

# WEDDING PACKAGES



## **OUR WEDDING PACKAGES INCLUDE**

- ❖ Bountiful Display of Imported and Domestic Cheese with Gourmet Crackers
- Fresh Vegetable Crudités Display with Herb Dips
- Exquisite Dinner prepared by our Culinary Experts
- China, Glassware and Silverware
- Choice of Linen and Napkins
- ❖ Your Guests will be Pampered by our Professional Black Tie Service



# STATIONED WEDDING RECEPTION

#### **HORS D'OEUVRES**

(Please select four)

Passed Butler Style by our Professional Staff

Apple Spiced Pork Skewers
Artichoke Bottoms with Dilled Bay Shrimp
Jamaican Jerk Beef Skewers
Roasted Red Bell Peppers on Garlic Toast Rounds with Pesto
Skewered Medallions of Spicy Island Chicken

Curried Walnut Chicken in Puff Pastry Eggplant Tapenade Seafood stuffed Mushroom Caps Roquefort and Pistachio Nuts En Croute Raspberry and Brie in a Beggars Purse

#### **CARVING STATION**

Our Uniformed Chef will hand carve and present (Please select one)

Roast Loin of Pork with Sage, Apricot and Apple Gravy

Smoked Prime Rib with Caramelized Shallot Barbecue Sauce

House Smoked Turkey Breast with Cranberry Chutney

Grilled Chateaubriand of Beef encrusted with Cracked Peppercorn and Herbs
(Served with Portabella Port Wine Reduction)
(Add \$2.00 per person)

## **PASTA COOKING STATION**

(Please select one)

Fusilli Michelangelo (Light Pasta Dish with Sun-dried Tomato Medley, Mushrooms and Garlic adorned with Asiago Cheese)

Bowtie Farfalle with Marinated Grilled Vegetables served with Roasted Red Bell Pepper Sauce

Tri-Colored Tortellini with Bay Shrimp, Pea Pods in Sun-dried Tomato Sauce

Pasta Primavera (Penne served with a Light Herb Cream Sauce accompanied with in Season Vegetables)

The Catering charge does not represent a tip for wait staff employees, Catering employees or Catering bartenders



#### PLEASE CHOOSE ONE STATION

#### **MARTHA'S VINEYARD STATION**

Martha Vineyard Chicken with Champagne Raisin Grape Sauce or New England Baked Scrod

Three Pea Stir Fry (Snow Peas, Sugar Snap Peas and Green Peas)

**Orange Herbed Potatoes** 

Specialty Salad with Mandarin Oranges, Bermuda Onions and Pecans

Cucumber, Vine Ripe Tomatoes and Purple Basil Salad

## **NEW ORLEANS STATION**

Bourbon Street Cajun Chicken or Seared Salmon with Jicama Mango Salsa

**Bayou Dirty Rice** 

Louisiana Glazed Carrots with Fresh Tarragon

Spicy Southern Caesar Salad

Creole Marinated Grilled Vegetables

## **TUSCANY STATION**

Chicken Scaloppini or Teglia di Pesce Spada (Marinated Swordfish)

Fagiolini Alla Peperonata (Green Beans with Tomato and Red Bell Pepper Sauce)

Risotto con Asparagi (Italian Rice with Asparagus)

Italian Salad

**Zucchini Salad with Orange Poppy Seed Dressing** 

Focaccia and Flat Breads

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## **SOUTH SEAS STATION**

Teriyaki Lemon Grass Chicken or Szechwan Style Sea Scallops

Sesame Ginger Broccoli and Carrots

Vegetable Fried Rice

Oriental Salad with Sake Vinaigrette

Pan Asian Vegetable Noodle Salad

#### **MAUI STATION**

Pineapple Sweet and Sour Chicken or Pan Seared Sole with Lemon Papaya Sauce

Steamed Broccoli with Miso Sauce

Hawaiian Spiced Oven Roasted Potatoes

Mixed Greens with Tropical Fruits served with Mango Vinaigrette

**Coconut Fried Rice** 

Meals served with Dinner Rolls and Flavored Butter Coffee, Decaffeinated Coffee and Assorted Teas

\$52.00 per person

(Please add 23% Catering Charge and 7% Sales Tax to above price)



#### **GENERAL INFORMATION**

#### **PAYMENTS**

A non-refundable Seven Hundred Dollar (\$700.00) deposit is required to guarantee and secure the menu price and function date. Upon confirmation the final payment is due no later than day of event. Payment may be made by either check or credit card. We accept American Express, Visa and MasterCard.

#### **GUARANTEES**

A guarantee number of guests attending the reception must be finalized with Elegant Affairs Seventy-Two (72) hours before the reception.

#### **BEVERAGES**

Elegant Affairs can provide all types of alcoholic and non-alcoholic beverage services. We have full liquor liability coverage and our staff is fully trained in the proper liquor handling procedures. We can provide all glasses, ice, cocktail napkins, mixers and garnishes with a professional bartender.

#### **RENTALS and FACILITY FEES**

Elegant Affairs is available to assist you with any rental requirements such as tents, tables, chairs, dance floors and other items you may request for your special event. We will coordinate all the details and make all the arrangements for you at the most competitive price. Client is responsible for all facility rental fees.

## **MENU**

Your menu selections need to be finalized no later than two weeks prior to your reception. With advance notice, requests for special dietary needs can be accommodated.

#### **OUR COMMITMENT**

Elegant Affairs is committed from the first planning meeting to the end of your special day to make sure this is truly a memorable event. We will only schedule one wedding reception per day so you have all of our management and professional staffs' full attention and dedication. You will meet with the owner of Elegant Affairs personally to coordinate and plan your special day. We are here to make sure your reception is a memorable event.