
Grand Lux Menu

*Your reception will begin in our intimate lobby
where your guests are greeted with:*

*Sparkling Champagne with Fresh Raspberries
&
Chardonnay Wine*

Cocktail Reception

*As your guests stroll to the Atrium and Terrace Gardens for your Cocktail Hour,
our white-gloved waitstaff welcomes them with
Frozen Strawberry Daiquiris, Frozen Pina Coladas, Flavored Martinis
and Hors d'oeuvres.*

Hors d'oeuvres

Continually served Butler-Style on decorative silver trays.

*Baby Lamb Chops
Coconut Shrimp
Spanakopita
Mozzarella en Carroza*

*Scallops Wrapped in Bacon
Empanadas
Shrimp Cakes
Fontina Rice Balls*



Menu

Cold Buffet Tables

*All displays and ice sculptures are artistically designed
and hand carved by our Garde Manger*

Cold Seafood Salad
Tuscan Grilled Seasonal Vegetables
Homemade Buffalo Mozzarella & Ripe Plum Tomato
Cornucopia of Fresh Fruits & Berries
Marinated Mushrooms
Hearts of Artichokes
Antipasto Italiano
Thai Salad
Cold Poached Salmon
Country Style Greek Salad
Basket of Garden Crudités
Caviar & Vodka Station
Imported & Domestic Cheeses
Carved Watermelon with Fresh Strawberries
Miniatures Pizza
Homemade Stromboli
Freshly Baked Focaccia Bread
Fresh Baked Breads
Assorted Canapés



Menu

International Chafing Dishes

Hawaiian Chicken

Boneless with Pineapple Chunks in a Tangy Sweet and Sour Sauce

Beef and Broccoli

Sliced Steak and Broccoli Florets Sautéed in a Soy and Teriyaki Sauce

Veal Cacciatore

Mushrooms, Onions and Peppers in a Light Marinara Sauce

Baked Stuffed Mushrooms Florentine

Spinach and Cheese Stuffing Topped with Melted Mozzarella

Grilled Sausage & Peppers

Italian Pork Sausage Sautéed with Peppers, Spanish Onions, Oregano and Basil

Orecchiette, Broccoli Rabe & Chorizo

"Little Ears" Pasta, Bitter Italian Broccoli, Sweet Sausage, Garlic and Oil

Action Stations

Chef's Carving Board

*Tender Sliced Steak Teriyaki
Oven Roasted Breast of Turkey*

Gourmet Pasta Station

*Penne à la Vodka
Tortellini Alfredo*



Menu

Dinner Reception

Sparkling Champagne Toast

Appetizer

Martini de Frutti

Martini Glass Rimmed with Coconut Shavings and Filled with Pineapple, Cantaloupe, Honeydew, Watermelon and Berries Coated with Midori

Insalata

Traditional Caesar Salad

Main Entrées

∞ *Your Guests Will Be Asked to Select One* ∞

11oz Filet Mignon

Served with a Classic Bordelaise Sauce

Pan-Seared Mahi Mahi

Grilled Pineapple Tropical Salsa

Pollo Calvados

Breast of Chicken Smothered in Apples, Toasted Almonds and Calvados Sauce

Vegetarian Entrées Available on Request

*Upon completion of dinner service, our staff will offer
Seconds of the Three Entrée Selections to your Guests!!*



Menu

Dessert

*Three Tiered Stack Hexagon Wedding Cake
Chocolate Cake with Vanilla Pudding
Whipped Cream with Lace Design*

Columbian Coffee, Tea, Regular or Decaffeinated

Buon Notte

*As your guests depart, we wish them a Good Night and Safe Journey Home
and invite them to enjoy Chocolate Dipped Strawberries*

Event Details:

Chapel: *Secret Garden at 6pm*

Bar: *Open Premium Bar – Welcome Spring Martini Bar (add'l)*

Guest Tables: *Candelabras with 8 3" and 6" pillars (4 of each) (add'l)*

Ivory Draped Chair Covers (add'l)

