

Grand Plaza

SAPPHIRE WEDDING

Five Hour Open Bar
Signature Drink Presentation

ONE HOUR BUTLER PASSED HORS D'OEUVRES

Customize your menu with following options, Choice of 6

Baked Clams Oreganata	Wild Mushroom Arancini, smoked tomato puree
Crab Cake, smoked red pepper aioli	Whipped goat cheese, prosciutto , topped with truffle oil & pistachio's on a crostini
Grilled Turkey Slider, avocado aioli, pepper jack cheese	Bruschetta, tomato and onion salad, crostini, balsamic glaze
Shrimp Toast, ginger soy dipping sauce	Chickpea & Sopresata Crostini topped with pesto
Macadamia Encrusted Brie, honey bourbon glaze	Herb Crusted Beef, basil aioli
Gorgonzola Apple Fritter with fig jam	Fire roasted asparagus wrapped with salume
Harissa Rubbed Chicken Sate, mango chutney	

MAY WE SUGGEST

Baby Lamb Chop, herb crusted shallot mint demi (\$4) ♦ Skewered Shrimp, roasted pineapple glaze (\$3)
Mediterranean Lamb Meatballs, dill yogurt sauce (\$2) ♦ Mini Lobster Rolls, creme fraiche ginger soy (\$3)
Smoked Duck Cranberry compote, rye croustade (\$2) ♦ Lobster Truffles (\$3) ♦ Furikake Tuna on a flat bread with mango relish (\$4) ♦ Crab & Avocado bite Crostini, lump crabmeat, avocado crema (\$4)

Market Table

seasonal vegetable crudité ♦ herb aioli ♦ spicy hummus ♦ local American cheese display ♦ grapes ♦ strawberries
♦ dried figs ♦ apricots ♦ baguettes ♦ crostini & crackers

OR

Mediterranean Table

flat breads & pita ♦ hummus ♦ caponata ♦ marinated artichoke hearts ♦ roasted peppers ♦
assorted olives ♦ feta cheese

STATIONS

(Choice of 2)

Pastaria

Select 2 sauces and 2 pastas, pan sautéed by uniformed attendant

Pasta Choices - Mezze Rigatoni ♦ Penne ♦ Orecchiette ♦ Tortellini ♦ Cavatelli ♦ Gemelli ♦ Celantani ♦ Fusilli

Sauce Choices: vodka with peas ♦ broccoli rabe & Italian sausage garlic broth ♦ roasted grape tomatoes, basil, fennel, Kalamata olives basil broth ♦ Bolognese, filetto di pomodoro, wild mushroom bolognese

Crème de la Crepe

Hand Rolled

ricotta with wild mushrooms ♦ fontina & spinach ♦ chicken & gruyere ♦ seafood & mascarpone

Antipasto

tomato & mozzarella platter ♦ salumeria platter ♦ mussels fra diavolo ♦ fried calamari

BISTRO CARVING BOARDS

(Choice of 1)

Sherry Maple Glazed Virginia Ham, buttermilk biscuits

Herb Brined Roast Turkey Breast, cranberry -orange relish, pan gravy multi grain baguette & assorted rolls

Corned Beef, pickles, cherry peppers, Russian dressing, spicy brown mustard rye & pumpernickel breads

Marinated Flank Steak, merlot roasted shallot demi glaze

*Peppercorn Encrusted Shell Steak, bourbon demi glaze (\$4)

*Roast Suckling Pig, pineapple teriyaki glaze, rustic bread display (\$4)

*Sea Salt Encrusted Alaskan Salmon, yogurt dill cream, champagne beurre blanc (\$5)

*Roast Leg of Lamb, crème d'menthe & chambord creams (\$4)

*Seared Filet Mignon, bordelaise & hollandaise sauces (\$6)

*Rack of Lamb, mint demi glaze (\$8)

ENHANCE YOUR COCKTAIL HOUR WITH THE GRAND PLAZA'S MOST POPULAR ADDITIONS:

Slider

cheeseburger ♦ pulled pork ♦ hawaiian sweet rolls ♦ pickles ♦ lettuce ♦ tomato ♦ onion ♦ crispy coleslaw (\$8)

Chinatown

wok fried beef & vegetable ♦ chicken & broccoli ♦ steamed jasmine rice ♦ pork pot stickers ♦ chilled sesame peanut noodle ♦ crispy wonton crackers with sweet & sour duck sauce (\$12)

Risotto Bar

Made to order...

shrimp & asparagus ♦ sundried tomato ♦ truffle risotto ♦ ground sausage & broccoli rabe (\$8)

Churrascaria

marinated sirloin skewers ♦ citrus marinated chicken skewers ♦ plantain encrusted shrimp skewers ♦ roasted sweet plantains ♦ chimi churi ♦ garlic aioli & roasted tomato ♦ manchego & black bean empanadas (\$18)

Sushi Bar

Hand rolled by an authentic chef

finest & freshest seafood & vegetable sushi & maki ♦ accompanied by pickled ginger ♦ wasabi ♦ soy sauce (\$16)

