

# *The Presidential Wedding Package*



## *Six Hour Event Includes:*

*Four Hours of Premium Open Bar Service*

### *Butler Passed Hors d'oeuvres*

*Choice of Four Hors d'oeuvres, Served on Silver Trays, and Passed by Our Professional Wait Staff*

### *Complimentary Champagne Parade*

*Served in Fluted Glasses*

### *Five Course Gourmet Dinner*

*(Includes your choice of plated dessert and cutting of your wedding cake)*

### *Bottled Wine Service throughout Dinner*

### *Silver Coffee Service with International Teas*

### *Elegantly Skirted Bridal Table with Riser and Dance floor*

*Mirrors and Three Votive Candles Set on Each Guest Table  
Hurricanes, Tapers, and Fresh Rose Petals (\$5.00 per table additional)*

### *Satin Chair Covers with Satin Sash*

### *Ivory Floor Length Linen Tablecloths and Napkins*

### *Complimentary Bridal Suite*

*Access allowed Three Hours Prior to Event Start Time*

### *Complimentary Valet Parking*

### *Complimentary Tasting for Two*

### *Four Complimentary Rounds of Golf*

*Includes advanced booking privileges*

## ***Presidential Wedding Package Plated Dinner Menu***

*A Five Course Gourmet Dinner Served with*

*Assorted Rolls & Butter, Appetizer, Salad, Intermezzo, Entrée, Cutting of your Specialty Wedding Cake -  
OR- Dessert, Coffee, Decaf, & International Teas*

### ***Beef & Pork Entrée Selections***



#### ***Filet of Beef***

*8 oz. Filet Mignon topped with a Bordelaise Sauce or a  
Garlic Herb Butter Sauce  
\$103.00 per person*

#### ***New York Strip Steak***

*10 oz. NY Strip Steak topped with a Garlic Butter Sauce  
(not available as a dual entrée)  
\$93.00 per person*

#### ***Roasted Tenderloin of Beef***

*Five Pepper Encrusted and topped with a Bordelaise Sauce  
\$102.00 per person*

#### ***Bone In Pork Chops***

*(2) 5oz. Bone in Pork Chops topped with a Black Pepper  
Maple Glaze  
\$93.00 per person*

### ***Chicken Entrée Selections***

#### ***Chicken Roulade***

*Chicken Breast Stuffed with Proscuitto Ham, Sun Dried  
Tomatoes, Fresh Basil, and Parmesan Cheese topped with a  
Garlic Parmesan Cream Sauce  
\$89.00 per person*

#### ***Chicken Marsala***

*Lightly Floured and Seared Chicken Breast topped with a  
Marsala Sauce  
\$86.00 per person*

#### ***Almond Encrusted Chicken***

*Breast of Chicken Encrusted with Almonds and topped  
with an Amaretto Sauce or Coconut Mango Glaze  
\$89.00 per person*

#### ***Chicken Picatta***

*Lightly Floured and Seared Chicken Breast topped with a  
White Wine Lemon Butter Sauce & Capers  
\$86.00 per person*

#### ***Seared Breast of Chicken***

*Lightly Floured and Seared Chicken Breast topped with a  
Choice of a Lemon Artichoke with Roasted Red Pepper  
Sauce, Garlic Parmesan Sauce, a Champagne Chive Sauce,  
Asiago Cheese Cream Sauce or  
an Amaretto Sauce  
\$82.00 per person*

#### ***Stuffed Breast of Chicken***

*Chicken Breast Stuffed with choice of one of the following:  
Wild Rice and Brie Cheese topped  
with a Garlic Parmesan Cream Sauce  
Spinach, Bacon and Almond Stuffed Chicken with  
Champagne Thyme Sauce  
\$92.00 per person*

## *Seafood Entrée Selections*



### *Sea Bass*

*Sautéed Sea Bass fillet topped with a Spicy Tomato Sauce  
—OR— Citrus Beurre Blanc  
\$96.00 per person*

### *Teriyaki Glazed Salmon*

*8 oz. Salmon Fillet topped with an Orange Teriyaki Glaze  
\$95.00 per person*

## *Dual Entrée Selections*



### *Beef & Prawns*

*Choice of Beef Paired with 2 Butterflied Prawns topped  
with a Scampi Butter Sauce —OR— Mango Relish  
\$103.00 per person*

