

∞ *Royal Blue Garnet* ∞

We can offer this as a Six Hour Wedding Package (Seasonally)

Fifteen Minute Private Dining Interlude Following Ceremony

Exclusively for the Newlyweds! / Cocktails & Appetizers Served

White Gloved Staff will Greet Your Guest with Passed Champagne & Signature Cocktail



“Top Shelf” Five Hour Open Bar



Entrance Greeter

Maître’ D & Bridal Attendant



Oceanside Gazebo for your Ceremony & First Look



Tablesides Wine Service with Entree’



Custom Wedding Cake



Italian Viennese Table & Candy Sweets Treats



Espresso & Biscotti Bar with Cordial Varieties



Choice of Assorted Linen & Napkin Colors



Lanterns at Cocktail Hour

Votive Candles to compliment your Centerpieces



Direction Cards



Bridal Suite available 2 hours prior / Champagne & Snacks for Bridal Party

ROYAL BLUE GARNET COCKTAIL HOUR

"Top Shelf" Open Bar / Passed Champagne & Signature Cocktail

Seafood Station & Raw Bar

(Freshly Shucked by "Lusty Lobster")

Shrimp, Crab Claws, Clams & Oysters

Lemons, Cocktail Sauce, Cajun Remoulade

Tabasco, Insalate De Pesce

Endive & Chicory Salad, Citrus Dressing

SoHo Carving Station (2 Delectable Carvings)

New Zealand Rack of Lamb & Filet Mignon

Dijon Mustard, Horseradish Sauce, Mango Chutney

Crumbled Blue Cheese, Sliced Crostini

Antipasto Charcuterie

Variety of Italian Meats - Cappicola, Prosciutto, Sopressata, Salami & Ham

Aged International & Domestic Cheeses - Aguor, Manchego, Gouda, Aged Provolone

Roasted Vegetables, Stuffed Cherry Peppers, Marcona Almonds, Dried Figs, Broccoli Rabe & Roasted Peppers, Marinated Mushrooms, Tomato & Mozzarella, Fire Roasted Tomatoes, Bruschetta, Hummus, Olive Tapenade,

Long Stem Grilled Artichoke Hearts, Crostini's, Pita Chips, Water Crackers,

Bread Sticks, Inez Crackers, Assorted Sliced Italian Breads

Seasonal Fruit – Whole Strawberries, Sweet Red & Green Grapes,

Sliced Hawaiian Pineapple & Sliced Melons

Wine & Cheese Display

Perfectly Selected Wines Paired with Domestic and International Cheese's

MAYTAG BLUE & PARMESEAN REGGIANO

Hand Rolled Sushi Station (Certified Japanese Chef)

California Rolls / Rainbow Rolls

Spicy Tuna Rolls / Red Snapper

Served with Soy, Wasabi & Ginger

Sides: Edamame Bowl, Crab & Cucumber Salad

Butler Style Hors D'oeuvres - Select Ten (10)