A Taste of Italy

prosciutto di parma ♦ sopressata ♦ capicola dried Italian sausage ♦ made to order mozzarella ♦ tomato ♦ fresh grilled vegetables ♦ fried calamari marinara sauce ♦ zuppa di pesce ♦ oil & herbs & artisanal breads (\$15)

Caviar & Vodka Station

Tradition garniture

capers ♦ red onion ♦ hard cooked egg ♦ lemon ♦ crème fraiche blini's ♦ toast toints present in an ice cliff (\$12)

Steak Au Poivre

Prepared to order

New York shell steak coated with cracked black peppercorns in a brandy cream sauce ♦ creamed spinach ♦ potato hash (\$12)

Caribbean Ceviche & Tapas

scallop & lime ceviche ♦ ahi tuna & jicama ♦ salmon & scallop with avocado ♦ warm potato & olive salad ♦ tostones ♦ tortilla ♦ plantain chips vegetable escabeche (\$16)

Ramen Noodle & Dim Sum

classic Sapporo noodles from sun noodles ♦ choice of pork, chicken or vegetable broth.
garnishes to include: scallions ♦ tempura flakes ♦ ground pork ♦ crispy chicken ♦ dried mushrooms ♦ edamame ♦ furikake & togarashi spices ♦ sesame seeds ♦ bean sprouts ♦ cabbage and red chili paste ♦ steamed pork gyoza ♦ Szechuan chili sauce ♦ shrimp shu mai ponzu dipping sauce ♦ crab ragoon sweet & sour sauce ♦ Peking duck buns, hoisin sauce, cumber & scallions (\$16)

Fresh From The Sea

Hand shucked to order:

littlenecks ♦ oysters half shell ♦ shrimp cocktail ♦ crab claws ♦ frutta di mare salad (\$24)

Panini Press

Duo of grilled panini, sundried tomato tapenade, fresh mozzarella, basil & arugula ♦ soppressata, provolone & Genovese pesto ♦ three seasonal soups & house made chips (\$8)

RECEPTION

Champagne Toast

Choice of Starter or Salad and Pasta

STARTERS

(enhancement option)

Roasted Beet & Goat Cheese Napoleon, frisee, lardoons of bacon, sherry vinaigrette

Eggplant Rollantini, tomato puree, panzanella salad, red wine vinaigrette

*Spinach & Ricotta Cannelloni, petite grilled vegetable Napoleon fresh mozzarella & basil (\$3)

*Wild Mushroom Tortellaci, asparagus & wild mushroom salad, parmesan cream (\$3)

*Grilled Shrimp Asparagus Risotto Cake, citrus vinaigrette (\$5)

*Pan Seared Lump Crab Cake, summer slaw, corn chowder (\$6)

*Roasted Asparagus with Wild Mushroom & Baby Green Salad, goat cheese, sherry vinaigrette (\$3)

*Tomato & Burata Salad, shaved fennel, baby greens, ficelle crostini (\$5)

SALADS

(Choice of 1)

Caesar Salad, shaved parmesan & roasted garlic rosemary croutons

Baby Kale, roasted artichoke, shaved celery, creamy garlic-caper dressing & shaved parmesan cheese

Baby Spinach, Applewood smoked bacon, macadamia nuts, grape tomatoes, cucumbers, strawberries & blackberry vinaigrette

Roasted Sickle Pear, blue cheese mousse, red oak leaf lettuce, frisee & pomegranate vinaigrette

Baby Arugula, shaved fennel, pomegranate seeds, baby beets, shaved parmesan & champagne vinaigrette

Park Salad, mesclun greens, goat cheese, sundried cranberries & sherry vinaigrette

*Seafood Cobb Salad, baby gem lettuce, grape tomatoes, avocado, poached shrimp, crabmeat, scallops & green goddess dressing (\$3)

*Baby Wedge Salad, Iceberg lettuce, pickled red onion, Kumamoto tomatoes, Maytag blue cheese & creamy champagne vinaigrette (\$3)

PASTA

(choice of 1)

Penne Ala Vodka, peas & grated pecorino

Rotini, roasted grape tomatoes, basil, fennel, cured olives basil broth

Gemelli, filetto di pomodoro, sauce shaved parmesan

Celantani, wild mushroom bolognese (meatless)

Tortellini, wild mushrooms, spinach, parmesan cream

Mezzo Rigatoni, roasted eggplant, spicy tomato sauce fresh mozzarella & basil

Orecchiette, broccoli rabe, spicy Italian sausage garlic broth

Mezze Penne, bolognese sauce, whipped ricotta

Cavatelli, braised short rib bolognese, ricotta

ENTREES

(choice of 3)

Meat Selections

Grilled Hanger Steak, creamy mashed potatoes, roasted asparagus red wine demi-glace

Medallions of Pork Tenderloin, sautéed peppers & onions, baked apple cinnamon cream sauce

