jaq” Lunch Buffet

Medley of Field Greens and Herb Salad with Balsamic and Ranch Dressings

Tri Color Potato Salad with Creamy Dill Dressing

Seafood Pasta Salad with Shrimp, Asparagus, and Artichokes tossed with Tarragon Vinaigrette

*Array of Steamed Vegetables tossed with Sea Salt, Lemon, Cracked Black Pepper,
and Extra Virgin Olive Oil*

Rice Pilaf with Honey Roasted Pecans and Fresh Parsley

Braised Chicken with Rich Cabernet, Cremini Mushrooms, Crispy Prosciutto, and Gorgonzola

Carved to order:

*Sea Salt and Crack Black Pepper Crusted Flank Steak with
Green Peppercorn Brandy Demi, Horseradish Cream, and Smoked Paprika Aioli*

Assorted Rolls and Butter

From The Bakery:

*Angel Food Cake with Berries and Whipped Cream
Chocolate Truffle Torte*

Coffee, Decaffeinated Coffee, Iced Tea, and Selection of Hot Teas

\$65.00++ per Guest

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À la Carte Pre-Reception or Cocktail Hour

Flora

Choice of three Hors d'Oeuvres
\$28.80++ per Guest (based on 1 hour)

Fauna

Choice of four Hors d'Oeuvres
\$36.50++ per Guest (based on 1 hour)

Merryweather

Choice of five Hors d'Oeuvres
\$40.50++ per Guest (based on 1 hour)

Additional Hors d'Oeuvres

To add more Hors d'Oeuvres to your five choice option
\$3.50++ per Guest per item

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À la Carte Pre-Reception or Cocktail Hour

Cold Hors d'Oeuvre Selections

<i>Roasted Artichoke and Goat Cheese Bruschetta</i>	<i>Smoked Duck with Crisp Vegetables in Rice Paper</i>
<i>Spicy Tuna Tartare</i>	<i>Chilled Main Lobster Spoon with Truffle Jelly</i>
<i>Caprese Skewers</i>	<i>Deviled Eggs with American Caviar</i>
<i>Smoked Salmon Rose and Capers</i>	<i>Wonton Cup with Thai Beef Salad</i>
<i>Smoked Scallops with Cilantro, Sriracha, and Basil Ponzu Sauce</i>	<i>Marinated Manchego Cheese with Serrano Ham and Olives on Endive Spear</i>
<i>Curry Chicken with Golden Raisins and Toasted Almond Cilantro Gremolata</i>	<i>Gazpacho of Grilled Shrimp with Cilantro served in a spoon</i>
<i>Chinois Chopped Chicken Salad in Wonton Cup</i>	<i>Brie and Strawberry Crostini Drizzled with Balsamic Honey Syrup</i>
<i>Roasted Petite Potatoes with Caviar and Crème Fraîche</i>	<i>Shrimp Louie on Endive Spears with Herb Rémolade</i>

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À la Carte Pre-Reception or Cocktail Hour (cont.)

Hot Hors d'Oeuvre Selections

(In order to maintain appropriate temperatures, hot food items should not be passed)

Wild Mushroom Tart

Pan-fried Chicken Dumpling

Pigs in the Blanket with Mustard

Chicken and Cheese Quesadilla

Vegetable Spring Roll with Sweet Chile Sauce

Vegetable Samosa with Yogurt Sauce

Maine Lobster Beignets with Chipotle Tartar Sauce

Beef Skewers with House-made Teriyaki Sauce

Warm Brie and Caramelized Onion Tartlet

Mini Chicken Empanadas with Chimichurri Sauce

Chicken Satay with Thai Peanut Sauce

Spanakopitas with Tapenade

*House-made Crab Cakes
with Mustard Chive Crème*

*Bacon-crust Beef and Blue Cheese
with Balsamic Sun-dried Tomato Pesto*

*Duck Pot Sticker
with Plum and Tamarind Dipping Sauce*

*Bacon Wrapped Scallops
with a Thai Sweet Chili Sugar Glaze*

*Wild Mushroom Arancini Fritter
with Truffle Aioli*

*Coconut Shrimp
with Orange Horseradish Marmalade*

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À la Carte Pre-Reception or Cocktail Hour Enhancements

