Mile Square Golf Course Wedding and Reception Packages

Silver Reception Package Includes

Custom Wedding Cake
Iced Tea and Coffee Service
Menu Tasting for Two Guests
Choice of House Linen Colors
Tropical Fruit Punch or Lemonade
Private Bartender with Select Brands
Glass of Chardonnay or Cabernet with Meal

Cake Cutting Service
Champagne and Cider Toast
Elegant Served Meal or Buffet
White Chair Covers with Sash
Selection of Five Hors d' Oeuvres
Floating Candle Centerpieces for Tables
Reception Set Up with Spacious Dance Floor

Gold Reception Package Includes

Custom Wedding Cake
Iced Tea and Coffee Service
Menu Tasting for Two Guests
Selection of Floor Length Linens
Tropical Fruit Punch or Lemonade
Private Bartender with Select Brands
Glass of Chardonnay or Cabernet with Meal

Cake Cutting Service
Champagne and Cider Toast
Elegant Served Meal or Buffet
White Chair Covers with Sash
Selection of Five Hors d' Oeuvres
Custom Floral Centerpieces for Tables
Reception Set Up with Spacious Dance Floor

Unlimited Soft Drinks throughout Event

Platinum Wedding and Reception Package Includes

Ceremony Seating and Aisle Runner

Custom Wedding Cake
Iced Tea and Coffee Service
Menu Tasting for Two Guests
Selection of Floor Length Linens
Tropical Fruit Punch or Lemonade
Private Bartender with Select Brands
Glass of Chardonnay or Cabernet with Meal

Outdoor Audio System with Microphone

Cake Cutting Service
Champagne and Cider Toast
Elegant Served Meal or Buffet
White Chair Covers with Sash
Selection of Five Hors d' Oeuvres
Custom Floral Centerpieces for Tables
Reception Set Up with Spacious Dance Floor

Unlimited Soft Drinks throughout Event

Mile Square Golf Course Wedding and Reception Package Menu Selections Buffet

Buffet Includes Coffee, Iced Tea and Fresh Baked Rolls

Salads

(Select Four)

Mixed Green Salad Waldorf salad Mesclun Mix Salad

Pesto Pasta Salad Caesar Salad Cucumber Tomato Salad Chicken Walnut Salad Potato Salad German Red Potato Salad Fresh Fruit Salad Greek Salad Carrot Raisin Pineapple

Buffet Entrees

(Select Three)

Grilled Marinated Chicken Breast with Herb Jus Lie Vegetarian Lasagna Honey Glazed Ham Carved at Buffet Atlantic Salmon Filet with an Herb Béarnaise Sauce Coconut Macadamia Nut Chicken with Pineapple Glaze Roast Turkey Carved at Buffet Roast Round of Beef Carved at Buffet

Buffet includes Garden Vegetables and Chive Mashed Potatoes

Silver Package \$58.45 Gold Package \$72.95 Platinum Package \$80.95

Served Entrees

Entrees Include Salad (Choice of Balsamic Caesar Salad or House Salad) Fresh Baked Rolls, Coffee and Tea

Grilled Marinated Chicken Breast

With a Fresh Herb Broth, Chive Mashed Potatoes and Garden Vegetables Silver Package \$55.45 Gold Package \$65.45 Platinum Package \$73.45

Chicken Piccata

With Garlic Whipped Potatoes, Asparagus and Baby Carrots
Silver Package \$56.45 Gold Package \$66.45 Platinum Package \$74.45

Chicken Parmesan

Topped with Provolone Cheese and Marinara Sauce, With Roasted Italian Vegetables and Red Rose Potatoes
Silver Package \$56.45 Gold Package \$66.45 Platinum Package \$74.45

Seared Filet Mignon and Grilled Marinated Chicken Breast

Combination Plate

With Parsley Mashed Potatoes and Garden Vegetables
Silver Package\$61.45 Gold Package \$71.95 Platinum Package \$79.95

Atlantic Salmon Filet

With Herb Béarnaise Sauce, Mushroom Mashed Potatoes and Garden Vegetables Silver Package \$58.45 Gold Package \$67.45 Platinum Package \$75.45

Slow Roasted Prime Rib

With a Light Jus Lie, Garlic Whipped Potatoes and Garden Vegetables

Silver Package \$59.45 Gold Package \$69.95 Platinum Package \$77.95

Children's Meals

Silver Package \$40.45

Gold Package \$50.95

Platinum Package \$58.95

Mile Square Golf Course Wedding and Reception Package Hors d' Oeuvres Selection

Selection of five included with each package

Cold Hors d' Oeuvres

Asparagus Tips Wrapped in Prosciutto

Fresh Mozzarella Drizzled with Olive Oil and Stacked with Roma Tomatoes and Fresh Basil

Tri Colored Mini Tostadas with Roasted Corn and Chicken

Salmon Lox on Top of Cream Cheese served on Mini Toasted Bagels

Black Olives Wrapped in Prosciutto

Sun Dried Tomato Brochette with Gorgonzola Cheese

Bay Shrimp Salad on Endive Tip

Olive Tapenade on Mini Toast Round

Stuffed Cherry Tomato with Pesto Cream Cheese

Prosciutto and Cantaloupe Towers

Fresh Fruit and Melon Platter

Imported & Domestic Cheese Platter

Vegetable Crudités with Ranch Dressing

Hot Hors d' Oeuvres

Beef Brochettes Teriyaki
Panko Crusted Boursin Stuffed Cremini Mushrooms
Stuffed Mushrooms with Garlic Spinach and Feta Cheese
Baked Stuffed Spanakopitas
Chicken Brochettes in a Pineapple Glaze Sauce
Sweet and Sour Meatballs
Three Mushroom Tartlet
Chicken and Cilantro Empanada
Crab Cakes with Cajun Sauce
Grilled Italian Sausage, Sautéed Onions and Bell Peppers
Petite Ouiche

All prices subject to a 19% service charge and appropriate sales tax All prices are subject to change without notice