

special
events





special events

Special Events Packages

Plated Dinner Package \$175

- Three butler-passed hors d'oeuvres & one reception display
- Four-hour premium open bar
- Extravagant three-course meal
- Coffee service after dinner
- Hardwood dance floor
- Elegant table linens and napkins
- Private tasting for up to four people
- Complimentary suite night of event
- Special guestroom rates
- Complimentary parking

Stations \$189

- Three butler-passed hors d'oeuvres & one reception display
- Four-hour premium open bar
- Choice of three stations
- Coffee service after dinner
- Hardwood dance floor
- Elegant table linen and napkins
- Private tasting for up to four people
- Complimentary suite night of event
- Special guestroom rates
- Complimentary parking

Reception Displays (choice of one)

Domestic & Imported Cheese

Chef's choice of assorted cheeses

Vegetable Crudités

Seasonal garden vegetables, ranch, bleu cheese

Middle Eastern Market

Hummus, tabbouleh, baba ghanoush, marinated olives, pita crisps, grilled vegetables, falafel, halloumi, grilled naan, dolmades, labneh

Grilled Seasonal Vegetables

Seasonal grilled marinated vegetables

Charcuterie Board

Prosciutto, salami, capicola, provolone cheese, caprese salad, balsamic roasted peppers, olives, assorted pestos

Crab Dip

Toasted baguette

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Hors d'Oeuvres (choice of three)

Chilled Hors d'Oeuvres

- Caprese skewer
- Asparagus-wrapped prosciutto
- Fried green tomatoes, goat cheese
- Chipotle chicken, risotto cake, fresh jalapeño
- Smoked crab salad bite, Old Bay potato
- Bleu cheese-stuffed fig, prosciutto
- Ahi tuna tartare, crispy wonton
- Asian shrimp cocktail
- Lobster bite, toast point
- Cold cucumber roll, chili-lime vinaigrette
- Smoked salmon on cucumber

Hot Hors d'oeuvres

- Franks en croute
- Vegetarian spring rolls, spicy chili sauce
- Chicken satay, sweet & spicy coconut
- Mac & cheese bite, tomato jam, fresh jalapeño
- Mini tomato pie
- Mini Reubens
- Goat cheese fritters
- Garlic chicken tostada
- Smoked chicken arancini, spicy tomato
- Lamb chop, mint pesto
- Mini beef wellington
- Galbi satay, ginger sweet soy
- Bacon-wrapped scallop
- Mini crab cakes, Old Bay remoulade
- Lamb chop, bacon-onion jam
- Coconut shrimp, curried pineapple gastrique
- Sweet potato blini, pork belly
- Goat cheese crème fraiche

Salads (choice of one)

Traditional Greens

House mixed greens, grape tomatoes, cucumbers, carrots, champagne vinaigrette

Greek Inspiration

Arugula spinach blend, fresh radish, feta cheese, tabbouleh compote, spiced pita croutons, Kalamata vinaigrette, crispy garbanzo beans

Gem Wedge Salad

Pomegranate, crispy onion, bacon lardon, spiced pumpkin seeds, smoked blue cheese dressing, quail egg, chive oil

Roasted Beet & Arugula

Caramelized pecans, crumbled goat cheese, balsamic vinaigrette

Caesar

Romaine leaves, house-made Caesar dressing, parmesan crostini, tomato confit, shaved parmesan cheese, charred lemon wheel

Vegetarian (choice of one)

Roasted Eggplant and Smoked Tomato Curry

Roasted eggplant, tomato curry, crispy onions

Twice-Baked Zucchini

Ricotta, parmesan cheese, spinach, roasted garlic

Vegan Meatloaf

Turnip jus, cauliflower mash, broccolini, crispy onions, crispy oyster mushrooms, crispy leeks, red pepper relish

Honeynut Squash Bowl

Quinoa blend, spicy sunflower seeds, kale slaw, macerated cranberry

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Entrées (choice of two)

Tuscan Grilled Chicken Breast
Potato & eggplant caponatta, artichoke, butter

Creole Chicken
Braised collard greens, fresh corn pudding,
tasso ham gravy, Cajun Trinity relish

Red Snapper & Shrimp Creole
Creamy risotto, grilled andouille sausage,
blackened shrimp, tomato creole

Rosemary-Infused Chicken Breast
Smoked gouda whipped potatoes, Kalamata olives,
and red pepper tapenade

Parmesan Crusted Chicken
Artichoke caper beurre blanc, roasted red pepper orzo,
garlic broccolini

Grilled Salmon Steak
Cauliflower, couscous, grapefruit fennel relish

Braised Short Rib
Parmesan polenta, toasted garlic spinach, braising jus,
crispy carrot

Steak Braciolo
Onion mushroom stuffing, broccolini, garlic whipped
potatoes, roasted tomato espagnole, cipollini onion

Desserts (choice of one)

Seasonal Berries
Fresh berries, sabayon cream

Espresso Martini Panna Cotta
Vanilla panna cotta, espresso chocolate mousse, Irish caramel,
fresh raspberry