### *Beef & Chicken*

*Choice of Beef Paired with Half Portion of any of our  
Chicken Entrees  
\$102.00 per person*

### *Beef & Salmon*

*Choice of Beef Paired with a Half Portion of Sautéed  
Salmon topped with a Chive Cream Sauce  
\$103.00 per person*

### *Chicken & Seafood*

*Half Portion of Any Chicken Entree Paired with a Half  
Portion of Salmon —OR— Sea Bass Entrée  
\$99.00 per person*

## *Split Entrée Option*

*\$3 per person additional for up to three choices*

## *Vegetarian Entrée Selections*

*Pasta Prima Vera in Garlic Oil, Portobello Mushroom Ravioli in a Parmesan Cream Sauce,  
Zucchini Squash Linguini, Vegetable Wellington or Vegetable Lasagna with a Marinara Sauce  
\$79 per person*



## *Kid's Entrée Selections*

*Chicken Tenders & French Fries, Hamburger & French Fries,  
Spaghetti with Marinara Sauce, Farfalle Buttered Noodles or Macaroni and Cheese  
\$18.95 per kid (Ages 10 & under)*

## Bar Arrangements



### **Premium Bar**

Skyy Vodka, Skyy Citrus  
Beefeater Gin  
Sauza Silver Tequila  
Bacardi, Captain Morgan Spiced Rum  
Seagram's 7, JB  
Southern Comfort  
Jim Beam,  
Jack Daniels

### **Platinum Bar (\$5 additional)**

All Premium Bar Brands Plus  
Absolute, Absolute Razz, Belvedere  
Tanqueray Gin, Bombay Sapphire  
Malibu Rum, Maker's Mark  
Canadian Club, Crown Royal  
Johnnie Walker Red, Chivas Regal  
Glenlivet, Dewar's,  
Kahlua, Baileys, Jose Cuervo Gold

Amaretto, Sour Apple Pucker, Brandy, Crème de Coco, Peach Schnapps, Peppermint Schnapps,  
Apricot Brandy, Razzmatazz, Triple Sec, Dry & Sweet Vermouth

### **House Wine – Robert Mondavi Woodbridge**

Pinot Noir, Merlot, Cabernet, Pinot Grigio, Chardonnay, Cabernet Sauvignon, White Zinfandel

### **Bottled Beer**

Miller Lite, Budweiser, Bud Light, Miller 64, Heineken, Amstel Light, Corona,  
Sam Adams Boston Lager and O'Doul's

### **All American Brewery**

Upgrade your bar to include bottled microbrews!  
(Select three of the following)

Goose Island 312 (Nut Brown and Seasonal)  
Bells (Two Hearted and Seasonal)  
Chi-town Windy City Wheat and 1871 Black IPA  
Two Brothers Ebels's Weis and Prairie Path  
Dark Horse Amber and Raspberry Ale  
Bridgeport Kingpin Red  
Leinenkugel Seasonal, Anchor Steam or Shiners Bock,  
\$4.00 additional per person

### **After Dinner Martini Bar**

(Select three of the following)

Chocolate Turtle, Chocolate raspberry truffle, Chocolate Mousse, White Chocolate Bliss,  
Mint Mocha, Carmel Apple Swirl and Chocolate Peppermint  
\$9 additional per person (90 minutes)

### **Cordial Bar**

Chambord, Baileys, Cointreau, Di Saronno, Frangelico, Godiva Dar, Grand Mariner, Kahlua, Sambuca,  
Peppermint Schnapps, Hennessy, Remy Martin, Glenlivet 12, Jonny Walker Red  
Accompanied with mini chocolate cups and stirrers, chocolate shavings, whipped cream, regular and decaffeinated coffee  
\$11 additional per person (90 minutes)

## *Hors D'oeuvre Selections*

*Served Butler Style*

*Four Selections, Four pieces per person*

### *Chicken & Pork Selections*

- Applewood Smoked Bacon, Goat Cheese and Onion Tarts*
- Chicken & Mushroom Tarts with Gruyere Cheese*
- Chicken Pate Encroute*
- Prosciutto wrapped Mozzarella with Balsamic Syrup*
- Sausage Stuffed Mushrooms*
- Chicken Pesto Parmesan Meatball in a Sweet Tomato Thyme Sauce*
- Antipasto Skewers*
- Prosciutto Bruschetta on a Crisp French Bread Crostini*
- Sesame Chicken Satay with Serrano Mamalade*
- Pork Brochettes with a Pineapple Teriyaki Glaze*
- Boursin Bacon Jam on Pretzel Toast*