Chef's Preparing on Stage

*Slow-roasted Tenderloin of Beef
with Tarragon Mustard, Wasabi Mayo,
and Assorted Rolls*
\$23.00++ per Guest

*Black Pepper Crusted Strip Loin of Beef
with Creamy Horseradish and Assorted Rolls*
\$18.00++ per Guest

*Oven-roasted Turkey Breast
with Cranberry Mayo, Stone Ground Mustard,
and Assorted Rolls*
\$15.00++ per Guest

*Oven-baked Marinated Pork Loin
with Mango and Caramelized
Onion Chutney*
\$13.00++ per Guest

*Multigrain Penne Pasta
with Fire-roasted Tomato Sauce,
Shaved Asiago Cheese, and Home-style Meatballs*
Or
Rigatoni Pasta with Alfredo Sauce
\$15.00++ per Guest

*Honey and Garlic Chicken Stir-fry
with Pork Stir-fried Rice*
Or
*Garden Lovers Vegetable Stir-fry
Vegetable Stir-fried Rice*
\$15.00++ per Guest

*Sushi, Sashimi, California Rolls, and
Vegetable Rolls*
with Wasabi, Soy Sauce, and Pickled Ginger
\$39.50++ per Guest

*Premium Cheese Display
with Seasonal Fruit Garnish
and Artisan Breads*
\$12.75++ per Guest

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À la Carte Pre-Reception or Cocktail Hour Enhancements

Culinary Displays

*Deluxe Seafood Display to include:
Jumbo Shrimp, Sea Scallops,
Crab Claws, Lemons, Limes,
Cocktail Sauce, and Citrus Rémoulade*
\$30.75++ per Guest

*Jumbo Shrimp Display with Lemons,
Limes, Cocktail Sauce, and Citrus
Rémoulade*
\$28.00++ per Guest

*Sushi, Sashimi, California Rolls,
and Vegetable Rolls
with Wasabi, Soy Sauce,
and Pickled Ginger*
\$29.50++ per Guest

*Antipasto Display to include:
Cured Meats, Gourmet Cheeses,
Marinated Vegetables,
and Fresh-baked Breads*
\$14.75++ per Guest

*International and Domestic Cheese Display
with Flatbreads and Dried Fruits*
\$10.00++ per Guest

*Seasonal from the Garden Crudités
with Grilled Onion Cream*
\$10.00++ per Guest

*Fresh Sliced Seasonal Fruit
with Mango Yogurt Sauce*
\$9.00++ per Guest

*Hot Crabmeat Fondue with Pita Chips,
Toasted French Breads, Cornichons,
and Pearl Onions*
\$12.00++ per Guest

*Baked Wheel of Brie in Puff Pastry
served with Sliced Breads*
\$9.50++ per Guest

*Chilled Spinach Dip with Pita Chips and
Flatbreads*
\$7.50++ per Guest

*Soft Cheese Dips
with Assorted Wafer Crackers and Sliced Baguettes*
\$5.00++ per Guest

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The Many Adventures of Herbie Rehearsal Dinner Buffet

"New England" Clam Chowder

"San Francisco" Sourdough with Spinach and Artichoke Fondue

"Buffalo" Chicken Wings with Blue Cheese and Celery

"San Antonio" Chili-stuffed Potato Skins served with Sour Cream and Jalapeños

"New York" Style Pizza

Carved to order:

"Raleigh" Deep-fried Turkey Breast

"Virginia" Baked Ham

Accompaniments include Rolls, Cranberry Sauce, Mayonnaise, Mustard, and Applesauce

