

❧ *Royal Blue Garnett* ❧

We can offer this as a Six Hour Wedding Package

*White Gloved Staff will Greet Your Guest with A Fluted Glass of Champagne and
Signature Cocktail Passed upon Guest Arrival*



"Top Shelf" Five Hour Open Bar



Entrance Greeter

Maitre'D & Bridal Attendant



Oceanside Gazebo for your Ceremony & First Look



Wine Cart Service with Entree'



Custom Wedding Cake



Italian Viennese Table & Candy Sweets Treats



Espresso & Biscotti Bar with Cordial Varieties



Choice of Assorted Linen & Napkin Colors



Votive Candles & Lanterns



Direction Cards



Bridal Suite available 2 hours prior / Champagne & Snacks for Bridal Party

Fifteen Minute Private Dining Interlude following Ceremony

Exclusively for the Newlyweds! / Cocktails & Appetizers Served

Royal Blue Garnet Cocktail Hour

Top Shelf Open Bar / Passed Champagne / Signature Cocktail

Seafood Station & Raw Bar

(Freshly Schucked by "Lusty Lobster")

Shrimp, Crabs, Clams & Oysters

Lemons, Cocktail Sauce, Cajun Remoulade

Tabasco, Insalate De Pesce

Endive & Chicory Salad, Citrus Dressing

Soho Carving Station (2 Delectable Carvings)

New Zealand Rack of Lamb & Filet Mignon

Dijon Mustard, Horseradish Sauce, Mango Chutney

Crumbled Blue Cheese, Sliced Crostini

Antipasti / Fruit / Wine with Cheese

Fruit Board - Whole Strawberries, Sliced Pineapple, Seasonal Sliced Melons, Grapes

Imported Italian Meats – Hot & Sweet Cappocolo, Sopressata, Genoa Salami, Bola Ham,

Assorted Cheeses – Aguor, Gouda, Aged Provolone, Manchego

Imported Olives, Marinated Mushrooms, Long Stem Artichoke Hearts,

Mozzarella Pearls with Cherry Tomatoes, Cannellini Beans with Roasted Red Peppers,

Fire Roasted Tomatoes, Prosciutto & Provolone Stuffed Peppers, Grilled and Roasted Vegetables

Accompaniments

Humus, Bruschetta, Olive Tapenade

Crostini's, Pita Chips, Water Crackers, Assorted Italian Breads

Wine & Cheese Display

Perfectly Selected Wines Paired with Domestic and International Cheese's

MAYTAG BLUE & PARMESEAN REGGIANO

Hand Rolled Sushi Station

California Rolls / Rainbow Rolls

Spicy Tuna Rolls / Red Snapper

Served with Soy, Wasabi & Ginger

Sides: Edamame Bowl, Crab & Cucumber Salad

Hot Hors'doerves

Shrimp Maui: Phyllo pastry filled with Shrimp, Chili & Leeks

Beef Sate: Skewered, spiced & served with a Complimenting Sauce

Chicken Sate: Marinated Chicken Served with a Spicy Peanut Sauce

Mini Kobe Burgers: Served with A Honey Jalapeno Mayonnaise

Pork Carnitas: Braised Pork with Smoked Chipotle Peppers

Mini Baked Brie: Rolled Brie & Raspberry with Smoked Chipotle Almonds in Phyllo Dough

Stuffed Mushrooms: Sausage, Crab or Garden Vegetables(Choose 1) ©

Coconut Chicken: Coconut crusted flash-fried chicken skewers

Crab Cake: Our Scrumptious Lump Crab Cake with Our Blend of Spices

Buffalo Chicken Tortilla Tart: Shredded Chicken Pieces with Wing Sauce Topped with Bleu Cheese

Clams Oregonata or Casino

Fig, Bacon & Chorizo: Chorizo Sausage Stuffed with Fig & Wrapped In Bacon ©

Spinach & Artichoke Tartlet: Sautéed Spinach with poached Artichokes in a Crispy Tart shell

Plantain Shrimp: Shrimp Coated with Green Plantains & Served with Mojo Dipping Sauce

Mini Cubans: With Pork, Ham Swiss & Pickles

Scallop & Bacon: Sea Scallop Wrapped In Crispy Bacon Baked to Perfection ©

Steamed Chicken Shui Mei: Steamed Chicken Dumpling with Water Chestnuts

Pork Steamed Bun: Steamed Pork Bun Scented with BBQ Sauce

Edamame Pot Sticker: Traditional Asian Pot sticker Filled with Edamame Cabbage & Sweet Corn

Fig & Prosciutto: Fig Preserve topped with Prosciutto, Port Wine Caramelized Shallots and Shaved Asiago

