

Mile Square Golf Course

Wedding and Reception Packages

Silver Reception Package Includes

<i>Champagne Toast</i>	<i>Coffee Service</i>
<i>Custom Wedding Cake</i>	<i>Centerpieces for Tables</i>
<i>White Chair Covers</i>	<i>Tropical Fruit Punch</i>
<i>Elegant Served Meal or Buffet</i>	<i>Complete Cake Cutting Service</i>
<i>Selection of Five Hors d' Oeuvres</i>	<i>Private Bartender with Select Brands</i>
<i>Glass of Chardonnay or Cabernet with Meal</i>	<i>Dance Floor and Choice of Linen Colors</i>

Gold Reception Package Includes

<i>Champagne Toast</i>	<i>White Chair Covers</i>
<i>Custom Wedding Cake</i>	<i>Tropical Fruit Punch</i>
<i>Elegant Served Meal or Buffet</i>	<i>Complete Cake Cutting Service</i>
<i>Selection of Five Hors d' Oeuvres</i>	<i>Private Bartender with Select Brands</i>
<i>Custom Floral Centerpieces for Tables</i>	<i>Coffee Service and Unlimited Soft Drinks</i>
<i>Glass of Chardonnay or Cabernet with Meal</i>	<i>Dance Floor and Choice of Linen Colors</i>

Platinum Wedding and Reception Package *Includes*

<i>Ceremony Seating and Aisle Runner</i>	<i>Outdoor Audio System with Microphone</i>
<i>Champagne Toast</i>	<i>White Chair Covers</i>
<i>Custom Wedding Cake</i>	<i>Tropical Fruit Punch</i>
<i>Elegant Served Meal or Buffet</i>	<i>Complete Cake Cutting Service</i>
<i>Selection of Five Hors d' Oeuvres</i>	<i>Private Bartender with Select Brands</i>
<i>Custom Floral Centerpieces for Tables</i>	<i>Coffee Service and Unlimited Soft Drinks</i>
<i>Glass of Chardonnay or Cabernet with Meal</i>	<i>Dance Floor with Choice of Linen Colors</i>

**Platinum Package does not include ceremony rehearsal coordination. Coordination can be provided for a \$100.00 fee. Please contact the Catering Director to make reservations.*

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 \$54.95 Gold Package \$67.45 Platinum Package \$76.45

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 \$51.95 Gold Package \$60.45 Platinum Package \$69.45

Chicken Piccata

With Garlic Whipped Potatoes, Asparagus and Baby Carrots

Silver Package \$52.95 Gold Package \$61.45 Platinum Package \$70.45

Chicken Parmesan

Topped with Provolone Cheese and Marinara Sauce, With Roasted Italian Vegetables and Red Rose Potatoes

Silver Package \$52.95 Gold Package \$61.45 Platinum Package \$70.45

Seared Filet Mignon and Grilled Marinated Chicken Breast

Combination Plate

With Parsley Mashed Potatoes and Garden Vegetables

Silver Package \$57.95 Gold Package \$66.45 Platinum Package \$75.45

Atlantic Salmon Filet

With Herb Béarnaise Sauce, Mushroom Mashed Potatoes and Garden Vegetables

Silver Package \$54.95 Gold Package \$62.45 Platinum Package \$71.45

Slow Roasted Prime Rib

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

Silver Package \$55.95 Gold Package \$64.45 Platinum Package \$73.45

Children's Meals

Silver Package \$37.95

Gold Package \$46.45

Platinum Package \$55.45

All prices subject to a 19% service charge and appropriate sales tax

All prices are subject to change without notice

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 Prociutto

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

Fresh Fruit and Melon Platter

Imported & Domestic Cheese Platter

Vegetable Crudités with Ranch Dressing

Hot Hors d' Oeuvres

Beef Brochettes Teriyaki

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 Quiche

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