"Washington State" Apple Cobbler served warm with Vanilla Sauce

"New York" Style Cheesecake with Strawberry Sauce

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

\$59.00++ per Guest

Price based on up to 1½ hours of service

Minimum of 25 Guests

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“Three Caballeros” Rehearsal Dinner Buffet

Fire-roasted Corn Chowder with Tomatillo and Toasted Cumin

Lime-tossed Jicama and Chayote Squash Slaw

Yucatan Fried Rice with Grilled Vegetables

Mesquite Barbeque Pork Shanks

Build Your Own Creation:

Chicken Fajita and Beef Taco Meats

Flour Shells, Tortilla Chips, Nacho Cheese,

Lettuce, Cheddar Cheese, Sour Cream, Salsa, Guacamole, Olives, and Jalapeños

Cornbread with Orange Jalapeño Marmalade and Cilantro Butter

Chocolate Kablúa Cheesecake

Tequila Mousse Torte

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

\$52.00++ per Guest

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“Lady and the Tramp” Rehearsal Dinner Buffet

*Romaine, Radicchio, and Spinach Salad
with Balsamic Vinaigrette and Sundried Tomato Ranch Dressing*

Freshly Prepared Seasonal Vegetables

Pasta Sautéed with Extra Virgin Olive Oil, Arugula, and Feta

Spaghetti and Meatballs

Parmesan-crusted Chicken Breast with Mushroom Cream and Parsley

Rosemary-grilled Mahi Mahi with Lemoncello Butter and Sweet Tomatoes

Ciabatta and Focaccia Bread with Sun-dried Tomato infused Olive Oil and Butter

From The Bakery:

Italian Citrus Cake with Almonds

Chocolate Cannoli

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

\$55.00++ per Guest

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“Chip and Dale” Rehearsal Dinner Buffet

Sweet Cream Coleslaw

Corn on the Cob with Butter

Brown Sugar Baked Beans

Barbeque Chicken

Steamed Hot Dogs

Cooked-to-order and served from the Grill (outdoor venue only)
Hamburgers

*Rolls, Cheddar and Swiss Cheeses, Lettuce, Tomato, Onions, Pickles, Relish,
Sauerkraut, Ketchup, Mayonnaise, and Mustard*

Assorted Ice Cream Novelties

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

\$49.00++ per Guest

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Minimum of 25 Guests

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À la Carte Plated Menu

*All Dinner Entrée Selections are served with:
Appetizer, Salad, Fresh Baked Bread and Butter,
Coffee, Decaffeinated Coffee, and a Selection of Hot Teas*

Additional Courses are available

Appetizer Selections

Please select one

Mushroom Filled Pasta

*Vegetable-Sherry Broth, Leeks,
Red Peppers, and Gruyere*

Shrimp Cocktail

Cocktail Sauce and Lemon

Sesame Seared Chilled Ahi Tuna

*with Cucumber and Ocean Salad
Wasabi Cream, Thick Soy, and
Ginger*

Lobster Macaroni "N" Cheese

*Truffle-scented Macaroni and Gourmet Cheeses
with Poached Lobster Meat*

Italian Risotto and Scallops

Creamy Italian Truffle Risotto and Scallops

Pan Seared Crab Cake

*Mango-Red Onion Chutney,
Tamarind Coulis, and Leeks*

Tomato and Mozzarella

Balsamic Emulsion and Basil

Penne Alla Vodka

*Penne Pasta with Pancetta
and Sweet Onions,
Tomato Basil Cream, and Pecorino Romano*

Chilled Beef Tenderloin

*Seared Beef Tenderloin, Truffled Cage-Free Egg
Relish, Pickled Onion, and Caper Mustard Oil*

Slow Roasted Beets

*Slow Roasted Beets with Goat Cheese, Baby
Watercress, and Applewood Bacon Vinaigrette*

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À la Carte Plated Menu (cont.)

