



Weddings by Hamilton Park Standard Package

*Cocktail Reception
One 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
(choice of 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

Savory Artichokes Parmesan

Open Faced Philly Cheese Steak Juniors

Miniature Open Faced Riebens

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

(choice of two items)

*Roast Loin of Pork
Sage and Apricot Stuffing*

*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*

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 (Choice of One)

Baby Spinach and Radicchio Salad

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*