



Weddings by Hamilton Park Deluxe Package

***Cocktail Reception
One hour***

***Display Items
(choice of two)***

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*

International and Domestic Cheese Display

*Roquefort, Cheddar, Emmenthaler, Montrachet, Bel Paese,
Bon Bel and French Brie
Garnished with Seedless Grapes, Assorted Nuts
Baskets of Assorted Breads and Carr's Water Crackers*

Fresh Fruit and Berry Display

Seasonal Sliced Fruits and Berries

Tuscan Antipasto Display

*Coppa Ham, Prosciutto, Soppressata
Shaved Asiago, Provolone, Green Olives with Thyme, Black Olives with Red Pepper, Calamata
Olives, Marinated Sun-dried Tomatoes, Balsamic Grilled Eggplant, Marinated Artichoke
Hearts, Grilled Portobello Vinaigrette,
Chick Peas with Roasted Garlic, Hot Cherry Peppers
Tuscan Bread, Grissini, and Flat Breads*

Selection of Hors d'Oeuvres

*Presented in silver chafing dishes and passed on silver trays
(choice of eight)*

Asian Chicken Beggar's Purse

Chicken Fajita Bites

Miniature Hamburgers

Cashew Chicken Spring Roll

Chicken Empanadas

Picante Sauce

Beef Empanadas

Picante Sauce

Chipotle Steak Charrasco Kabpn

Miniature Maryland Crab Cakes

Sun-Dried Tomato Remoulade

Coconut Papaya Fried Shrimp

Thai Chili Mango Sauce

Panang Shrimp Spring Roll

Coriander-Mayo Duck Sauce

Miniature Chicken Pot Pies

Stuffed Cremini Mushrooms

Garlic flavored Boursin Cheese

Miniature Potato Pancakes

Apple and Onion Compote

Chicken Bites

Honey Mustard Sauce

Buffalo Chicken Spring Roll

Teriyaki Scallops wrapped in Bacon

*Fried Shrimp
Tartar Sauce and Cocktail Sauce*

*Miniature Chipolata Sausage Calzones
Roasted Roma Tomato Sauce*

*Miniature Pepperoni Calzones
Monterey Jack Cheese*

Parmesan Breaded Stuffed Peppadew

*Steamed Seafood Dumplings
Hot Pepper Soy Sauce*

Cheese Quesadilla Trumpets

Savory Artichokes Parmesan

Open Faced Philly Cheese Steak Juniors

Miniature Open Faced Riebens

*Herb and Roasted Garlic Baby Lamb Chops
Minted Dijon Mustard*

*Wasabi and Panco Crusted Lamb Chops
(Butler Passed Only)*

Tuscan Vegetable Tartlette

*Spinach and Feta Turnover
Cucumber Lemon Aioli*

*Franks in Puff Pastry
Dijon Mustard*

*Peking Duck
Wonton Crisp*

*Andouille Sausage in a Puff Pastry
Dijon Mustard*

Calamata and Artichoke Quiche

*Chicken and Lemongrass Pot Stickers
Spicy Mustard and Duck Sauce*

Szechuan Beef Spring Rolls

Portobello Steak Fries
Balsamic Aioli

Crispy Risotto Bites
Pomodora Dip

Cold Selection

Grilled Pesto Shrimp
Tarot Chip

Wood Grilled Sea Scallops
Fresh Lime

Margarita Skewers

Spicy Tuna Tartare with Wonton Chips

Citrus Smoked Salmon Mousse
Pumpernickel Crustade

Cucumber Coins
Blue Cheese and Crumbled Bacon

Lemon Hummus
Toasted Sesame Seed and Chopped Chive
Served on Pita Chips

Pesto Tortellini Trio Skewers

Bruschetta of Tomato Concasse, Scallion and Fine Herbs

Portobello Mushroom Bruschetta

Strawberries filled with Brie and Walnuts

Asian Beef and Snow Pea Skewer

Antipasto Skewer

*Organic Fingerling Potatoes
Sour Cream and Caviar*

Asparagus Tip Wrapped with Parma Prosciutto

California Rolls

Cherry Tomato BLTs

*Charred Ahi Tuna and Pickled Ginger Skewer
Wasabi Drizzle*

Stations

(Choose Three)

Carving Station

(choice of two items)

Grilled Leg of Lamb

Rosemary and Pommery Mustard

Lemon Mint Chutney

Roast Loin of Pork

Sage and Apricot Stuffing

Pepper and Thyme Crusted Sirloin of Beef

Horseradish Sauce

Honey Glazed Virginia Ham

Pineapple Chutney

Roasted Turkey

Orange-Cranberry Relish

Brown Sugar Glazed Corned Beef Brisket

Trio of Mustards

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

Risotto Station

Pesto Scented Risotto Cakes
Topped with
Artichoke and Sun-dried Tomato Ragout, Lobster and Asparagus Salpicon,
Creamy Leeks and Madeira

Scampi Station

Chicken and Shrimp sautéed in Garlic, Lemon, Herbs, and Butter

Peking Duck Station

Pancakes filled with shredded Oriental Duck, Scallions
Hoisin Soy Glaze

Caviar Bar

Salmon, Tobiko and American Sturgeon Caviar
Toast Points
Flavored Vodkas in iced glasses

Wok Station

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

Smoked Seafood Station

Smoked Atlantic Salmon, Rainbow Trout,
Mussels, and Loin of Yellow Fin Tuna
Brown Breads
Traditional Accompaniments