Salad Selections

Please Select One

Romaine and Radicchio

Green Olives, Red Onions, Feta, Crisp Prosciutto, and Capers with Red Wine Vinaigrette

Caesar Salad

Plated tableside with Parmesan and Croutons

Belgium Endive

Watercress, Radicchio, Blue Cheese, and Toasted Walnuts with Champagne Vinaigrette

Boston Bibb Lettuce

Bibb Lettuce, Shrimp, Hearts of Palm, and Florida Citrus Segments with Citrus Vinaigrette

Strawberry and Frisée Salad

Frisée Strawberries with Spiced Pecans, Radishes, and Goat Cheese

Baby Iceberg Wedge

Iceberg, Watercress, Blue Cheese, Red Onion, and Edible Flowers with Creamy Blue Cheese Dressing

Field Greens

Mangos, Red Onions, and Crisp Noodles with Sesame Ginger Dressing

Romaine and Spinach

Arugula, Shaved Manchego, Kalamata Olives, and Focaccia Crisp with passed Balsamic Lemon Vinaigrette

Seasonal Lettuce Blend

Lettuce Blend and Charred Endive Salad with Baby Pears braised in Turmeric Syrup and Cardamom Spiced Candied Pecans

Garden Salad

Crisp Fresh Lettuces and Greens with Carrots, Radishes, Cucumbers, and Petite Tomatoes with Creamy Balsamic Vinaigrette

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À la Carte Plated Menu (cont.) Entrée Selections

Please Select One

Single Entrée Selections

*Thick Cut Veal Chop with Black Currant Port Demi Glace, Roasted Fingerling Potatoes,
Honey Carrots, Spinach, and Roasted Tomato*
\$91.00++ per Guest

*Seared Beef Filet with Red Wine Demi, Dauphinoise Potatoes,
and Fresh Seasonal Vegetables*
\$89.00++ per Guest

*Red Wine Braised Boneless Beef Short Ribs with Truffle Macaroni and Cheese
and Fresh Seasonal Vegetables*
\$87.00++ per Guest

*Miso-glazed Salmon with Shiso Butter, Wasabi Whipped Potatoes,
and Seasonal Vegetables tossed with Ginger and Sea Salt*
\$78.00++ per Guest

*Seared Pork Tenderloin with Goat Cheese Polenta, Wild Mushrooms, Seasonal Vegetables,
and Zinfandel Sauce*
\$78.00++ per Guest

Mahi Mahi Piccata with Caper Berries, Saffron Scented Orzo, and Seasonal Vegetables
\$77.00++ per Guest

*Pan-roasted Chicken Breast with Red Orange-Shallot Sauce, Roasted Fingerling Potatoes,
and Fresh Seasonal Vegetables*
\$72.00++ per Guest

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À la Carte Plated Menu (cont.) Entrée Selections

Please Select One

Duet Entrée Selections

*Beef Filet with Merlot Reduction and Lobster Tail with Tarragon Beurre Blanc
with Duchess Potatoes and Fresh Seasonal Vegetables
\$95.00++ per Guest*

*Tanglewood Farms French-cut Chicken Breast, Jumbo Shrimp and Scallops Brochette
with Basil-Pinot Grigio Sauce, Cheddar and Chives Whipped Red Skin Potatoes,
and Fresh Seasonal Vegetables
\$88.00++ per Guest*

*Seared Beef Filet and Tanglewood Farms French-cut Chicken Breast with Blackberry Demi
with Forest Mushroom Risotto and Fresh Seasonal Vegetables
\$88.00++ per Guests*

Vegetarian Options

*Pan-seared Bean Cake with Swiss chard, Carrots, Spicy Charred Tomato Sauce,
and Cardamom Quick Fried Sweet Potato Straws
\$75.00++ per Guest*

*White Bean Ravioli with Herbed Saffron Cashew Cream
finished with Piquillo Peppers and Watercress Salad
\$75.00++ per Guest*

*Boca Grain Vegetarian Meatless Loaf with Truffle Wild Mushroom Ragout and Seasonal Vegetables
\$75.00++ per Guest*