### *Vegetarian Selections*

- Bruschetta Topped with Tomatoes, Parmesan & Basil Eggplant Wellington*
- Hot Vegetable Spring Rolls with (Sweet Plum Sauce or Pineapple Ginger Sauce)*
- Raspberry & Brie in Phyllo Pastry w/ Raspberry Sauce*
- Spinach & Artichoke Tarts with Alfredo Sauce*
- Sundried Tomato & Goat Cheese Tart*
- Roasted Red pepper & Artichoke Hummus*
- Sherry Poached Pear & Bleu Cheese Bruschetta*
- Eggplant and Caramelized Onion Tart with Jelly Thyme Glace*

### *Beef Selections*

- Beef Carpaccio on a Potato Crisp with Wasabi Cream*
- Orange Glazed Beef Satay & Sesame Seeds*
- Meatballs (BBQ, Swedish –OR– Sweet & Sour)*
- Beef & Eggplant Skewers*

### *Seafood Selections*

- Crab Stuffed Mushroom Caps*
- Crab Wontons with Spicy Hot Mustard*
- Crab & Caper Tarts*
- Prosciutto Wrapped Basil Shrimp with Maple Bourbon Shrimp and Tomato Bruschetta*
- Stuffed Shrimp with Spicy Honey Mustard*
- Smoked Sliced Salmon with Bleu Cheeese Spread on a Cucumber*
- Raspberry Jalapeno Glazed Shrimp Skewers*
- Spicy Salmon & Crepe Pinwheels*

### *Upgraded Selections*

- Mini Beef Wellingtons with Bordelaise Sauce*
- Coconut Shrimp with Mint Orange Teriyaki*
- Lobster Salad in Champagne Veloute'*
- Mini Crab Cakes with Chipotle Dip*
- Lamb Lollipops with Blackberry Shallot*
- Shrimp & Mango Skewers*
- \$0.50 per person additional*
  
- Jumbo Iced Shrimp w/ Lemon & Cocktail Sauce*
- (Served over Shaved Ice on Display)*
- Tuna Tartar w/ Wasabi Tobiko Caviar on Pretzel Crostini*
- Bacon Wrapped BBQ Shrimp or Scallops*
- \$3.95 per person additional*

## ***Salad Selections***

### ***Mixed Greens***

*Mesclun Greens, Endive, Cherry Tomatoes, Shaved Red Onion, Sugared Walnuts, Dried Cranberries, Bleu Cheese Crumbles and Balsamic Vinaigrette Dressing*

### ***Caprese Salad***

*Fresh Mozzarella, Sliced Roma Tomatoes, Shaved Parmesan, Olive Oil Drizzled with a Balsamic Reduction*

### ***Classic Caesar***

*Crisp Romaine served with Fresh Parmesan and House Made Caesar Dressing*

### ***Bitter Green Salad***

*Bitter Greens with Poached Pears, Candied Walnuts, Endive, Tomato, Red Onion, Bleu Cheese and Bacon Bits with Cherry Balsamic Vinaigrette*

### ***Tropics Salad***

*Chopped Red and Green Leaf Lettuces, Shredded Coconut, Chopped Mango, Toasted Almonds, Dried Cranberries, and Red Onion with Citrus Maple Vinaigrette*

### ***The Wedge***

*A wedge of Iceberg Lettuce topped with Bleu Cheese Crumbles, Bacon, Red Onion & Tomatoes and Creamy Bleu Cheese Dressing*

### ***Mixed Leaf***

*Green & Red Leaf Lettuce and Iceberg Lettuce with Red Onion, Toasted Pine Nuts, Shredded Fontina Cheese, Crumbled Bacon, Tomatoes and Pear Vinaigrette Dressing*

### ***Spinach Salad***

*Spinach leaves with Sugared Almonds, Shredded Gruyere, Dried Apricots, Bacon Bits, Red Onion, and Tomatoes with Honey Red Wine Vinaigrette*

