

Soups

*Roasted Poblano Pepper * Chicken Wild Rice Pilaf * Tomato Basil
Cream of Vegetable * Sherried Cream of Wild Mushroom * Carrot & Ginger Bisque
Butternut Squash (Seasonal)*

Salads

*Traditional Caesar
Romaine Lettuce, Red Onions
Cherry Tomatoes, Herbed Croutons, Shaved Parmesan
Homemade Caesar Dressing*

*Baby Field Greens
Mixed Greens, Tear Drop Tomatoes, Goat Cheese
Honey Poppyseed Vinaigrette*

*Mediterranean Salad
Mixed Greens, Cucumbers, Sliced Red Onion
Cherry Tomatoes, Olive Medley, Feta Cheese
Lemon Herb Vinaigrette*

*Harvest Salad
Mixed Greens, Candied Pecans, Dried Cherries, Goat Cheese
Aged Balsamic*

*Strawberry Salad
Mixed Greens, Strawberries, Mandarin Oranges
Toasted Almonds, Feta Cheese
Balsamic Vinaigrette*

*Summer Salad
Mixed Greens, Crystallized Walnuts,
Blue Cheese, Raspberries
Raspberry Walnut Vinaigrette*

Entrée Selection

When selecting 2 entrees, the higher priced entrée will prevail for both selections

*Petite Filet Mignon \$102
Roasted Garlic & Red Wine Demi
Boursin Whipped Potatoes & Chef's Vegetables
garnished with a French Brie Wedge*

*Petite Filet Mignon & Grilled Boneless Breast of Chicken \$103
Rosemary Demi & Herbed Champagne Cream Sauce
Boursin Whipped Potatoes & Chef's Vegetables*

*Petite Filet Mignon & Salmon Fillet \$105
Shallot Demi & Beurre Rouge
Herbed Basmati Rice & Chef's Vegetables*

*Petite Filet Mignon & Gulf Jumbo Shrimp \$107
Merlot Demi & Chardonnay Butter
Horseradish Whipped Potatoes & Chef's Vegetables*

*Roasted Poblano Arancini (Vegetarian) \$76
Arugula Salad, Burrata, Basil Chimichurri & Tomato Ragu*

*Salmon Fillet \$85
Beurre Rouge
Herbed Basmati Rice & Chef's Vegetables*

*Pork Medallions \$81
Lingonberry Demi
Roasted Red Bliss New Potatoes
Roasted Granny Smith Apples & Chef's Vegetables*

*Grilled Apricot Chicken \$78
Apricot, Green Grape & Shallot Cream Sauce
Parmesan Whipped Potatoes & Chef's Vegetables*

*Sauteed Chicken Marsala \$78
Wine Sauce
Sweet Onion Rice Pilaf & Chef's Vegetables*

All of the above plated luncheons include a 2 ½ hour Courtyard bar package, champagne toast, house red & white wine served with lunch, soup, salad, entrée, wedding cake & freshly brewed coffee, decaf & assorted hot teas.

All food & beverage packages are subject to a 23% service charge & the current tax rate.

Prices subject to change. (2026/2027)

Brunch Buffet

*A grand assortment of International Cheeses complimented by an array of Seasonal Fresh Fruit
Mixed Greens with Strawberries, Mandarin Oranges,
Toasted Almonds, Feta Cheese & Balsamic Vinaigrette
Smoked Salmon, Chopped Onion, Egg, Capers, Cream Cheese & Bagels
Cinnamon Pecan Rolls, Muffins & Homemade Croissants
Assorted Gourmet Preserve Jams & Sweet Creamery Butter*

*Belgian Waffles with Fresh Berries, Chocolate Chips, Whipped Cream & Warm Maple Syrup
Spiral Sliced Honey Glazed Ham with Stone Ground Mustard
Roasted Fingerling Potatoes
Canadian Bacon
Breakfast Sausage Links
Scrambled Eggs
Eggs Benedict (Please Select One)
Black Forest Ham, Poached Egg & Hollandaise
Spinach, Tomato, Poached Egg & Hollandaise*

Brunch Buffet to also include:

Custom Wedding Cake (please contact Mad Batter Bakery & Confections)

*Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas
Whipped Cream, Chocolate Mint Sticks & Assorted Coffee Flavorings*

Three Hours of Mimosas, Bloody Mary Cocktails, Domestic Beer & Wine

\$100 per guest

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