Braised Short Rib, cipollini onions, root vegetables, red wine jus

Roast Tenderloin of Pork, crispy polenta cake, tuscan kale, smoked bacon gastrique

*Peppercorn Crusted Sirloin, wild mushroom & spinach risotto, au poivre sauce (\$6)

*Grilled Filet Mignon, fingerling potato & haricot verte, shallot merlot demi-glace (\$8)

*Rack of Lamb, herb crusted, mint demi-glace (\$10)

Poultry Selections

Roulade of Chicken, dried fruit, almond & fennel stuffing, blood orange chicken jus, cous cous pilaf

Chicken Scaloppini, Tuscan mushroom ragout, roasted potatoes & asparagus

Madiera, crispy phyllo, mozzarella, spinach, prosciutto, madeira wine sauce

Forrestiere, scallopini, forest mushrooms, porcini jus

Classical Chicken Choices: Francese, Marsala, Picatta, Alberici

*Pan Roasted Chicken, creamy polenta, wilted greens, balsamic glazed cipollini onions (\$4)

*Prosciutto & Fontina Stuffed Chicken Breast, whipped potatoes & glazed carrots (\$5)

Fish Selections

Miso glazed Salmon, shiitake mushrooms, spinach & jasmine rice cake

Grilled Salmon, tomato caper relish, basil whipped potatoes & asparagus

Tilapia Orreganata, citrus beurre blanc, oven roasted tomatoes potato & fennel

* Pan Roasted Salmon, smoked bacon, Yukon gold potato & caramelized onion hash, sherry gastrique (\$6)

*Macadamia Encrusted Mahi Mahi, Jasmine rice cake, asparagus & blood orange cream (\$6)

*Pan Roasted Branzino, lemon caper butter sauce, roasted potatoes & brussel sprouts (\$6)

*Lemon Sole, lobster & spinach stuffing, oven roasted potatoes, haricot vertes (\$6)

*Mixed Grill, shrimp, scallops, mahi mahi, cous cous, asparagus (\$6)

Vegetarian Selections

Potato Crusted Tofu, grilled vegetables, tomato basil relish

Parmesan Polenta with a mélange of vegetables

Yukon Gold & Black Olive Potato Cake, roasted vegetable medley, lemon herb vinaigrette

**Special dietary restrictions are accommodated upon request.

DESSERT

Tiered Wedding Cake

Brewed Coffees & Premium Teas

MAY WE SUGGEST:

Dessert Tapas Pick 6

chocolate pot de crème ♦ chocolate dipped strawberries ♦ vanilla & chocolate cream puffs ♦ warm apple fritters
♦ tiramisu verrines ♦ black or white milk shakes ♦ lemon sorbet (\$5)

Gelato

vanilla ♦ chocolate ♦ café macchiato ♦ strawberry ♦ amaretto crumbs ♦ chocolate shavings ♦ fresh strawberries
♦ sliced bananas ♦ chocolate sauce ♦ whipped cream (\$5)

Cookie & Brownie Bar

Apothecary Jar Display

signature cookies ♦ chocolate chip ♦ oatmeal raisin ♦ sugar ♦ chocolate double chocolate chip
♦ brownies ♦ blondies (\$4)

Make Your Own Sundae

vanilla, chocolate and strawberry icecream ♦ rainbow sprinkles ♦ oreo crumbs ♦ wet walnuts ♦ chocolate chips
♦ reese's pieces ♦ m&m's ♦ cherries ♦ chocolate syrup ♦ whipped cream (\$5)

Chocolate Fountain

warm Belgian chocolate ♦ Rice Krispy treats, brownies ♦ vanilla & chocolate pound cake ♦ marshmallows
pretzel rods ♦ pineapple ♦ strawberries and bananas (\$8)

Pasticceria

chocolate & pistachio cannoli ♦ biscotti ♦ vanilla cream puffs ♦ eclairs ♦ napoleons ♦ cappuccino verrine ♦ petit
tiramisu ♦ miniature cheesecakes ♦ fruit tarts (\$6)

The French Classic

eclairs ♦ fruit tarts ♦ pate de fruits ♦ petite crème brulee ♦ apple tarte tatin ♦ madelines (\$6)

Old Fashioned Candy Counter

Jar Display

classic candies ♦ M&M's ♦ non perils ♦ Twizzlers ♦ chocolate kisses ♦ jelly beans ♦ gumballs (\$6)

Barista Bar

For a truly unforgettable coffee experience with a skilled Barista complete with:
professional espresso machine & grinder ♦ award winning espresso & coffee blends ♦ traditionally crafted
espresso ♦ cappuccino & lattes ♦ a variety of hot and cold coffee drinks ♦ espresso martini & other decadent
coffee/alcohol pairings (\$7)

COMPLIMENTARY SERVICES:

Bridal Suite
Bridal Attendant
Maitre'd
White Glove Service
Event Planner
Floor Length Linen
Votive Dinner Candles
Coat Check
Place cards
Direction Maps
Personalized Menus
Valet Parking