



Forever Wedding Package

Cocktail Hour

Display Items

Country Vegetable Basket

Baby Carrots, Broccoli Florets, Batons of Summer Squash, Cherry Tomatoes,
Celery Sticks, Radishes, Asparagus, Snow Peas,
Haricot Verts, Zucchini, Red Peppers
Lemon Hummus, Buttermilk Ranch Dip & Maytag Blue Cheese Dip

Bruschetta Display

Olive Tapenade
Roasted Peppers, White Bean & Roasted Garlic
Diced Tomatoes & Onions
Marinated Artichoke
Grissini and Herb Crostini

Butler Passed Hors d'Oeuvres
(choose eight)

Hot Selection

Gruyere & Bacon Palmier

Miniature Stromboli

Mac & Cheese with Ham Poppers

Buffalo Spring Roll
Blue Cheese Dressing

Chicken Empanadas, Picante Sauce

Monte Cristo, Mustard

Panang Shrimp Spring Roll
Coriander-Mayo Duck Sauce

Mushroom Profiterole

Miniature Potato Pancakes
Apple and Onion Compote

Chicken Fingers
Honey Mustard Sauce

Asian Short Rib Pot Pie

Miniature Chipolata Sausage Calzones
Roasted Roma Tomato Sauce

Chicken Saltimbocca (Sage & Prosciutto) Bites
Roasted Plum Tomato Sauce

BBQ Pork Biscuit

Duck Ravioli

Hot Selection
(continued)

Savory Artichokes Parmesan

Open Faced Philly Cheese Steak Juniors

Miniature Open Faced Ruebens

Tuscan Vegetable Tartlette

Spinach and Feta Turnover
Cucumber Lemon Aioli

Franks in Puff Pastry
Dijon Mustard

Andouille Sausage in a Puff Pastry
Dijon Mustard

Asparagus Roll Up

Chicken and Lemongrass Pot Stickers
Spicy Mustard and Duck Sauce

Szechwan Beef Spring Rolls

Risotto Arancini

Cuban Sandwich

Creamy Polenta Cake with Sun-Dried Tomato

Pear & Almond Brie

Cold Selection

Cucumber Coins
Blue Cheese and Crumbled Bacon

Hummus Cups
Roasted Red Pepper

Pesto Tortellini Trio Skewers

Portobello Mushroom Bruschetta

Strawberries filled with Brie and Walnuts

Asian Beef and Snow Pea Skewer

Three Olive Tapanade Crostini

Organic Fingerling Potatoes
Sour Cream and Caviar

Stations
(choose two)

Carving Station
(choose two items)

Roast Loin of Pork
Sage and Apricot Stuffing

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Honey Glazed Virginia Ham
Pineapple Chutney

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Roasted Turkey
Orange-Cranberry Relish

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Brown Sugar Glazed Corned Beef Brisket
Trio of Mustards

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Roasted Dijon and Herb Crusted Salmon

Pasta Station

Farfalle, Penne, and Cheese Tortellini
Roasted Tomato Basil, Alfredo, and Pesto Sauces
Assorted Toppings of Artichoke Hearts, Sun-dried Tomatoes, Spinach,
Mushrooms and Sausage
Asiago Cheese

Scampi Station

Chicken sautéed in Garlic, Lemon, Herbs, and Butter

Whipped Potato Bar

Creamy Idaho Potatoes presented in Martini Glasses
Toppings include Cheddar Cheese and Bacon, Spicy Fried Onions, Wild Mushroom
Ragout, and Roasted Red Pepper-Chive Sour Cream

Wok Station

Snow Pea and Bok Choy Stir Fry
Roast Pork Lo Mein
Chicken and Broccoli

Stromboli Station

Mozzarella, Sausage and Pepperoni
Eggplant and Provolone
Roasted Pepper, Sun Dried Tomato and Fontina Cheese
Roasted Plum Tomato Dipping Sauce

Southwest Fajita Station

Beef Fajitas and Chicken Fajitas
Warm Flour Tortillas, Tomatoes, Guacamole, Sour Cream, Cheddar Cheese,
Salsa and Shredded Lettuce

Mojito Bar

A bartender to muddle, blend and create specialized Mojitos
using a variety of ingredients.

Choose Three:

Raspberry, Mango, Coconut, Orange, Watermelon,
Pineapple, Big Apple, Pomegranate, Guava and Pear
(made with Flavored Rums, Fruit, Fresh
Mint, Lime Juice, Fresh Sugar Cane Juice)

Fresh Fruit Bellini Bar

A station of fresh fruit and Italian Prosecco
Peach, Blueberry, and Strawberry
Individual tiered bowls of seasonal fruit and a Bartender to mix each
individual Bellini to order

Dinner

Champagne Toast

Salads (choose one)

Baby Spinach and Radicchio

Oranges, Blue Cheese and Honey Roasted Pecans
Raspberry Vinaigrette

Mesclun Greens

Vine-Ripened Tomatoes, Toasted Almonds, Chevre Coins
Tuscan Vinaigrette

Hamilton Signature Salad

A Toss of Radicchio, Romaine, Ruby Red Leaf, Endive
Tear Drop Tomatoes and Holland Cucumbers
Honey Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Homemade Croutons, Reggiano Parmesan
Classic Caesar Dressing

Arugula and Romaine

Walnuts and Maytag Blue Cheese
Red Wine Vinaigrette

Entrees
(tableside choice of two)

Tarragon Seared Norwegian Salmon

Lemon Verbena Sauce

Grilled Atlantic Salmon

Lemon, Orange Beurre Blanc

Pan Seared Tilapia

Lemon & Roasted Garlic Sauce

Parmesan Crusted Breast of Chicken

Artichoke, Sun-dried Tomato and Mozzarella Filling
Balsamic Port Wine Reduction

Roast Cornish Hen

Sweet Cranberries
Burgundy Chicken Jus

Chicken Francaise

Boneless Breast Lightly Battered and Sautéed
Butter, Lemon, and Parsley

Chicken Breast topped with Sugar-Cured Ham and Gruyere

Late Harvest Riesling

Grilled New York Sirloin

Honey Wild Mushroom Sauce and Roasted Shallots

Seared New York Sirloin

Bacon and Blue Cheese Whipped Potatoes
Port Wine Infused Demi Glace

Dessert

Customized Wedding Cake
and
Three-tiered Silver Stands to include Freshly Sliced Fruit, Chocolate Dipped
Strawberries and Viennese Sweets

French Roast Coffee, Decaf and Herbal Teas

**Five Hours of Premium Bar featuring Premium Brand Liquors, Wines,
Champagne, Beer, Soft Drinks and Mineral Water**

Package Pricing

Please contact our Catering Department.

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