

Cocktail Reception

Butler Passed Hors D'oeuvres (Choose 3 from below)

WARM

Asparagus Phyllo Straws (v)
Chicken Satay, Spicy Peanut Sauce (gf)
Grilled Chicken Skewer, Chipotle Mango BBQ (gf)
Chipotle Chicken Arepas (gf)
Saffron and Parmesan Arancini (v)
Truffled Mushroom and Brie Tartlet (v)
Tomato Soup Shooter and Grilled Cheese Sandwich (v)
Balsamic Glazed Bacon Blue Cheese Figs (gf)
Crispy Pork Belly Skewers, Pineapple Soy Glaze (gf)
Rueben Crostini: Pastrami, Swiss, Kraut, 1000 Island Aioli
Seeded Profiterole, Maryland Crab Cake, Old Bay Aioli

CHILLED

Roasted Cherry Tomatoes, Herbed Ricotta, Garlic Crostini (v)
Veggie Spring Roll Bites, Sweet Garlic Dipping Sauce (gf)(v)
Deviled Eggs, Dijon Mustard, Fine Herbs (gf)(v)
Chicken Caesar with Garlic Croutons
Fennel Dusted Goat Cheese, Prosciutto and Peperonata Crouton
Beef Tartare, Caper, Egg Mimosa, Lemon, Crispy Potato (gf)
Shrimp Ceviche, House Made Tortilla, Pico de Gallo
BLT Salad on Rye Crisp

One Hour Open Bar During Reception

Deluxe Brands * Domestic, Import and Craft Beer Selections *

Deluxe Brand Wines * Assorted Soft Drinks



Dinner Service

3 Course Plated Dinner To Include:

SALAD (choose 1 from below)

Simple Mixed Greens, Cabernet Vinaigrette, Parmesan, Soft Herbs (gf)

Caesar Salad, Romaine, Crouton, Garlic Dressing, Parmesan

Vegetarian Wedge Salad, Tomato, Cucumber, Green Goddess, Hard Cooked Egg (gf)

ENTREE (choose up to 2 proteins and 1 vegetarian from below)

Pan Seared Chicken Breast, Smoked Gouda Mashed Potato, Cider Reduction Sauce (gf)

Herb Crusted Breast of Chicken, Sweet Corn, Tomato and Basil (gf)

Sautéed Salmon, Truffled Potato Salad, Brown Butter Vinaigrette (gf)

Herb Breaded Pork Loin, Soft Polenta, Balsamic Glazed Peppers

Spinach Ricotta Ravioli, Fresh Tomato and Basil (v)

Roasted Vegetable Strudel, Sweet Corn Crema, Spinach (v)

DESSERT (choose 1 from below)

Salted Caramel Cheesecake

Strawberry Shortcake | with Lemon Chiffon Chantilly Cream

Tiramisu | Sweet Mascarpone, Rum Soaked Lady Fingers, Cocoa Espresso Pot de Crème
Cake | Client Provided Wedding Cake Will Be Cut, Plated and Served to Guests

ADDITIONAL Fresh Artisan Rolls, Sweet Cream Butter

Lavazza Regular & Decaffeinated Coffee, Hot Rishi Herbal Tea

Champagne Toast with dinner

One Additional Hour of Deluxe Brands Open Bar After Dinner

Cocktail Hour

Butler Passed Hors D'oeuvres (Choose 3 from below)

WARM

Fried Oyster, Miso Aioli, Puffed Rice
Tempura Shrimp, Sweet Chili Sauce
Prosciutto Wrapped Shrimp, Fennel Gastrique (gf)
Lobster Grilled Cheese, Cheddar and Dill Havarti
Lamb Meatball Skewers, Minted Yogurt
Mini Baked Potato:
Bacon and Aged Cheddar (gf)
Smoked Gouda and Broccoli (gf) (v)

CHILLED

Smoked Salmon "Pizza", Caper, Red Onion, Wasabi Aioli
Tuna Poke Skewers, Furikake, Tobiko (gf)
Shrimp Cocktail "Shooter", Gazpacho, Lime, Cilantro (gf)
Serrano Wrapped Herb Roasted Asparagus (gf)
Beef Tenderloin Crostini, Horseradish Crème Fraiche, Crispy Shallot
Foie Gras Mousse, Fig Mostarda, Smoked Shallots Crostini

One Hour Open Bar During Reception

InterContinental Brands * Domestic, Import and Craft Beer Selections *

InterContinental Brand Wines * Assorted Soft Drinks



Dinner Service

3 Course Plated Dinner To Include:

SALAD (choose 1 from below)

Simple Mixed Greens, Cabernet Vinaigrette, Parmesan, Soft Herbs (gf)

Roasted Beets, Citrus Vinaigrette, Arugula, Walnut, and Blue Cheese (gf)

Bibb Lettuce, Jicama, Pumpkin Seed, Lime and Cilantro Dressing (gf)

ENTREE (choose up to 2 proteins and 1 vegetarian from below)

Herb Crusted Breast of Chicken, Sweet Corn, Tomato and Basil (gf)