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À la Carte Plated Menu (cont.) Additional Courses

Soup Selections

Sweet Corn Bisque with Poached Lobster and Crisp Prosciutto
\$12.00++ per Guest

Traditional Italian Wedding Soup
\$10.00++ per Guest

Canadian Beer Cheddar Soup
\$10.00++ per Guest

Gazpacho garnished with Diced Tomatoes, Cucumber, and Myer Lemon Oil
\$8.00++ per Guest

Chilled Strawberry Soup
\$8.00++ per Guest

Market Inspired Seasonal Soups
\$8.00++ per Guest

Sorbet Selections

(Served Prior to Entrée)

Red, Blue, Purple, Green or White Light Ice Slipper Sorbet
\$25.00++ per Guest

Artistically Presented Raspberry-Champagne Sorbet
\$11.00++ per Guest

Tropical Fruit Sorbet with Macerated Fruits in a Martini Glass
\$8.00++ per Guest

Champagne Granita with Sweet Orange Confit
\$8.00++ per Guest

Market Inspired Seasonal Sorbet
\$8.00++ per Guest

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À la Carte Plated Menu (cont.) Additional Courses

Dessert Selections

"Snow White at the Ball"
\$20.50++ per Guest

Cinderella's White Chocolate Slipper on a Castle Silk Screen Plate
\$20.50++ per Guest

Chocolate-Hazelnut Mickey Mousse Ears with Crème Anglaise
\$16.00++ per Guest

Mascarpone Cheesecake with Frangelico Sauce and Strawberry Hearts
\$14.00++ per Guest

Assorted Cake-pops
\$18.00++ per Guest

Tea Cookies, Truffles, and Biscotti served Family Style
\$10.00++ per Guest

Mr. and Mrs. Strawberries Design Plate for your Wedding Cake
\$8.00++ per Guest

Monogram Silk Screen Logo Plate for your Wedding Cake
\$4.00++ per Guest

Scoop of Ice Cream to accompany your Wedding Cake
\$6.00++ per Guest

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Children's Plated Meals

Donald Duck

*Mickey-Roni and Cheese, Chicken Tenders, Fries, and Corn
Dirt Pot Dessert
\$26.50++ per Guest*

Bibbidi Bobbidi Boo

*Fruit with Mickey Watermelon, Cheese Pizza, and Tater Tots
Chocolate Crisped Rice Treat
\$26.50++ per Guest*

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After Hour Options

Enhance your dinner further by adding one or more delicious options:

Sushi and Sashimi

Sushi, Sashimi, California Rolls, and Vegetable Rolls with Wasabi, Soy Sauce, and Pickled Ginger

\$31.50++ per Guest

Beef Sliders with Frisée, Cheese, Gourmet Toppings, Fries, and Milk Shake

\$28.50++ per Guest

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Viennese Table Desserts Hour

Champagne Sabayon with Fresh Berries served in Champagne Flutes
Assorted Individual Crème Brûlée with Seasonal Berries
Assorted Viennese Mini Pastries and Cookies
Flambé and Ice Creams to include:
Brandied Black Forest Cherries
Strawberry Grand Marnier with Vanilla Ice Cream and Chocolate Ice Cream
\$45.00++ per Guest

Late Night Farewell Temptations:
Send your Guests off with Warm Jumbo Cookies and Milk
\$12.00++ per Guest

Chocolate Shots:
Warm Dark Chocolate with Grand Marnier
White Chocolate with Amaretto
\$14.00++ per Guest

Assorted Ice Cream Novelties and Fruit Bars
\$4.75++ per each

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“The Castle” Cocktail Hour and Plated Dinner

Cocktail Hour

Baked Wheel of Brie in Puff Pastry served with sliced French Bread

Smoked Salmon Rose and Caviar

Chinois Chopped Chicken Salad in Wonton Shells

Plated Dinner

Creamy Italian Truffle Risotto and Scallops

Salad Caprese

*Tomatoes, Buffalo Mozzarella, Balsamic and Extra Virgin Olive Oil
dressed with Arugula, Red Onions, and Cracked Black Pepper*