Black Bean & Feta Empanada: Black Beans Feta Cheese & Slivered Jalapeno

Philly Cheese Steak Spoon: Cajun Rubbed Thinly Sliced Flank Steak Topped with Aged Provolone & Caramelized Onions)

Conch Fritter: Our Key West inspired Fritter Served with a Key Lime Mustard

Chorizo Tart: Chorizo sausage with Topped Caramelized Red Onions and Manchego Cheese

Cold Hors'doerves

Bruchetta: Tomatoes, Onion and Fresh Basil in Olive Oil on Crostini ©

Melon & Prosciutto: Seasonal Melon Wrapped in Italian ham ©

California Rolls: Squirmy, Rice & Cucumber Wrapped In Seaweed ©

Spicy Tuna: Spicy Tuna and Rice Wrapped in Seaweed ©

Filet En Crostini: Our Famous Tenderloin Sliced Thinly By Hand and Topped with Horseradish Sauce

Sesame Tuna: Seared Rare with Black and White Sesame Seeds, with diced Cucumbers and Ponzu served in a Asian Spoon

Smoked Salmon on Cucumbers: Silky Mousse on Crispy Sliced Cucumber ©

Asparagus & Prosciutto: Chilled Asparagus in a Prosciutto blanket ©

Tomato & Mozzarella Caprese: Grape Tomato with Fresh Mozzarella On A Skewer with Fresh Basil ©

Shrimp Ceviche: Our Cilantro & Lemon Cooked Shrimp With Diced Tomato & Celery Scented with Lemon In a Asian Spoon ©

New Potatoes & Caviar: Red Potatoes Steamed and Filled with Sour Cream & Chives Topped with Caviar ©

Mango Chicken: Curry Rubbed Chicken Breast Chopped & Served with Ripe Mango & Jalapeno In a Corn Cup ©

Cocktail Bite Shrimp, Horseradish & Tomato Compote Served In Asian Spoon ©

Goat Cheese on Flat Bread: Goat Cheese Served on Flat Bread with Fig & Balsamic

Cherry & Crab: Cherry Tomato Filled with Crab, Cream Cheese and Cocktail Sauce

Pork Wonton: Pork Tenderloin On A Crispy Wonton Topped with Mandarin Orange & Honey Hoi sin Sauce

Tortellini Kabob: Cheese Tortellini with Tomato, Prosciutto, Roasted Peppers & Balsamic Dip

Mango Shrimp: Cilantro Sautéed Shrimp with Humus, Chorizo, Mango and Avocado in a plantain coupe ©

Belgian Endive with Tuna Tartar: Ahi Tuna Chopped with Red Onions and Capers served on Endive Leaf ©

©Denotes Gluten Free Appetizer

Royal Blue Garnet Dinner Reception

Salad (Please Choose 1)

Pear, Apple & Walnut Salad with Feta Cheese Drizzled with
Bacon Dressing Served Over Heirloom Baby Spinach

W.O.W. Salad – Chef's blend of Radicchio, Frissee & Chicory with Crumbled Bleu Cheese,
Slivered Almonds & Cranberries - Light Pink Peppercorn & Guava Vinaigrette

Entrée Selection

(Please Choose 3 - NO PRE-COUNTS NECESSARY)

Tablesides Winecart Service with Entrée

8oz Filet Mignon/Bordelaise Sauce

Served with Grilled Asparagus and Asiago Garlic Mashed Potatoes

8oz Lobster Tail - Crab Stuffing

Served with *Wild Rice & Seasonal Vegetable

Chilean Sea Bass

Chilean Sea bass Pan seared topped with a Mango Jalapeno Glaze
Served with *Wild Rice & Seasonal Vegetable

French Breast of Chicken Filled Prosciutto & Asiago Cheese

Topped with a Porcini Mushroom Demi-glaze
Served with *Wild Rice & Seasonal Vegetable

Vegetarian (Vegan) Selection upon Request

Grilled Marinated Portobello Mushroom Cap
Served with Lentils & Wild Rice

Delectable Desserts

Traditional Tiered Wedding Cake (Sliced Table Side)

Viennese Table

Assorted Italian Mini Pastries, Cookies & 4 Sliced Cakes

Candy Sweet Treats

**Candied Jellies, Rock Candy, Salt Water Taffy, Mini Chocolates, Fudge Squares,
Peanut Brittle, Mint Sticks**

Espresso Station with Biscotti / Int'l Cordials served in Chocolate Cups

Columbian Coffee and Varietal Tea Service

*not served over 180 guests (mashed potatoes only)