### ***Garden Salad***

*Chopped Iceberg and Romaine with Diced Tomatoes, Shredded Carrots, Cucumber and Croutons. Served with Ranch or Italian Dressings*

### ***Strawberry Salad (Seasonal)***

*Mesclun Greens served with Fresh Strawberries, shaved red onions, Sugared almond, toasted Parmesan with a Champagne Vinaigrette Dressing*

## *Entrée Accompaniments*



### *Vegetable Selections*

*Seasoned with butter and Chef's Specialty Seasoning*

*Dilled Baby Carrots*

*French Green Beans with Toasted Almonds*

*Steamed Broccoli*

*Sautéed Sugar Snap Peas with Cremini Mushrooms*

*Steamed Asparagus Spears*

*Mixed Vegetable Medley*

*Roasted Tomato Basket filled with Diced Vegetables*

*Asparagus with Carrot Ribbon (Add \$1.95 per person)*

### *Starch Selections*

*Au gratin Potatoes (Cheddar, Smoked Gouda or 3 Cheese)*

*Gourmet Mashed Potatoes*

*(Boursin Cheese, Roasted Garlic or Horseradish)*

*Roasted Reds (Garlic, Ranch or Lavender)*

*Wild Rice Pilaf*

*Spanish Rice*

*Coconut Almond Rice*

*Baked Potato*

*Baked Sweet Potato*

*Twice Baked Potatoes (Add \$1.95 per person)*

## *Appetizer Selections*



### *Soup du Jour*

*Creamy Wild Mushroom with Rice*

*Tomato Basil*

*Cream of Broccoli & Cheddar*

*Cream of Asparagus*

*Cream of Chicken*

*Lobster Bisque*

*Roasted Tomato & Corn Bisque*

*Cream of Artichoke*

*White Bean & Vegetable*

*Tortilla*

*Chilled Cantaloupe*

*Chilled Strawberry with Tarragon*

*Cream*

*Cream of Pumpkin with all spice*

*cream*

*Cream of Butternut Squash with  
Sugared Walnuts*

### *Fresh Fruit Mélange*

*A Selection of Sliced Seasonal Fruit  
and Berries*

### *The Crab Cake*

*On a Bed of Asian Slaw topped off  
with a Teriyaki Glaze*

*\$7.95 per person additional*

### *Wild Mushroom Tarts*

*With Port Wine and Roasted  
Shallot Demi-Glaze*

*\$6.95 per person additional*

### *Shrimp de Jonghe*

*Topped with Garlic Buttered Bread  
Crumbs*

*\$7.95 per person additional*

### *Antipasto Platter*

*A variety of Italian Meats, Cheeses,  
and Olives & Peppers served on  
platters and placed on each guest  
table.*

*\$18.95 per table*

### *Shrimp Cocktail*

*Served with house made Cocktail  
Sauce & Lemon wedges*

*\$12.95 per person additional*

### **Intermezzo Selections**

*All of Our Sorbets are Served over Crushed Ice and Garnished with Fresh Berries  
Lemon, Raspberry or Mango (other flavors available upon request)*

#### ***The Trio***

*Our Fresh Raspberry, Lemon and Mango Sorbet served with Fresh Berries over Crushed Ice  
\$3.00 per person additional*

### **Dessert Selections**

#### ***Chantilly Cream***

*A delicate combination of White Chocolate Mousse & Whipped Cream  
Topped with Seasonal Fresh Berries and a Mint Leaf*

#### ***Cheesecake***

*New York Style, White Chocolate Chunk, Raspberry Swirl, Chocolate Orange or Key Lime*

#### ***Red Velvet Cake***

#### ***Carrot Cake***

#### ***Double Chocolate Cake***

#### ***Bourbon Pecan Pie with Carmel Sauce***

#### ***Tiramisu***

*Lady Fingers Soaked in Coffee Liqueur Filled with Mascarpone Cheese and Topped with Cocoa Powder*

