



# Weddings

by Culinary Landscape

chic. sophisticated. elegant.

2010 - 2011



# Wedding Packages by Culinary Landscape

## HARMONY PACKAGE

Four Butler Passed Hors d'Oeuvres  
Assorted Breads and Rolls  
Salad Course  
Poultry Entrée  
Gourmet Standard Wedding Cake  
[5] Hour Premium Beer and Wine Bar  
Floor-Length Cotton Linen [variety of colors]  
White Rim China  
Monaco Flatware  
Classic Glassware  
Wooden Folding Chair with Pad [variety of colors]

## TRANQUILITY PACKAGE

Six Butler Passed Hors d'Oeuvres  
Assorted Breads and Rolls  
Salad Course  
Poultry, Beef or Seafood Entrée  
Gourmet Standard Wedding Cake and Tableside Coffee Service  
[4] Hour Standard Full Bar  
Tableside Wine Service During Dinner  
Floor-Length Upgraded Lamour Linen [variety of colors]  
Upgraded Versailles or Opera Chairs  
Choice of China [two selections]  
Choice of Flatware [three selections]  
Choice of Glassware [two selections]

## SERENITY PACKAGE

Six Butler Passed Hors D'oeuvres  
Champagne Toast  
Starter Course  
Assorted Breads and Rolls  
Salad Course  
Duet Entrée  
Gourmet Luxury Wedding Cake and Tableside Coffee Service  
[5] Hour Premium Full Bar  
Tableside Wine Service During Dinner  
Floor-Length Upgraded Lamour or Bengaline Linen [variety of colors]  
Upgraded Versailles, Opera or Contempo Chairs  
Choice of China [four selections]  
Choice of Flatware [five selections]  
Choice of Glassware [five selections]

## TULIP PACKAGE ~ *Children 12 and under*

Salad  
Sliced Seasonal Fruit with Wild Berries

Entrée ~ select one:

Breaded Chicken Fingers with BBQ Sauce and Tater Tots  
Grilled Hamburger with Tater Tots  
Pasta with Tomato Sauce

Baked Macaroni & Cheese  
Individual Cheese Pizza

*Menus are subject to 9% sales tax & 10% service charge. Prices subject to change.*

## BUTLER PASSED HORS D'OEUVRES

### Available for All Packages

- Smoked Chicken and Mango Salad in a Tortilla Cup with Avocado Cream
- Warm Brie & Fig Chutney with Pistachio Cracker
- Pear, Apricot & Gorgonzola Cheese Quesadilla
- Fresh Grapes rolled with Goat Cheese and Crushed Pistachios
- Pork Tenderloin in a Blueberry Balsamic Reduction with Brie Cheese on a Crostini
- Jerk Chicken Skewer with Tropical Fruit and Cilantro Peanut Sauce

### Tranquility & Serenity Package Upgrade

- Ancho Chili Braised Beef Sopes with Cilantro Crème
- Heirloom Tomato Caprese with Basil, Fresh Mozzarella Crostini and Balsamic Syrup
- Cornmeal Crusted Mini Crabcakes with Horseradish-Caper Tartar Sauce
- Citrus Poached Shrimp, Avocado and Cilantro Crème on Sweet Potato Chip
- Roasted Scallops with Applewood Smoked Bacon and Romesco Sauce
- Grilled Skirt Steak on Miniature Crostini with Rosemary Aioli
- Mini Chili Rellanos, Poblano Peppers stuffed with Monterey Jack Cheese served with Salsa Verde
- Whipped Gorgonzola on a Pecan Raisin Crostini with Green Apple and Honey

### Serenity Package Upgrade

- Ginger Grilled Prawns with Tropical Mango & Papaya Salsa
- Tortilla Crusted Chicken Bites with Mole
- Peppercorn Steak Bites with Roasted Yukon Gold Potato, Chive Crème and Hawaiian Sea Salt
- Southwestern Spiced Jumbo Lump Crab Deviled Egg
- Ahi Tuna Tartar with Avocado and Ginger Soy Vinaigrette on Wonton Crisp
- Beef Carpaccio with Grilled Asparagus and Spicy Remoulade
- Crab with Tomatillo, Avocado, Citrus & Cilantro Vinaigrette Ceviche Shooter
- Whipped Gorgonzola on a Pecan Raisin Crostini with Green Apple and Honey
- Mini Crudité – Shot Glass of Carrot, Celery and Zucchini in Ranch Dressing

