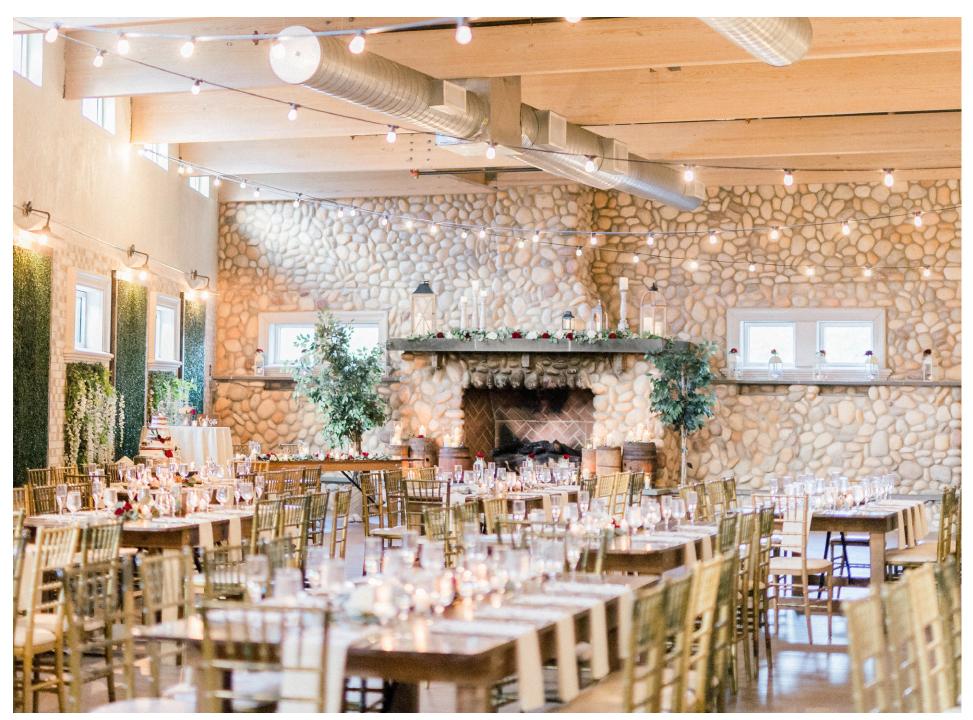


LeAnna Theresa Photography



WEDDINGS

AT THE MAINLAND



Courtney Simpson Photography

DETAILS



LeAnna Theresa Photography

WHAT'S INCLUDED

Five hour celebration

Exclusive - one wedding at a time

Ceremonies available on request

Complimentary suite night of wedding for our couple

Wedding consultant during your planning

Preferred room rates for wedding guests

Linen & lantern centerpieces

Tasting dinner for our couple

Maitre D' to coordinate wedding

Open bar, cocktail hour, dinner & wedding cake

COCKTAIL HOUR

PASSED SMALL BITES

select five

SHORT RIB PIEROGI

LAMB GYRO

BUFFALO CHICKEN TART

WAGU CHEESEBURGER

PHILLY CHEESESTEAK SPRING ROLL

CHICKEN & WAFFLES

QUINOA & ZUCCHINI FRITTER 6F | V

PORK CARNITA TAQUITO

MINI FRANKS WRAPPED IN PUFF PASTRY

CHICKEN QUESADILLA

SPINACH AND ARTICHOKE WONTON CRISPS V

CLAMS CASINO

POTATO PANCAKES GF

FRENCH ONION SOUP TART

TOMATO BRUSCHETTA

EDAMAME DUMPLING V

FALAFEL GF | V

PREMIUM SMALL BITES

upcharge

SCALLOPS WRAPPED IN BACON

CRAB CAKES

MALIBU COCONUT SHRIMP

LAMB CHOPS

DISPLAYS

vegetable

grilled – red peppers, zucchini, squash, asparagus raw- broccoli, cauliflower, carrots, tomatoes with a chipotle dip

cheese

cheddar, pepper jack, bleu cheese, swiss, provolone, cheddar spread, honey, grapes, crackers, flatbreads

STATIONS

ciao bella italia

penne vodka, tomato bruschetta, fried calamari, garlic bread

american classics

select one (select two for an upcharge)

all served with vermont white cheddar mac & cheese & homemade chips

CHEESEBURGER, CARAMELIZED ONIONS, PICKLES

HOT DOG WITH SPICY ONIONS

PULLED PORK WITH CHEDDAR, SLAW

CHEESESTEAK WITH PEPPERS, ONIONS



Kelly Sea Images

BUFFET DINNER

SALAD

select two

salad with a warm garlic bread stick

burrata

arugula, heirloom tomatoes, green goddess dressing & balsamic glaze

caesar

romaine, caesar dressing, garlic croutons, shaved parmesan

garden

heirloom tomatoes, red onions, mandarin oranges, cucumber, carrots, balsamic vinaigrette

tomato & mozzarella

heirloom tomatoes, fresh mozzarella, basil pesto, balsamic glaze



Yana Shellman Photography

ENTRÉES

beef

select one

BRAISED SHORT RIB
CARVING STATION OF PRIME RIB (chef fee)
BEEF TENDERLOIN (upcharge)

