

RESERVE

22

TWENTY-TWO

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PACKAGES

We have carefully created three distinct wedding reception packages to make your planning as simple as possible. Each package is designed for a five hour reception

Assorted dinner rolls and butter included in all packages

WEDDING PACKAGES

STANDARD PACKAGE

3.5 hour open call bar

Two varietals of Sycamore Lane wine poured for toast and throughout dinner

Four-course dinner to include soup, salad, entrée and wedding cake as dessert

After dinner coffee and assorted tea station

Votive candles to enhance your centerpieces

Your choice of white or ivory floor length linens

DELUXE PACKAGE

3.5 hour open deluxe bar

All of the features in the Standard Package plus:

Choice of three butler-passed hors d'oeuvres

House Champagne toast for all guests

PREMIUM PACKAGE

3.5 hours open premium bar

All of the features in the Standard and Deluxe Packages plus:

Display of Domestic and Imported cheeses

Seasonal Fruit display

Your choice of upgrade on soup, salad, wine or champagne (limit \$3 upgrade per guest)

Five-course dinner to include soup, salad, palette cleanser, entrée and wedding cake served as dessert

Custom chair covers

RESERVE
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TWENTY-TWO

**DINNER
COURSE
SELECTIONS**

Served before 3:00 p.m.

*Please add 8% sales tax &
20% service charge on all food
& beverages*

WEDDING PACKAGES

HORS D'OEUVRES

Tomato Basil Bruschetta
Cocktail Meatballs *choice of BBQ, Italian or Saffron Spiked*
Smoke Chicken Quesadilla Cornucopias
Hibachi Chicken Skewers
Hibachi Beef Skewers
Links Sliders
Pulled Pork Sliders
Turkey Club Panini Bites
Black Forest Ham Wrapped Asparagus
Mini Maryland Crab Cakes
Artichoke Heart Crostini
Spanakopita
Spicy Beef Empanadas
Mini Beef Wellington
Wild Mushroom Tartlets

SOUPS

Tomato Basil Bisque
Baked Potato
Cream of Broccoli with Aged Cheddar
Corn Chowder
Italian Wedding
Forest Mushroom Bisque
New England Clam Chowder
Shrimp Bisque *Add \$2*
Lobster Bisque *Add \$3*

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**DINNER
COURSE
SELECTIONS**

Served before 3:00 p.m.

*Package pricing is determined
by entrée selection*

*2016 pricing, prices are
subject to change*

*Unconsumed food may not be
taken from building per health code*

*Please add 8% sales tax & 20%
service charge on all food &
beverages*

WEDDING PACKAGES

SALADS

House Mesculin & Iceberg Lettuce, Grape Tomatoes, Cucumbers & Carrots
with Choice of Dressings

Baby Caesar Wedge Crisp Baby Romaine, Garlic Croutons, Asiago Crisp & House made
Caesar Dressing *Add \$1*

Strawberry Baby Field Greens, Fresh Strawberries, Candied Pecans, Shaved Red Onions,
and Creamy Goat Cheese with Balsamic Vinaigrette *Add \$2*

Roasted Shrimp Baby Arugula, Garlic Roasted Shrimp, Mandarin Orange Segments,
Grape Tomatoes with Chardonnay Vinaigrette *Add \$3*

PALLETTE CLEANSER

Italian Lemon Ice

Raspberry Sorbet

Mango Sorbet

ENTREE SELECTIONS

Served before 3:00 p.m.

Please add 8% sales tax & 20% service charge on all food & beverages

WEDDING PACKAGES

BEEF

Filet Oscar Blue –

Crab Stuffed 6oz Certified Angus Beef Tenderloin Filet, Grilled Asparagus, Sundried Tomatoes, Roasted Yukon Gold, Potatoes & Tarragon Spiked Hollandaise Sauce
Standard \$72 Deluxe \$90 Premium \$110

Roast Prime Rib of Beef

Garlic Mashed Yukon Gold Potatoes, Baby Carrots, French Green Beans & White Truffle Spiked Au Jus
Standard \$67 Deluxe \$85 Premium \$105

Char Grilled Filet

8oz Certified Angus Beef Tenderloin Filet Herb Roasted Yukon Gold Potatoes, Baby Carrots, French Green Beans, Black Truffle and Cabernet Demi
Standard \$77 Deluxe \$95 Premium \$105

Char Grilled Manhattan

12oz Certified Angus New York Strip cut like a Filet, Garlic Mashed Yukon Gold Potatoes, Baby Carrots, French Green Beans, Wild Mushroom Demi
Standard \$72 Deluxe \$90 Premium \$110

PORK

Maple & Thyme Pork Chop

8oz Bone-In White Marble Farms Pork Chop, with Maple & Thyme Glaze, Whipped Sweet Potatoes, French Green Beans & Baby Carrots
Standard \$63 Deluxe \$81 Premium \$100

Herb Crusted Pork Loin

Slow Roasted Italian Style Pork Loin, Garlic Mashed Potatoes, Balsamic & Portobello Mushroom Gravy, French Green Beans & Baby Carrots
Standard \$59 Deluxe \$77 Premium \$96

ENTREE SELECTIONS

Served before 3:00 p.m.

