

DESIGNER II BUFFET PACKAGE



\$80.00 PER PERSON

Three (3) Tray Passed Appetizers

Two (2) Appetizer Displays

Two (2) Salads

Three (3) Entrees & Accompaniments

Champagne/Sparkling Cider Toast

One (1) Selected Bar Package

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 and Reception

Day-of Wedding Coordinator

Cocktail Tables and Chairs for Cocktail Hour

Guest Seating at 60" Rounds with Upgraded
Linens

Draped Sweetheart or Head Table for
Wedding Party

China, Flatware and Stemware

Complimentary Cake Cutting & Cake Table

Upgraded 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 Group Tasting event included
for up to four guests.

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

DESIGNER II BUFFET PACKAGE - STARTING MENU



\$80.00 PER PERSON

PASSED APPETIZERS

Select Three

Butter Braised Shrimp & Saffron Risotto,
Served On White Spoons With Micro Arugula

Shrimp & Scallop Ceviche Shooters
With Avocado

**Sun Dried Cherry Demi-Glazed Beef Meat
Ball Skewers**

Fried Ginger Duck Wontons With Blood
Orange And Lillet Reduction And Radish
Carpaccio.

Smoked Chicken Salad Waffle Cones With
Cilantro Aioli, And Toasted Almonds

Braised Short Rib Tartelettes With Taleggio
Cheese And Roasted Poblano Chiles

Mini Lump Crab Cakes With Tomato Lime
Chutney

Chipotle Glazed Chicken Lollipops With
Herbed Aioli

APPETIZER DISPLAY

Select Two

Roasted Baby Beets & Valbressa Feta
With Arugula Pesto And Toasted Naan

Balsamic Marinated Grilled Vegetable,
Platter With Griddled Halloumi Cheese –
Zucchini, Crookneck Squash, Eggplant, Bell
Pepper, Red Onion, Tri Colored Cauliflower

Mixed Olive Platter With Artisan Breads And
Sundried Tomato Tapenade

**Epicurean Cheese Board With House-Made
Jams, Candied Walnuts & Grapes,** Variety Of
Domestic And Imported Cheeses

Seasonal Fruit Display & Tropical Fruit

Terrine With Toasted Coconut, Sliced
Seasonal Fruits Arranged Around Tropical Fruit
Terrine Topped With Toasted Coconut

Crudit  Platter, Variety Of Fresh Seasonal
Vegetables With Choice Of 2 Dips: Roasted
Eggplant Dip, Creamy Cucumber Lemon Dip,
Spinach Ranch Dip, Caramelized Onion Dip

SALAD SELECTIONS

Select Two

Southern Red Rice & Pecan Salad With Bell
Peppers, Currants & Tomatoes

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

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

Antipasto Salad With Salami, Mozzarella
Ciliengini, Marinated Artichokes, Kalamata
Olives, Red Wine Vinaigrette

DESIGNER II BUFFET PACKAGE - ENTRÉE MENU



\$80.00 PER PERSON

ENTRÉE SELECTIONS

Select Three

Pepper-Crusted Tenderloin Of Beef, Truffled Kohlrabi & Potato Gratin, Grilled Asparagus, Pinot Noir Reduction

Roast Prime Rib Carving Station* With Port Demi Sauce, Roasted Garlic Mashed Potatoes, Grilled Broccolini

Grilled Flat Iron Carving Station* With Mushroom Bolognese, Roasted Red Pepper Demi, Glazed Fingerling Potatoes

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

Pan-Seared Bone-In Chicken Breast, Sweet Pea And Pancetta Risotto, Lemon Parsley Cream Sauce, Crispy Fried Leeks

Chicken Picatta With Lemon Caper Sauce, Sautéed Seasonal Vegetables, And Angel Hair Pasta

Pan-Seared Arctic Char, Sun Choke And Potato Purée, Roasted Brussels Sprouts And Prosciutto Slaw, Oven-dried Tomato and Caper Sauce

Shrimp Scampi Angel Hair With Lemon Garlic Butter Sauce And Angel Hair Pasta

Four Cheese Raviolis With Sautéed Seasonal Vegetables And Sundried Tomato Cream Sauce

Grilled Vegetable Lasagna With Lemon Dill Cream Sauce And Roasted Broccoli

**Chef Attendant for Carving Station, \$75.00*