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

Stromboli Station

Mozzarella, Sausage and Pepperoni

Eggplant and Provolone

Roasted Pepper, Sun Dried Tomato and Fontina Cheese

Roasted Plum Tomato Dipping Sauce

Crepe Station

Shrimp and Scallop

Mushroom and Black Forest Ham

Southwest Fajita Station

Beef Fajitas and Chicken Fajitas

Warm Flour Tortillas, Tomatoes, Guacamole, Sour Cream, Cheddar Cheese,

Salsa and Shredded Lettuce

Dinner

Champagne Toast

Appetizers

(choice of one)

Jumbo Lump Crab Cakes

Saffron Aioli Caper Cucumber Relish

**

Roasted Garlic Tortelloni

Peas, Caramelized Onion, and Pancetta

Roma Tomato Cream

**

Lobster Bisque with Armagnac

Cheese Straws

**

Mozzarella and Tomato Napoleon

Balsamic Drizzle

**

Four Cheese Agnolotti

Yellow Tomato Cream and Diced Red Pepper

**

Beggar's Purse

Sautéed Woodland Mushrooms, Boursin Cheese and Chive

Madeira Cream

**

Cajun Shrimp Casserole

Corn, Pepper and Jicama Salad

**

Mediterranean Vegetable Tart

Zucchini, Eggplant, Roasted Red Pepper, Sun-dried Tomatoes

Boursin and Asiago Cheese

**

Parmesan Scallop Gratin

Corn and Tomato Stew

**

Shrimp and Artichoke Strudel

Red Pepper Basil Cream

**

Ricotta Stuffed Rigatoni

Roasted Tomato Basil Sauce

**

Gazpacho

Blue Corn Tortillas and Avocado Crème Fraiche

**

Zucchini Fritters

Stewed Tomatoes and Asiago

**

Grilled Marinated Jumbo Shrimp

Portobello Mushroom, Pulled Greens and Lentils

Pomegranate Seeds

**

Grilled Cheese and Tomato Bisque

**

Southwestern Crab and Avocado Martini

(\$8.00 per person surcharge)

**

Lobster and Mango Martini

(\$8.00 per person surcharge)

**

Three Tomato and Shrimp Martini

(\$8.00 per person surcharge)

Salads

(choice of one)

Baby Spinach and Radicchio Salad

*Oranges, Blue Cheese and Honey Roasted Pecans
Raspberry Vinaigrette*

**

Baby Red Romaine

*Dorsett Drum Cheddar, Pine Nuts, Strawberries
White Balsamic 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*

**

Boston Lettuce and Asian Pear Salad

*Tossed with Honey Glazed Cashews
Champagne Vinaigrette*

**

Arugula and Romaine

*Walnuts and Maytag Blue Cheese
Red Wine Vinaigrette*

**

Hamilton Chopped Salad

*Iceburg, Calamata Olives, Tomato, Cucumber, Feta Cheese
Classic Vinaigrette*

Entrees

(tableside choice of two)

Tarragon Seared Norwegian Salmon

Lemon Verbena Sauce

**

Maple Glazed Salmon

Shallot Sauterne

Herb Crusted Halibut

Citrus Beurre Blanc and Tomato Oil

**

Grilled Mahi-Mahi

Lima Bean and Roasted Tomato Salsa

**

Soy Ginger Swordfish

Asian Vegetable Slaw

**

Grilled Filet Mignon

Honey Wild Mushroom Sauce

Frizzled Leeks

**

Green Peppercorn and Horseradish Crusted Filet Mignon

Sherry Wine Demi-Glace

**

Bacon Wrapped Filet Mignon

Blue Cheese Whipped Potatoes

**

Grilled Filet Mignon

Topped with Beefsteak Tomato and Mozzarella

**

Roast Prime Ribs of Beef

Au Jus

**

Peppercorn Crusted Prime Ribs of Beef

Horseradish Cream

Grilled Garlic Crostini

**

Parmesan Crusted Breast of Chicken

Artichoke, Sun-dried Tomato and Mozzarella Filling

Balsamic Port Wine Reduction

**

Pecan Crusted Breast of Chicken

Dijon Cream Sauce

**

Breast of Chicken

Sun-Dried Cherries, Wild Rice and Apple Filling

Apple Brandy Reduction

**

Chicken Francaise

Boneless Breast Lightly Battered and Sautéed

Butter, Lemon, and Parsley

**

Chicken Breast topped with Sugar-Cured Ham and Gruyere

Late Harvest Riesling

**

Prosciutto, Emmental and Mushroom filled Chicken Breast

Tomato Basil Fondue

**

Tenderloin of Veal
Lemon Grilled Artichoke Hearts
(\$10.00 per person surcharge)

Roasted Elephant Garlic Rubbed Rack of Lamb
(\$10.00 per person surcharge)

Dessert

Customized Wedding Cake

Served with Raspberry Mousse, Seasonal Berries, and Chocolate Straws

~Or~

Customized Wedding Cake

and

Three-tiered Silver Stands of Viennese Sweets

French Roast Coffee, Decaf and Herbal Teas

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

Wine Service throughout dinner

2009 Package Pricing

Saturday Evening price is \$121 per person plus service charge and tax. The minimum guest guarantee is 125.

Friday, Saturday Daytime or Sunday price is \$111 per person plus service charge and tax. The minimum guest guarantee is 100

2010 Package Pricing

Saturday Evening price is \$123 per person plus service charge and tax. The minimum guest guarantee is 125.

Friday, Saturday Daytime or Sunday price is \$113 per person plus service charge and tax. The minimum guest guarantee is 100.