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## STARTER COURSE

### Serenity Package Upgrade

Blackened Shrimp and Sweet Corn Cake with Chipotle Slaw  
Trio of Cheese Tortellini with Truffle Cream and Crisp Wild Mushrooms  
Seared Ahi Tuna with Cucumber Relish and Wasabi-Avocado Cream  
Savory Chevre Cheesecake with Roasted Pears and Baby Arugula  
White Gazpacho with Sweet Corn and Jonah Crab Meat (Soup)  
Butternut Squash & Pear Soup with Brown Sugar Crème

## SALAD COURSE

### Available for All Packages

Classic Caesar Salad  
Hearts of Romaine, Parmigiano-Reggiano Chards, Grilled Garlic Crostini  
& Classic Caesar Dressing

Romaine, Radicchio and Watercress Salad  
Asiago Cheese Ribbons, Toasted Pine Nuts & Lemon Leek Vinaigrette

Roasted Pear and Belgian Endive Salad  
Capers, Flat Leaf Parsley, Tear Drop Tomatoes & Gorgonzola Cream Dressing

### Tranquility & Serenity Package Upgrade

Baby Greens  
with Dried Bing Cherries, Toasted Walnuts and Bleu Cheese & Sherry Vinaigrette

Baby Spinach and Shaved Fennel Salad  
Grapefruit Segments, Toasted Walnuts, Red Onion & Citrus Vinaigrette

### Serenity Package Upgrade

Caprese Salad  
Tower of Vine Ripened Tomatoes, Fresh Mozzarella and a chiffonade of Fresh Basil with Extra Virgin Olive Oil,  
Balsamic Syrup and Cracked Black Pepper

Grilled Portobello Mushroom and Haricot Vert Salad  
Sweet Grape Tomatoes, Parmesan Cheese & Red Wine Vinaigrette

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## ENTRÉES

### Available for All Packages

Roasted All-Natural Chicken Breast  
Spanish Olive & Preserved Lemon Relish ▫ Pan Roasted Fingerling Potatoes ▫ Rustic Ratatouille

Pan Seared Chicken Breast  
Salsa Verde ▫ Three Potato Hash ▫ Asparagus & Baby Carrots

Herb Crusted Chicken Breast  
Caramelized Onions ▫ Israeli Cous Cous ▫ Roasted Zucchini

Red Wine Braised Chicken  
Mushroom Ragout • French Green Beans • Baby Red Skinned Potatoes

### Tranquility & Serenity Package Upgrade

Grilled Filet Mignon with Gorgonzola  
Roasted Shallot & Red Wine Sauce ▫ Potato Gratin ▫ Wilted Swiss Chard

Roast Tenderloin of Beef  
Brandied Porcini Mushroom & Boursin Demi Glace ▫ Roasted Yukon Gold Potatoes ▫ Tomato Concasse

Herb Crusted Rack of Baby Lamb  
White Bean Ragout ▫ Fresh Mint & Tomato Vinaigrette

Lavender Rubbed Pork Loin  
Sweet Potato Puree ▫ Roasted Baby Vegetables ▫ Port Jus

Dungeness Crab Cake  
Citrus Garlic Aioli ▫ Lentil Pilaf ▫ Sautéed Spinach and Wild Mushrooms

Pan Roasted Soy Lacquered Alaskan Halibut  
Lime-Cilantro Gastrique ▫ Sesame Bok Choy ▫ Jasmine Rice

Slow Roasted Pacific Salmon  
Red Pepper Relish ▫ Creamy Swiss Chard

### Serenity Package Upgrade

Roasted Beef Tenderloin & Dungeness Crab Cake with Port Jus & Citrus Garlic Aioli  
Potato Gratin ▫ Sautéed Spinach and Wild Mushrooms

Grilled Filet Mignon & Pacific Salmon  
Savory Bread Pudding ▫ Creamy Swiss Chard

Beef Tenderloin with Sun Dried Tomato Béarnaise & Pan Seared Chicken  
Whipped Chive Potatoes ▫ Roasted Baby Carrots

Rack of Lamb with Herb Crust & Jumbo Crab-Stuffed Shrimp  
Chinese Long Beans ▫ Black Bean and Plantain Mash

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## BEVERAGES

### **Premium Beer and Wine Bar** [Harmony Package]

Bottled Beer: Stella Artois, Beck's Light, Goose Island 312, Bud Light, O'Douls Non-Alcoholic | Wine: Upgraded selection of Chardonnay and Cabernet | Coke, Diet Coke, Sprite, Orange Juice, Cranberry Juice, Sparkling Water