Tres Leches
Dulce de leche, 68% cocoa powder, cinnamon duro,
Mexican chocolate tuile, fresh berries

Flourless Chocolate Cake
Bittersweet chocolate

Vanilla Bourbon Cake
Vanilla syrup, vanilla bean mousse

Warm Butter Cake
Macerated blackberries coulis, vanilla bean Chantilly cream,
brown butter streusel

Lemon Raspberry Cake
Raspberry coulis, lemon custard

Viennese Display
Seasonal assortment of miniature pastries, tarts, and cakes

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STATIONS

Woodfire Flatbread Station

Build your own woodfire flatbread (choice of three)

Spreads

Tomato, garlic oil, pesto, sriracha aioli, roasted garlic aioli

Toppings

Roasted tomatoes, onions, peppers, mushrooms, olives, spinach, chicken, pepperoni, sausage, bacon

Cheeses

Fresh mozzarella, shaved Parmesan, shredded mozzarella, pecorino cheese

Garnishes

Olive oil, red pepper flakes, hot honey, basil, fine herbs

Paella Valenciana

Saffron rice, chicken, shrimp, clams, mussels, calamari, Spanish chorizo, roasted peppers

Sushi Bar

Assorted Sushi & Sashimi

Seafood rolls, hand rolls, maki rolls, assorted sliced sashimi

Condiments

Wasabi, pickled ginger, soy sauce, tobiko mayonnaise

Raw Bar and Ceviche

Local oyster, littleneck clams, lemon, parsley ceviche, red snapper and jumbo prawns, limes, mignonette, cocktail sauce, gremolata, house-made hot sauce

Mini Hot Dog Station (choice of three)

Includes all-beef hot dog, hot dog roll.

Each additional selection \$6 per person

Frito

Beef chili, cheese, chopped onions, Frito corn chips

Pastime

Onions, relish, sauerkraut, spicy mustard, ketchup

Philly Cheese

Peppers, onions, cheese sauce

Chicago-Style

Yellow mustard, relish, onions, tomato slice, pickle spear, peppers

Sonoran

Bacon, onions, jalapeño, cream cheese

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ACTION STATIONS

Southern Latitude

Includes flour tortillas, crispy corn taco shells, sour cream, cheddar cheese, jalapeños, diced tomatoes, shredded lettuce, red onions. Each additional dip \$6 per person, each additional side \$8 per person, each additional protein \$10 per person.

Choose Three Dips

Tomatillo, charred tomato, guacamole, pico de gallo, chili con queso

Choose Three Dips

Tomatillo, charred tomato, guacamole, pico de gallo, chili con queso

Choose Three Sides

Borracho beans, lime-cilantro rice, street corn salad, black bean salad

Choose Two Meats

Ancho skirt steak, garlic shrimp, chipotle chicken, vegan chorizo, pork al pastor

Pasta Bar

Includes garlic bread, Parmesan cheese, chili flakes, oregano, capers. Each additional protein \$6 per person, each additional pasta \$6 per person, each additional sauce \$5 per person, each additional vegetable \$4 per person.

Choose Two Proteins

Sautéed shrimp, grilled chicken, Italian sausage, house-made meatballs

Choose Two Pastas

Penne, cavatappi, tortellini, rigatoni, gluten-free

Choose Two Sauces

Bolognese, Alfredo, marinara, arrabbiata, pesto

Choose Four Vegetables

Peas, mushrooms, diced tomatoes, sun-dried tomatoes, peppers, onions, olives, fresh basil, artichokes, broccoli, zucchini

Stir-Fry Station

Includes fried rice and soba noodle salad. Each additional protein \$6 per person, each additional sauce \$5 per person, each additional vegetable \$4 per person

Choose Two Proteins

Ginger beef, sesame chicken, garlic shrimp, five-spice pork, miso tofu

Choose Two Sauces

Teriyaki, kung pao, sweet & sour, hoisin, peanut

Choose Six Vegetables

Broccoli, shiitake mushrooms, green onions, peppers, scallions, roasted garlic, sugar snap peas, carrots, celery, bok choy

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*Action stations require chef attendant at \$150 per attendant



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DESSERT

Chocolate Station

(choice of one)

Chocolate Dipped Strawberries

Chocolate Éclairs

Black Forest Torte

Dark Chocolate Decadence

Petite Chocolate Mousse

Chocolate Pot De Crème

All-American Sweet Shop

(choice of three)

Strawberry Shortcake

Mini Apple Bread Pudding

Chocolate Pecan Tartlets

Lemon Meringue Tartlets

New York Cheesecake

Classic Devil's Food Cake

Sour Cream Cake

Little Italy Dessert Bar

(choice of three)

Lemon, Hazelnut Tiramisu

Cannoli, Ricotta, Pistachio

Panna Cotta, Berries

Lemon Cake

Chocolate Dipped Biscotti

Ultimate Ice Cream Sundae Bar

Chocolate, Vanilla Bean Ice Cream

Toppings include: chocolate, strawberry sauce, crushed Oreo cookies, M&M's, brownie pieces, sprinkles, whipped cream, maraschino cherries

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