#### ***Flourless Chocolate Cake***

*Chocolate Cake with Raspberry Coulis*



## **Sweet Suggestions**

*Beautifully Displayed and Presented on an Elegantly Decorated Sweet Table*

### **Sweets Table**

*Chef's Choice –OR– Select Five of the Following Items:*

*Brownies, Carrot Cake, Mini Oreo Mousse Cupcakes, Éclairs, Mini Cheesecake, Tarts (Fruit, Banana Cream, Key Lime, Apple, or Cherry), Cream Puffs, Lemon Bars, Pecan Diamonds, Chocolate Dipped Strawberries, Butter Cookies, S'more Bits, Strawberry Coconut Bars*

*Includes Seasonal Fresh Fruit Tray*

*\$11.95 per person*

### **Flambé Station**

***Bananas Foster –OR– Cinnamon Brandy Apples***

*Chef Prepared and Served with French Vanilla Ice Cream*

*\$13.95 per person additional*

### **Chocolate Fountain**

*Your choice of: Dark, Milk, –OR– White Chocolate*

*Served with Your Choice of Three Dipping Items:*

*Pound Cake, Pretzels, Marshmallows, Pirouettes, Strawberries, Pineapple, Melons, Rice Crispy Treats, Oreo Cookies, Biscotti, Chocolate Chip Cookies, Brownie Bites*

*\$11.95 per person*

*\$1.75 per person for additional selections,*

*Minimum of 100 guests*

### **Gourmet Coffee Station**

*Coffee, Decaf and Gourmet Flavored Teas presented with the following specialty toppings:*

*Whipped Cream, Natural Sugar Cube, Brown Sugar, White Chocolate Shavings, Orange Zest, Cinnamon Sticks & Nutmeg*

*\$4.00 per person*

### **Hot Chocolate Station**

*Hot Chocolate served with the following toppings:*

*Whipped Cream, Natural Sugar Cube, Chocolate Stirrers, White Chocolate Shavings and Peppermint Sticks*

*\$4.00 per person*

*Outside services of any bakery item or Chocolate Fountain will not be permitted unless a receipt of sale from a licensed vendor is provided no later than 72 hours prior to the event.*

*A \$2.50 per person fee will be charged for any sweet tables brought from an outside bakery.*

## ***Midnight Madness***

*Late Night Snacks Presented at Any Time in the Evening to Keep the Celebration Going!*

### ***Late Night Snack Table***

*Choose from the Following Items:*

*Mini Chicken Tacos w/ Salsa*  
*Mini Cheeseburgers with Condiments*  
*Mini Hot Dogs with Condiments*  
*Breaded Chicken Tenders with Barbecue Sauce*  
*Meatballs (BBQ, Sweet & Sour, Swedish, -OR- Italian)*  
*Mozzarella Cheese sticks with Marinara Sauce*  
*Breaded Ravioli with Marinara Sauce*  
*Buffalo Wings with Bleu Cheese Dip and Celery Sticks*  
*Mini Barbeque Pork Sliders*  
*\$2.50 per piece additional*

### ***Upgraded Late Night Sliders***

*Choose from the Following Items:*

*Turkey Burgers with Dill Pickle*  
*Buffalo Chicken with Bleu Cheese or Ranch*  
*Pot Roast Sliders with Whole Grain Mustard & Horseradish*  
*Caramelized Onion and Portabello Sliders*  
*Reuben Sliders with Sauerkraut and 1000 Island*  
*Bison Burger with Aged Cheddar*  
*\$3.00 per piece additional*

### ***Macaroni and Cheese Bar***

*(Select Five)*

*Boiled Elbow Macaroni & Rottini Pasta*  
*Three- Cheese Sauce & Smoked Gouda Cheese Sauce*

*Toppings: Crab Meat, Seasoned Bread Crumbs, Parmesan, Italian Sausage, Cheddar Cheese, Goat Cheese, Fresh Mozzarella, Diced Ham, Basil, Tomatoes, Chopped Red Onion, Diced Peppers, Buffalo Chicken Pieces, Crumbled Bleu Cheese*  
*\$13.95 per person*

### ***Specialty Upgrades***

***(Specialty Décor Items can be used to meet your minimum)***

*Backdrops= \$750*  
*Ceiling Draping= \$750*  
*Uplights= \$65 per Uplight*  
*Satin and Organza Overlays= \$25.00 per table*  
*Satin Floorlength Linens= \$36.00 per table*  
*Satin Napkins= \$2.00 Each*