Served on a Design Plate:

Raspberry Champagne Sorbet

*Beef Filet with Merlot Reduction and Lobster Tail with Tarragon Beurre Blanc,
Duchess Potatoes and Seasonal Vegetables*

Rolls and Butter

“Snow White at the Ball” Dessert

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

\$150.00++ per Guest

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“Cinderella’s” Cocktail Hour and Plated Dinner

Cocktail Hour

Premium Cheese Display with Grapes, Berries, Crackers, and Baguettes

Crab Cakes with Mustard Chive Crème

Bacon-crust Beef and Blue Cheese

Roasted Artichoke and Goat Cheese Bruschetta

Plated Dinner

Shrimp Cocktail served with Cocktail Sauce, Horseradish Cream, Lemons, and Limes

Plated tableside:

Caesar Salad with Parmesan Cheese and Croutons

Champagne Granita with Sweet Orange Confit

*Seared Beef Filet and Tanglewood Farm French-cut Chicken Breast with a Blackberry Demi,
Yukon Gold Mashed Potatoes, and Seasonal Vegetables*

Rolls and Butter

Cinderella’s White Chocolate Slipper on a Castle Silk Screen Plate

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

\$135.00++ per Guest

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“Fairy Godmothers” Cocktail Hour and Plated Dinner

Cocktail Hour

Crudités Display with Herb Dip

Bacon-wrapped Beef and Blue tossed in Balsamic Sun-dried Tomato Pesto

Seafood Fritters with Artichoke-Spinach Cream

Plated Dinner

Mushroom Filled Pasta with Vegetable-Sherry Broth, Leeks, Red Peppers, and Gruyère

*Baby Iceberg Wedge with Watercress, Micro Greens, and Kalamata Olives
with Green Goddess Dressing*

Market Inspired Seasonal Sorbet

*Tanglewood Farms Chicken Breast with Gorgonzola Glacage, Smoked Bacon Tomato Tapenade, Garlic
Herb Polenta, Seasonal Vegetables, and Madeira Sauce*

Rolls and Butter

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

\$101.00++ per Guest

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“The Glass Coach” Cocktail Hour and Dinner Buffet

Cocktail Hour

Antipasto Display with Crisp Breadsticks

Spanakopitas with Artichoke Tomato Tapenade

Pan-seared Crab Cakes with Lemon Dill Cream

Dinner Buffet

*Medley of Field Greens layered with Tomatoes, Cucumbers, and Carrot Angel Hair
Low-fat Zinfandel, Caesar, and Bacon-Ranch Dressings*

Smoked Duck, Orange, and Arugula Salad

Roasted Beets with Shaved Fennel, Truffle Oil, and Crumbled Goat Cheese

Olive Oil Grilled Vegetables

Pan-seared Mahi Mahi with Lemoncello Butter Sauce, Crispy Pancetta, Tomatoes, and Basil Caper Relish

Française Style Boneless Breast of Chicken Sautéed in Egg Batter with Lemon Butter Sauce

Basil Mashed Potatoes

Freshly Prepared Seasonal Vegetables

Carved to Order:

Three Peppercorn and Whole Grain Mustard Rubbed Beef Strip Loin

Caramelized Red Onion Compote and Horseradish Cream

Focaccia, Ciabatta, and Baguettes with Olive Oil and Butter

From The Bakery:

Chocolate Truffle Torte

Cheesecake with Almonds, Raspberries, and White Chocolate Drizzle

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

\$115.00++ per Guest

Price based on up to 1½ hours of service

Minimum of 25 Guests

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“Happily Ever After” Dinner Buffet

Seafood Station

Jumbo Shrimp, Mussels, and Island-spiced Scallops served on Ice with Cocktail Sauce, Lemons, and Limes