Roasted Veal Tenderloin, Roasted *Spring Onion*, *Baby* Vegetables, Whole Grain Glace

Pan Roasted Bass, French Green Lentils, Roasted Cauliflower (gf)

Grilled 6 oz Beef Tenderloin, Herbed Dauphinoise Potatoes, Mushroom Glace (gf)

10 oz Ribeye, Sweet Corn, Basil and Tomato Salad, Sauce Chimichurri (gf)

Lemon Asparagus Risotto, Favas, Parmesan, Minted Pea Coulis (gf)

Pad Thai-Carrot, Snap Pea and Red Onion Sautéed with Rice Noodles,

Cilantro, Toasted Peanuts (gf) (vegan)

DESSERT (choose 1 from below)

Vanilla Crème Brulee (gf) | Burnt Sugar Crust, Fresh Berries

Strawberry Shortcake | with Lemon Chiffon Chantilly Cream

Chocolate Praline Tart | Candied Hazelnut, Burnt Orange Mousseline

Cake | Client Provided Wedding Cake Will Be Cut, Plated and Served to Guests

ADDITIONAL

Fresh Artisan Rolls, Sweet Cream Butter

Lavazza Regular & Decaffeinated Coffee, Hot Rishi Herbal Tea

InterContinental Tier Wines Offered With Dinner

Champagne Toast

One Additional Hour of InterContinental Brands Open Bar After Dinner



Cocktail Hour

Butler Passed Hors D'oeuvres (Choose 3 from below)

WARM

Crispy Fried Oyster, Miso Aioli, Puffed Rice
Tempura Shrimp, Sweet Chili Sauce
Prosciutto Wrapped Shrimp, Fennel Gastrique (gf)
Lobster Grilled Cheese, Cheddar and Dill Havarti
Lamb Meatball Skewers, Minted Yogurt
Mini Baked Potato:
Bacon and Aged Cheddar (gf)
Smoked Gouda and Broccoli (gf) (v)

CHILLED

Smoked Salmon "Pizza", Caper, Red Onion, Wasabi Aioli
Tuna Poke Skewers, Furikake, Tobiko (gf)
Shrimp Cocktail "Shooter", Gazpacho, Lime, Cilantro (gf)
Serrano Wrapped Herb Roasted Asparagus (gf)
Beef Tenderloin Crostini, Horseradish Crème Fraiche, Crispy Shallot
Foie Gras Mousse, Fig Mostarda, Smoked Shallots Crostini

One Hour Open Bar During Reception

InterContinental Brands * Domestic, Import and Craft Beer Selections *

InterContinental Brand Wines * Assorted Soft Drinks



Dinner Service

4 Course Plated Dinner To Include:

SALAD (choose 1 from below)

Simple Mixed Greens, Cabernet Vinaigrette, Parmesan, Soft Herbs (gf)
Roasted Beets, Citrus Vinaigrette, Arugula, Walnut, and Blue Cheese (gf)
Bibb Lettuce, Jicama, Pumpkin Seed, Lime and Cilantro Dressing (gf)

ENTREE *Chef's Selection Intermezzo Course*

(choose up to 2 proteins and 1 vegetarian from below)

Herb Crusted Breast of Chicken, Sweet Corn, Tomato and Basil (gf)
Roasted Veal Tenderloin, Roasted Spring Onion, Baby Vegetables, Whole Grain Glace
Pan Roasted Bass, French Green Lentils, Roasted Cauliflower (gf)
Grilled 6 oz Beef Tenderloin, Herbed Dauphinoise Potatoes, Mushroom Glace (gf)
10 oz Ribeye, Sweet Corn, Basil and Tomato Salad, Sauce Chimichurri (gf)
Lemon Asparagus Risotto, Favas, Parmesan, Minted Pea Coulis (gf)
Pad Thai-Carrot, Snap Pea and Red Onion Sautéed with Rice Noodles,
Cilantro, Toasted Peanuts (gf) (vegan)

DESSERT (choose 1 from below)

Vanilla Crème Brulee (gf) | Burnt Sugar Crust, Fresh Berries
Strawberry Shortcake | with Lemon Chiffon Chantilly Cream
Chocolate Praline Tart | Candied Hazelnut, Burnt Orange Mousseline
Cake | Client Provided Wedding Cake Will Be Cut, Plated and Served to Guests

ADDITIONAL

Fresh Artisan Rolls, Sweet Cream Butter
Lavazza Regular & Decaffeinated Coffee, Hot Rishi Herbal Tea
InterContinental Tier Wines Offered With Dinner
Champagne Toast
One Additional Hour of InterContinental Brands Open Bar After Dinner

All food and beverage is subject to 22% gratuity and applicable taxes. Taxes & fees are subject to change. Outside food and beverage is not permitted. Please advise catering of any food allergies prior to your event. Any adjustments must be approved and will alter the price of the package. Pricing is quoted in advance of the event and is subject to change due to fluctuating market prices. Menu pricing is guaranteed for 60 days prior to the event with a signed banquet event order and deposit on file.