

Intimate Micro Wedding

Selection of 3 Butlered Hors d'oeuvres:

- ♥ Coconut Shrimp with Sweet Chili Sauce
- ♥ Mini Cheese Steaks
- ♥ Pot Stickers with Wasabi Cream
- ♥ Deviled Eggs with Smoked Salmon
- ♥ Mini Crab Cakes with Remoulade Sauce
- ♥ Rueben Sliders on Pretzel Rolls
- ♥ Mini Franks in Puff pastry
- ♥ Beef Tenderloin Crostini with balsamic drizzle

Stationary Displays: Select 1

- ♥ Arranged Fresh Fruit Display with dipping Sauce
- ♥ Chef's Cheese Board Selection 4 Artisanal Cheeses, Seasonal Jam, local Honey, toasted Nuts, Dried Fruits with assorted breads and crackers
- ♥ Pasta Station with Marinara, Alfredo, Pesto sauces accompanied by 3 pasta selections and Breadsticks

Salad Selection: Select 1

- ♥ Signature Salad – Mixed Field Greens, Carrot Ribbon, Tomato, Sunflower Seeds, Local Goat Cheese, with local Honey, Basil and White Balsamic Vinaigrette
- ♥ Caesar Salad – Hearts of Romaine, Brioche Croutons and Shaved Pecorino with Lemony Caesar dressing
- ♥ Boston Salad – Boston Bibb Lettuce with Mandarin Orange sections, Sliced Strawberry, Shredded Carrots and Toasted Almonds with and Orange Citrus Vinaigrette

Entrée Selection: Select 2 Meat and 1 Vegan Beef & Pork

- ♥ Flat Iron Bacon and Blue-Grilled and Sliced , topped with Pesto , Bacon & Blue Cheese Crumble
- ♥ Roasted Sliced Tenderloin of Beef – Sliced and finished with a Peppercorn and Mushroom Brandy Sauce
- ♥ Rustic Pork Chop – French Pork Chop wrapped with Bacon, pan seared and finished with a Dijon Peppercorn Brandy Sauce

Poultry

- ♥ Chicken Boursin – Chicken Breast stuffed with Boursin Cheese and wrapped in a puff pastry with a Raspberry Glaze
- ♥ Chicken Petaluma – Pan seared Chicken Breast with a White Wine Basil Sauce, topped with Asparagus Tips, Sundried Tomatoes, Roasted Peppers, Artichoke Hearts and Pine Nuts

Seafood

- ♥ Salmon – Glazed with Maker's Mark Bourbon and Local Maple
- ♥ Stuffed Flounder – Flounder Fillet, filled with Shrimp and Crab Imperial, cascaded with a Dill Bur Blanc Sauce

Vegan/Gluten Free

- ♥ Portabella Napoleon – A pillow of Couscous with Portabella Mushroom Cap filled with layered Carrots, Peppers, Zucchini and Asparagus with a Balsamic Drizzle
- ♥ Asian Tofu Stir Fry – Baby Bok Choy, Carrots, Red and Yellow Peppers, Snow Peas, Pineapple, Eggplant and Sweet Potato over a bed of Coconut Jasmine Rice

Chef's selection of Fresh Vegetable and Starch with warm Dinner Rolls and Butter accompaniment. Coffee & Hot Tea Station Through Event. Signature cocktail or Champagne Toast complimentary

\$2,016.00

Price is for 25 guests & includes tax and service charge.



Package Includes

White or Ivory Linens

Centerpieces of one central mirror topped with 3 votive candles

Overnight accommodations for Bride & Groom

Complimentary Champagne and Chocolate covered Strawberries in guest room

Complimentary Breakfast for Bride & groom

Hospitality room for bridal party

Private menu tasting for up to 4 with Che

Courtesy Room Block

Complimentary cake cutting and service

Wedding cake Consultation with our preferred pastry chef

On site wedding specialist to assist you with coordinating details

Discount for wedding rehearsal dinner and farewell brunch

Reserved VIP area for bridal after party in The Winners Circle Saloon.



Speak with our Wedding Specialist for additional selections, pricing & open bar package or cash bar options. List of preferred vendors and additional services to complete your special day.

