2015-2016 Sit Down Dinner Packages

Hawthorne Deluxe Service **Dogwood Deluxe Service** Magnolia Deluxe Service Plated Dinner Reception Package Plated Dinner Reception Package Plated Dinner Reception Package Guest Reception: Guest Reception: Guest Reception: Four Hour Reception - Three Hours of Cocktails Five Hour Reception -Four Hours of Reception Cocktails Four Hour Reception-Four Hours of Cocktails House Brand Liquors, Domestic Bottled Beer, Wine & Soda House Brand Liquors. Domestic Bottled Beer. Wine & Soda House Brand Liquors, Domestic Bottled Beer, Wine & Soda Cocktail Service for the Head Table & Tableside Wine Service Cocktail Service for the Head Table Farmers Bounty Display Farmers Bounty Display Fresh Seasonal Vegetables and Fruits, Arranged w/ a variety Farmers Bounty Display of Domestic Cheeses, Flatbreads & French Baguette Fresh Seasonal Vegetables and Fruits, Arranged w/ a variety Domestic Cheeses, Flatbreads & French Baguette, of Domestic Cheeses, Flatbreads & French Baguette Bride's Choice of Two Passed Classic Hors d'oeuvre Bride's Choice of One Passed Premium & One Passed & pickled garnishes Sit Down Dinner: Classic Hors d'oeuvres Choice of Harvest Garden Salad or Mayfair Salad Bride's Choice of Two Passed Premium Hors d'oeuvres Gourmet Flatbreads and Fresh Baked Artisan Rolls Sit Down Dinner: Sit Down Dinner: w/ Chef's Spread Choice of Mayfair Salad, Seasonal Salad or Harvest Garden Choice of Magnolia Salad, Seasonal or Mayfair Salad Salad Gourmet Flatbreads and Fresh Baked Artisan Rolls Choice of One of the following Entrees: Gourmet Flatbreads and Fresh Baked Artisan Rolls w/Chef's Spread Creamy Piccata w/Capers, w/Steakhouse Butter St Louis Style Marsala w/ sweet peppers, Choice of One of the following Entrees or a Duet: *Chicken Parmesan* w/Alta Cucina Tomato Sauce Choice of One of the following Entrees or a Duet: Three Leaves Chicken Pan Seared Alaskan Salmon Filet w/ White Wine infused Three Leaves Chicken Boneless Chicken Breast Stuffed with Prosciutto, Aromatic Herbs, Beurre Blanc w/ Fresh Lemon Boneless Chicken Breast Stuffed with Prosciutto, Aromatic Herbs, Swiss, Roasted & Chardonnay Velouté Whiskey Brined Pork Loin w/ Apple Calvados Demi Swiss, Roasted & Finished with Chardonnay Velouté Pan Seared Alaskan Salmon Filet w/ White wine infused 6 oz. Filet of Beef Finished w/a Cabernet Demi Glace Choice of One Starch: Beurre Blanc w/ Fresh Lemon Whipped Potatoes, Chef's Wild Rice Blend, Orzo Pasta, Au Featured Duets 6oz Filet of Beef Finished with a Cabernet Demi Glace Gratin Potatoes , Roasted Fingerling Potatoes Beef Tenderloin w/ Cabernet Demi Paired w/ Shrimp Scampi & garlic-herb compound butter crumb Chef's choice of Seasonal Vegetable **Duet Plate**

Paired with Three Leaves Chicken and Chardonnay Velouté

Three Leaves Chicken w/Chardonnay Velouté Pan Seared Alaskan Salmon Filet & White wine infused Beurre Blanc w/ Fresh Lemon

Grilled Beef Tenderloin w/ a Cabernet Demi Glace

Choice of One Starch: Whipped Potatoes, Chef's Wild Rice Blend, Orzo Pasta, Au Gratin Potatoes, Roasted Fingerling Potatoes

Chef's choice of Fresh Seasonal Vegetable

Dance Floor & Cake Cutting Service Coffee & Water Service Hotel Accommodations for the Bride & Groom at the Chase Hotel

Chef's choice of Fresh Seasonal Vegetable Dance Floor & Cake Cutting Service

Coffee & Water Service Hotel Accommodations for the Bride & Groom at the Chase Hotel

Dance Floor & Cake Cutting Service

Coffee & Water Service

Hotel Accommodations for the Bride & Groom

at the Chase Hotel

*All Pricing subject to Sales Tax & 20% Service Charge

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Fresh Seasonal Vegetables and Fruits, Arranged w/ a variety of *w/an Antipasti Tray* of assorted cured meats, olives, cheeses

Pan Seared Alaskan Salmon Filet w/Lemon Beurre Blanc

Three Leaves Chicken w/ Chardonnay Velouté Paired with Shrimp Scampi & Garlic-Herb compound butter crumb

Beef Tenderloin w/ Cabernet Demi Paired w/Chicken Florentine stuffed with Swiss, baby Spinach, Chardonnay Velouté

Beef Tenderloin w/ Cabernet Demi Paired w/ Pan Seared Alaskan Salmon & White wine infused Beurre Blanc w/ Fresh Lemon

Choice of One Starch: Whipped Potatoes, Chef's Wild Rice Blend, Orzo Pasta *Au Gratin Potatoes*, *Roasted Fingerling Potatoes*