### **Standard Full Bar** [Tranquility Package]

Liquor: Jim Beam Bourbon, Dewars Scotch, Jack Daniels Whiskey, Bombay Gin, Absolut Vodka, Bacardi Silver Rum, Jose Cuervo Tequila | Bottled Beer: Goose Island 312, Bud Light, O'Douls Non-Alcoholic | Wine: House Select Chardonnay and Cabernet | Coke, Diet Coke, Sprite, Orange Juice, Cranberry Juice, Sparkling Water, Club Soda, Tonic, Lime Juice, Triple Sec

### **Premium Full Bar** [Serenity Package]

Liquor: Maker's Mark Bourbon, The Glenlivet Scotch, Jack Daniels Whiskey, Tanqueray Ten Gin, Stoli Vodka, Bacardi Silver Rum, Patron Silver Tequila | Bottled Beer: Stella Artois, Beck's Light, Goose Island 312, Bud Light, O'Douls Non-Alcoholic | Wine: Upgraded selection of Chardonnay and Cabernet | Coke, Diet Coke, Sprite, Orange Juice, Cranberry Juice, Sparkling Water, Club Soda, Tonic, Lime Juice, Triple Sec

### **Champagne on Consumption**

Moet Chandon White Star \$90 per bottle

## INQUIRE ABOUT OUR SPECIALTY BAR PACKAGES

### **Custom Martini Bar**

Features a wide variety of Gin & Vodka martinis

### **Margarita Bar**

Specialty Margaritas served "on the rocks" in a variety of tropical flavors

### **Champagne Station**

Made to order Bellinis, Kir Royales and Mimosas

### **Mojito Bar**

Made to order original or seasonal fruit mojitos

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## Available Upgrades for any package:

### Sweet Treat Stations ~

#### **Chef Attended Cheesecake Martini Bar\***

New York Style Cheesecake presented in Mini Martini Glasses topped with Guest's Choice of Fresh Strawberries, Maraschino Cherries, White Chocolate Fondue, Dark Chocolate Ganache, Cinnamon Caramel Sauce, Bourbon Glazed Pecans, Andes Mints & Vanilla Whipped Cream

#### **Chef Attended Cold Stone Style Ice Cream Bar\***

Guests top their own Chocolate & Vanilla Ice Cream with a choice of Toasted Coconut, Snickers, Cookie Dough, Dark Chocolate Ganache, White Chocolate Fondue, Cinnamon Caramel Sauce, Maraschino Cherries, Rice Krispy Treats, Espresso Syrup & Bourbon Glazed Pecans

#### **Chocolate Fondue Bar**

Dark, Milk & White Chocolate Ganache with Guest's Choice of Strawberries, Pineapple, Pear, Sundried Apricots, Rice Krispy Treats, Angel Food Cake, Coconut Macaroons, Marshmallows & Graham Crackers

\*Culinary Attendant Required.

### Late Night Enhancers ~

#### **Breakfast Tacos**

Flour Tortilla with Scrambled Egg, House Made Chorizo, Roasted Potato, Salsa and Queso

#### **Mini Sliders [choice of one]**

Mini Beef Burgers with Awesome Toppers: Smoked Bacon, Cheddar and Tangy BBQ Sauce, Wild Mushrooms and Swiss with Garlic Aioli

#### **Lobster & Scallop Mini Corn Dogs**

Cornmeal Battered with Chipotle Ketchup and Honey Mustard

#### **Grilled Cheese with Tomato Soup Shooters**

Garlic & Herb Grilled Cheese with Cream of Tomato Soup

#### **Chicken Biscuits**

Crispy Batter Coated Chicken Tenders on an Herbed Buttermilk Biscuit with Tabasco Aioli

#### **Assorted Tater Tots**

White Truffle Oil, Parmesan and Parsley, Southwest Ranch, White Cheddar

#### **Housemade Assorted Truffles**

White Chocolate Cardamom & Coconut, Dark Chocolate & Chambord, Milk Chocolate Pecan

#### **Vendor Meal**

Boxed Meal Includes: Sandwich/Wrap, Pasta Salad, Cookie and Soda

Plated Hot Entrée available

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## Congratulations on your upcoming wedding!

- Customized proposals and chef action stations are available upon request.
- Food & beverage minimums apply, based on date and location.
- A non-refundable deposit of 25% of your food & beverage **minimum** is required at time of booking.

## Contact Us for more information:

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