

# ELEGANCE PACKAGE



## **\$115.00 PER PERSON**

Three (3) Tray Passed Hors D'Oeuvres

One (1) Soup and Salad

Two (2) Entrees & Accompaniments

One (1) Hour Selected 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  
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

Upgraded Poly 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, additional rental items can be  
arranged through your Catering Manager*

\*Prices are subject to change\*

# ELEGANCE PACKAGE - STARTING MENU



**\$115.00 PER PERSON**

## **PASSED APPETIZERS**

*Select Three*

**Braised Short Rib Tartelettes** With Taleggio Cheese And Roasted Poblano Chiles

**Chipotle Glazed Chicken Lollipops** With Herbed Aioli

**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 Sesame Rice Cracker, Pickled Ginger Relish, And Dynamite Sauce

**Crab Salad Crostini** With Cucumber Mango Relish On Sourdough

**Citrus Glazed Shrimp & Saffron Risotto Spoons**

**Green Chile Lamb Meatballs** With Strawberry Almond Chutney

## **SOUPS**

*Select One*

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

**Tomato & Fennel Bisque** With 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 Arugula And Walnuts Pistou

**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

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

**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



## ELEGANCE PACKAGE - ENTRÉE MENU



**\$115.00 PER PERSON**

### **ENTRÉE SELECTIONS**

*Select Two*

**Roasted Salmon**, Applewood Smoked Bacon Yukon Gold Potato Hash, Wilted Rainbow Chard, Cider Thyme Broth

**Pan-Seared Halibut** with Cauliflower Risotto, Sweat Pea Puree, Sautéed Baby Carrots And Asparagus Medley

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

**Grilled Filet Mignon** with Roasted Shallot Butter, Port Demi-Glace, Potatoes Gratin, Roasted Brussels Sprouts

**Roast Pork Tenderloin** with Mango And Green Pepper Chutney, Roasted Red Potatoes, Glazed Baby Carrots

**Sage-Roasted Bone-In Chicken Breast**, Apple Walnut Bread Pudding, Haricots Vert with Shallot Butter, Cranberry Port Jus

**Grilled Vegetable Lasagna** With Lemon Dill Cream Sauce And Roasted Broccoli