Build Your Own Salad Station

Medley of Greens with toppings: Cucumbers, Tomatoes, Red Onion, Roasted Peppers, Marinated Fennel, Carrots, Olives, Cheddar Cheese, Shredded Hard Boiled Eggs, Bacon, Roasted Garlic Croutons, Balsamic, Low-fat Zinfandel, and Blue Cheese Dressings

Orecchiette Pasta Salad with Cured Meats, Tomato Confit, Kalamata Olives, Fresh Herbs, and Parmesan Cheese

Main Course

Carved To Order:

Three Peppercorn and Whole Grain Mustard Rubbed Beef Strip Loin with Caramelized Red Onion Compote and Gorgonzola Cheese Fondue

Parmesan-crusting Chicken Breast with Mushroom Cream Olive Oil, Herb and Sea Salt tossed Steamed Vegetables Assorted Rolls and Butter

Martini Action Station

Yukon Gold Potatoes topped with Aged Cheddar, Chive Sour Cream, and Crisp Prosciutto

Creamy Parmesan and Champagne Risotto topped with Crab Gremolata Grown-up Truffle Macaroni and Cheese with Lobster Meat Salad

Dessert Station

White and Dark Chocolate Fondues with Berries, Pineapple, Bananas, Angel Food Cake, Pretzels, Graham Crackers, and Marshmallows

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

\$115.00++ per Guest

Price based on up to 1½ hours of service

Minimum of 25 Guests

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Down By the Sea with Ariel Dinner Buffet

*Mixed Greens with Sunflower Seeds, Cucumbers, Carrots, and Grape Tomatoes
with Zinfandel Vinaigrette and Low-fat Ranch Dressings*

Smoked Chicken and Orzo Salad

Tomato and Cucumber Salad with Bermuda Onions and Dill

Jumbo Shrimp and Mussels on the Half Shell served with Cocktail Sauce and Lemons

Cornbread, Rolls, and Butter

*New York Strip Steak
with Merlot and Black Pepper Reduction
Balsamic Cremini Mushrooms and Roasted Shallots*

*Roasted Chicken with Applewood Bacon, Caramelized Shallots,
and an Apple and Cabernet Reduction*

*Smashed Potatoes with toppings to include Green Onions, Cheddar Cheese,
Bacon, and Sour Cream*

Seasonal Baby Vegetable Medley

*From The Bakery:
Assorted Mini Cheesecakes
Raspberry Trifle Martini
Mini Chocolate Mousse Domes*

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

\$107.00++ per Guest

Price based on up to 1½ hours of service

Minimum of 25 Guests

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The Floridian Dinner Buffet

*Mixed Greens, Grape Tomatoes, Cucumbers, Carrots, Achiotte Croutons, and Olives
with Smokey Bleu Cheese, Herbed Vinaigrette, and Low-fat Ranch Dressings*

*Florida Rock Shrimp, Scallops, Crab, and Hearts of Palm Salad
with a Touch of Fire Lemon Basil Lime Oil*

Couscous Salad with Rum-roasted Pineapple and Marinated Citrus

Crab-topped Mahi Mahi with a Light Curry Sauce

*Orange Free-range Chicken Breast with Orange Saffron Glaze
garnished with Piquillo Peppers and Watercress*

Carved to order:

Cider-glazed Pork Steamship with Roasted Apple Star Anise Chutney and Smoked Paprika Chimichuri

Cuban Mashed Boniato Sweet Potatoes steeped with Coconut Milk

Grilled Baby Vegetables: Zucchini, Eggplant, Portobello Mushroom, and Sweet Peppers

*Sourdough Rolls and Rustic Breads
Butter and Spreads*

From The Bakery:

*Raspberry and Passion Fruit Diamonds
Banana Chocolate Bread Pudding with Piña Colada Sauce
Chocolate Mousse Martini*

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

\$97.00++ per Guest

Price based on up to 1½ hours of service

Minimum of 25 Guest

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