

CLASSIC PLATED PACKAGE



\$100.00 PER PERSON

Three (3) Tray Passed Hors D'Oeuvres

One (1) Soup and Salad

Two (2) Entrees & Accompaniments

One (1) Hour Select Bar Package

Wine Service with Dinner

Champagne/Sparkling Cider Toast

Beverage Station featuring Coffee,
Decaffeinated Coffee, Hot Tea and Iced Tea

YOUR RECEPTION INCLUDES:

One Night Stay for the Bride and Groom at
The Marriot Fairfield Inn & Suites

Complimentary Round of Golf for Four at
Twin Oaks Golf Course

6 Hours for your Wedding & Reception

Scattered Cocktail Tables and Chairs for
Cocktail Hour

Guest Seating at 60" Rounds with Upgraded
Poly Linens

Draped Sweetheart or Head Table for
Wedding Party

Fruitwood Chiavari Chairs with Ivory Cushions
China, Flatware and Stemware

Complimentary Cake Cutting & Cake Table
Standard Linens & Votive Candles for Tables
18x18 Dance Floor

Market Patio Lighting

6 Complimentary Umbrellas and Space
Heaters provided

Ceremony Rehearsal with Day-of Wedding
Coordinator

Complimentary Tasting for Up To 4 Guests

*For an elegant touch, Chiavari Chairs, upgraded
linen and additional rental items can be arranged
through your Catering Manager*

CLASSIC PLATED PACKAGE - STARTING MENU



\$100.00 PER PERSON

HORS D'OEUVRES

Select Three

Smoked Chicken Salad Waffle Cones With Dried Aioli And Toasted Almonds

Prosciutto & Tillamook Cheddar Mini Quiche

Mini Vegetable & Goat Cheese Pizza

Chimichurri Lamb Kebobs With Grilled Peach Salsa

Caprese Skewers With Fresh Basil And Balsamic Drizzle

Togarashi-Crusted Ahi Tuna On A Sesame Rice Cracker, Pickled Ginger Relish, And Dynamite Sauce

Shrimp & Scallop Ceviche Shooters With Avocado

Citrus Glazed Shrimp & Saffron Risotto Spoons

Cherry Demi-Glazed Beef Meat Ball Skewers With Blue Cheese

SOUPS

Select One

Chilled Asparagus Soup With Pine Nut Relish And Grapefruit Infused Olive Oil

Tomato & Fennel Bisque, Fennel Pollen, Arugula Pesto Drizzle, And Parmesan Crisp

Potato Leek Soup With Crispy Fried Leeks And Matchstick Potatoes

Butternut Squash & Apple Soup With Roasted Garlic And Spiced Crème

Curried Cauliflower Soup With Walnuts Paste And Harissa

Vegetable Minestrone With Ditalini Pasta And Sundried Tomato And Pumpkin Seed Pesto Sauce

SALADS

Select One

Field Greens Salad With Pickled Red Onions, Crispy Bacon, Goat Cheese, Toasted Pecans, And A Honey Lemon Vinaigrette

Watercress & Spinach Salad With Roasted Red Bell Peppers, Polenta Croutons, Cherry Tomatoes And Aged Balsamic Vinaigrette

Signature Salad With Mesclun Greens, Candied Walnuts, Dried Cranberries, Feta Cheese, Champagne Vinaigrette And Raspberry Vinaigrette

Farmers Salad With Mixed Seasonal Vegetables (English Peas, Snap Peas, Bell Peppers, Cherry Tomatoes, Roasted Corn, Zucchini, Cherry Bell Radishes) On Chopped Romaine With Creamy Oregano Dressing

Classic Caesar Salad With Herbed Sourdough Croutons And Shaved Parmesan Cheese

CLASSIC PLATED PACKAGE - ENTRÉE MENU



\$100.00 PER PERSON

ENTRÉE SELECTIONS

Select Two

Broiled True Cod, Daikon Radish And Noodle Salad, With A Ginger, Honey, And Sesame Vinaigrette, Shishito Peppers And Sweet Pea Tendrils

Coriander-Crusted Salmon Filet, Wilted Spinach, Sweet Corn And Chorizo, Smoked Paprika Gemstone Potatoes, And Saffron Cream

Apricot Chicken Provencal With Grilled Broccolini, Brown Rice Pilaf, Bone Broth Jus

Chicken Marsala With Creamy Marsala Mushroom Sauce, Red Potato Gratin, Green Bean Almandine

Pan-Seared Bone-In Chicken Breast, Sweet Pea And Pancetta Risotto, Parsley Cream Sauce, Sundried Tomato Pistou

Sweet & Garlicky Pork Loin, Mint And Basil Scented Jasmine Rice, Plum Compote, Grilled Broccolini, And Tangerine Cream Sauce

Braised Boneless Short Ribs, Rosemary Parmesan Risotto, Mirepoix Vegetables, Braising Sauce

Pepper-Crusted Tenderloin Of Beef, Truffled Kohlrabi And Potato Gratin, Glazed Carrots And Brussels Sprouts, Pinot Noir Reduction

Grilled Vegetable Lasagna With Lemon Dill Cream Sauce And Roasted Broccoli