*Please add 8% sales tax &
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& beverages*

WEDDING PACKAGES

SEAFOOD

GRILLED JAMAICAN JERK MAHI MAHI

Coconut and Ginger Risotto, Cantaloupe and Avocado Relish, Micro Radish
Standard \$62 Deluxe \$73 Premium \$86

PARMESAN CRUSTED TILAPIA

Saffron Risotto, Grilled Asparagus, Light Lemon & Garlic Jus
Standard \$53 Deluxe \$65 Premium \$79

SESAME GINGER GLAZED SALMON

Green Tea Rice, Stir Fry Vegetables and a Crispy Wonton Garnish
Standard \$62 Deluxe \$73 Premium \$86

CHICKEN

CHICKEN SALTIMBOCCA

Lightly Breaded Breast of Chicken Stuffed with Prosciutto Ham,
Fresh Mozzarella and Sage, Mascarpone Cheese, Spiked Polenta,
Grilled Asparagus and Parmesan Broth
Standard \$58 Deluxe \$70 Premium \$81

TEQUILA LIME CHICKEN

Tequila and Lime Marinated Chicken Breast, Fire Grilled Over Mexican Rice,
Steamed Chayote & Mango Salsa
Standard \$55 Deluxe \$67 Premium \$79

CHICKEN PICCATA

Herb Crusted Chicken Breast, Lemon Butter Caper Sauce,
Linguini Aglio Olio Sauce, Broccolini and Roasted Peppers
Standard \$54 Deluxe \$66 Premium \$78

ENTREE SELECTIONS

Served before 3:00 p.m.

Please add 8% sales tax & 20% service charge on all food & beverages

WEDDING PACKAGES

DUO'S

PETITE FILET & LOBSTER TAIL

4oz Grilled Certified Angus Beef Tenderloin

Filet with Cabernet Demi,

6oz Maine Lobster Tail with Drawn Butter,

Saffron Risotto and Grilled Asparagus

Standard \$82 Deluxe \$100 Premium

\$120

PETITE FILET & CANADIAN SALMON

Pan Seared 4oz Certified Angus Beef Tenderloin Filet,

Portobello Mushroom Demi,

Grilled Salmon with Lemon Spiked Cream Sauce,

Garlic Whipped Potatoes, Grilled Asparagus

Standard \$78 Deluxe \$92 Premium \$105

PETITE FILET & CHICKEN

Herb Crusted 4oz Certified Angus Beef Tenderloin Medallion,

Chianti Reduction, Breast of Chicken Piccata Style with Lemon Butter Caper Sauce,

Garlic Mashed Potatoes and Grilled Asparagus

Standard \$68 Deluxe \$90 Premium \$100

VEGETARIAN

VEGETABLE LASAGNA

Layers of Herbed Pasta, Ricotta & Mozzarella Cheeses,

Roasted Italian Vegetables & Tomato Basil Sauce

Standard \$50 Deluxe \$68 Premium \$80

EGGPLANT PARMESAN

Layers of Lightly Breaded Eggplant, Provolone Cheese,

Tomato Basil Sauce, & Balsamic Drizzle

Standard \$50 Deluxe \$68 Premium \$80

VEGAN

Wild Mushroom & Spinach Ravioli

Aglia Olio Sauce **Standard \$50**

Deluxe \$68 Premium \$80

DINNER BUFFET SELECTIONS

Served before 3:00 p.m.

*Please add 8% sales tax &
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& beverages*

WEDDING PACKAGES

A ROYAL AFFAIR

Slow Roasted Prime Rib *Carved to Order*,
Lobster Ravioli in Sherry Cream Sauce,
Pan Seared Canadian Salmon with Braised Kale and Raspberry Gastrique,
Raw Bar with Blue Point Oysters,
King Crab Legs and Chilled Colossal Shrimp,
Seasonal Salad Bar,
French Green Beans and Baby Carrots,
Assorted Dinner Rolls and Sweet Butter

Standard \$90

Deluxe \$110

Premium \$130

A GRANDAFFAIR

Antipasto Display and Chilled Colossal Shrimp,
Caesar Salad Bar, Chicken Piccata with Lemon
Butter Caper Sauce, Parmesan Crusted Tilapia
with Fine Herb Jus, Herb Roasted Yukon Gold
Potatoes, Grilled Certified Angus New York Strip
with Portobello Mushroom Demi, French Green
Beans and Baby Carrots,
Assorted Dinner Rolls and Sweet Butter

Standard \$58 Deluxe \$78 Premium \$98

A LOVERS DELIGHT

Grilled Certified Angus Flank Steak with Bordelaise Sauce,
Tilapia Piccata with Lemon Butter Caper Sauce, Grilled
Chicken and Artichoke Heart, Penne Pasta with Roasted
Tomatoes in a Chardonnay Cream Sauce, Tossed Greens
Salad Bar, Lemon Spiked Broccolini
Assorted Dinner Rolls & Sweet Butter

Standard \$50 Deluxe \$70 Premium \$90