chicken

select one

PAN SEARED CHICKEN WITH SUNDRIED TOMATO CREAM ROASTED CHICKEN WITH LEMON & HERB CHICKEN MARSALA

seafood

select one

SALMON WITH TERIYAKI GLAZE
MAHI MAHI WITH MANGO SALSA

SIDES

select one

served with seasonal vegetables, dinner rolls & butter

YUKON MASHED POTATOES
WILD RICE
ROASTED POTATOES
PENNE VODKA
PASTA PRIMAVERA

DESSERT

wedding cake

PLATED DINNER

Entrée count due 7 days prior to event

SALAD

select one

salad with a warm garlic bread stick

burrata

arugula, heirloom tomatoes, green goddess dressing & balsamic glaze

caesar

romaine, caesar dressing, garlic croutons, shaved parmesan

garden

heirloom tomatoes, red onions, mandarin oranges, cucumber, carrots, balsamic vinaigrette

wedge

baby iceberg, candied pecans, caramelized onions, heirloom tomatoes, bacon, crumbled blue cheese, house vinaigrette



Kelly Sea Images

ENTRÉES

beef

select one

FILET MIGNON
BRAISED SHORT RIB
NEW YORK STRIP
COWBOY STEAK (upcharge)

chicken

select one

PAN SEARED CHICKEN WITH SUNDRIED TOMATO CREAM ROASTED CHICKEN WITH LEMON, HERB CHICKEN MARSALA

seafood

select one

SALMON WITH TERIYAKI GLAZE

MAHI MAHI WITH MANGO SALSA

CRAB CAKES WITH ROASTED RED PEPPER REMOULADE

SIDES

select one

served with seasonal vegetables, dinner rolls & butter

YUKON MASHED POTATOES
GARLIC MASHED POTATOES
ROASTED POTATOES
WILD RICE
RISOTTO

DESSERT

wedding cake

WEDDING ENHANCEMENTS

DISPLAYS

fresh fruit

cantaloupe, honey dew, pineapple, assorted berries, grapes with honey lime dip

antipasto

pepperoni, salami, soppressata, provolone, fresh mozzarella, sliced tomatoes, mixed olives, artichokes, roasted peppers

dips

buffalo chicken, spinach, artichoke dip, crostini, bruschetta, pitas



Yana Shellman Photography

STATIONS

loaded potato bar

yukon mashed & baked potatoes bacon, sour cream, butter, broccoli bits, caramelized onions, cheddar cheese

couples favorites

(market price)

raw bar

shrimp cocktail, clams on the ½ shell, oysters on the ½ shell, cocktail sauce, lemon

chopsticks

chicken with stir fry vegetables, steamed rice, fried pork dumplings, soy sauce, sweet chili sauce

the mainland

crispy fried chicken sliders with hot honey slaw, tots with cheddar and bacon, fried pickles with spicy horseradish sauce

spicy fiesta

chicken tinga tacos with slaw, queso fresco, empanada, braised short rib, manchego. spanish rice, sour cream, pico de gallo

the polka

potato & cheddar pierogi, kielbasa, kraut, pretzel bites, whole grain mustard, sour cream

carving station attendant fee

FLAT IRON PORK TENDERLOIN BEEF BRISKET PRIME RIB APPLEWOOD SMOKED BACON

WEDDING ENHANCEMENTS



Kelly Sea Images

DESSERT

waffles & ice cream bar

vanilla & chocolate ice cream with chocolate syrup, sprinkles, crumbled cookies, maraschino cherries, whipped cream

s'mores bar

graham crackers, marshmallows, mini chocolate bars

assorted cookies & brownies

chocolate dipped strawberries

mini cannoli's

apple cider & donut bar

TO GO

pork roll, egg & cheese sandwiches

personal boxed pizzas variety of pepperoni, mushroom, cheese

churros & funnel cakes caramel, powdered sugar, cinnamon icing

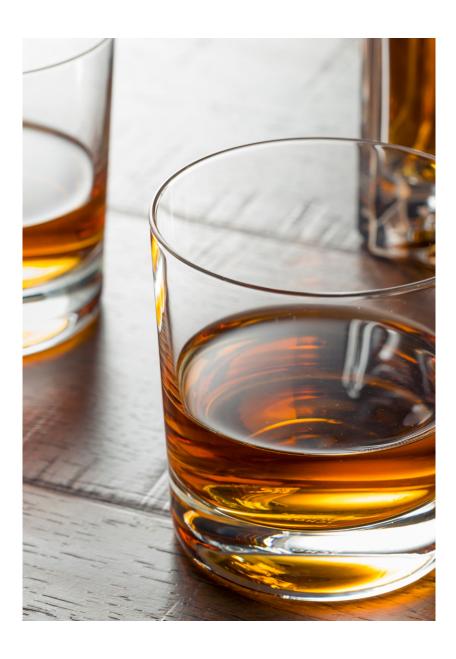
pretzels

donuts

variety of donuts (apple cider - upcharge)

chick fil a sandwiches, nuggets & wraps

BEVERAGES



HOUSE OPEN BAR

champagne toast included

vodka skyy

gin beefeater

tequila jose cuervo

bourbon jim beam

whiskey seagram's 7

scotch dewar's white label

rum bacardi silver, blue chair coconut rum

red wine cabernet sauvignon, pinot noir

white wine pinot grigio, chardonnay

sparkling champagne

beer miller light, yuengling, stella artois, corona

cordials apple schnapps, triple sec, dry vermouth, sweet vermouth

non alcoholic
brewed regular + decaf coffee + herbal teas, soft drinks