Shrimp Maui: Phyllo pastry filled with Shrimp, Chili & Leeks
Beef Sate: Skewered, spiced & served with a Complimenting Sauce
Chicken Sate: Marinated Chicken Served with a Spicy Peanut Sauce
Mini Kobe Burgers: Served with A Honey Jalapeno Mayonnaise
Pork Carnitas Pork: Braised Pork with Smoked Chipotle Peppers
Mini Baked Brie: Rolled Brie & Raspberry with Smoked Chipotle Almonds in Phyllo Dough
****Stuffed Mushrooms:** Sausage, Crab or Garden Vegetables(Choose 1)
Coconut Chicken: Coconut crusted flash-fried chicken skewers
Crab Cake: Our Scrumptious Lump Crab Cake with Our Blend of Spices
Buffalo Chicken Tortilla Tart: Shredded Chicken Pieces with Wing Sauce Topped with Bleu Cheese
Clams Casino: Baked Clams on the half shell topped with bacon, bread crumbs, green pepper and parmesan cheese
****Fig, Bacon & Chorizo:** Chorizo Sausage Stuffed with Fig & Wrapped In Bacon
Spinach & Artichoke Tartlet: Sautéed Spinach with poached Artichokes in a Crispy Tart shell
Plantain Shrimp: Shrimp Coated with Green Plantains & Served with Mojo Mayonnaise Dipping Sauce
Mini Cubans: With Pork, Ham Swiss & Pickles
****Scallop & Bacon:** Sea Scallop Wrapped In Crispy Bacon Baked to Perfection
Steamed Chicken Shui Mei: Steamed Chicken Dumpling with Water Chestnuts
Chicken & Waffles: Topped with Hot Honey
Edamame Pot Sticker: Traditional Asian Pot sticker Filled with Edamame, Cabbage & Sweet Corn
****Fig & Prosciutto:** Fig Preserve topped with Prosciutto, Port Wine Caramelized Shallots and Shaved Asiago
Black Bean & Feta Empanada: Black Beans, Feta Cheese & Slivered Jalapeno
Philly Cheese Steak Spoon: Cajun Rubbed Thinly Sliced Flank Steak Topped with Aged Provolone & Caramelized Onions
Conch Fritter: Our Key West inspired Fritter Served with a Key Lime Mustard
Peking Duck Spring Roll: Roasted Duck Gently Rolled on a Wonton Wrapper with a Honey Sriracha Dip
Beef & Bleu: Beef Tenderloin with Gorgonzola Cheese Wrapped In Applewood Smoked Bacon
Short Rib Empanada: Short Rib Slowly Braised and Shredded, Topped with Manchego Cheese and Fried to golden perfection

Bulgogi Dumpling: Korean dumpling filled with beef, scallion, garlic, soy & mirin
****Melon & Prosciutto:** Seasonal Melon Wrapped in Italian ham
California Rolls: Surimi, Rice & Cucumber Wrapped In Seaweed
Spicy Tuna: Spicy Tuna and Rice Wrapped in Seaweed
Filet En Crostini: Our Famous Tenderloin Sliced Thinly By Hand and Topped with Horseradish Sauce
Sesame Tuna: Seared Rare with Black and White Sesame Seeds, with diced Cucumbers and Ponzu served in a Asian Spoon
Short Rib & Fontina Panini:
****Asparagus & Prosciutto:** Chilled Asparagus in a Prosciutto blanket
Tomato & Mozzarella Caprese: Grape Tomato with Fresh Mozzarella On A Skewer with Fresh Basil
****Shrimp Ceviche:** Our Cilantro & Lemon Cooked Shrimp With Diced Tomato & Celery Scented with Lemon In a Asian Spoon
Vegetable Pakora: South Asian Fritter with fresh vegetables seasoned with gram flour
Mango Chicken: Curry Rubbed Chicken Breast Chopped & Served with Ripe Mango & Jalapeno In a Corn Cup
Sweet Potato & Shrimp Fritter: Served with Honey Mustard
Goat Cheese on Flat Bread: Goat Cheese Served on Flat Bread with Fig & Balsamic
Pork Wonton: Pork Tenderloin On A Crispy Wonton Topped with Mandarin Orange & Honey Hoisin Sauce
Antipasto Bite: Aged Provolone, Roasted Peppers, Prosciutto and Diced Tomatoes Topped with a Fig and Balsamic Glaze Served in a Coupe
Mango Shrimp: Cilantro Sautéed Shrimp with Humus, Chorizo, Mango and Avocado in a plantain coupe
****Belgian Endive with Tuna Tartar:** Ahi Tuna Chopped with Red Onions and Capers served on Endive Leaf
Chorizo Tart: Chorizo sausage with Topped Caramelized Red Onions and Manchego Cheese

****Denotes Gluten Free Appetizer**

ROYAL BLUE GARNET DINNER RECEPTION

Champagne Toast with Floating Berry / Lemon Water

Salad (Please Choose 1)

*Pear, Apple & Walnut Salad with Feta Cheese Drizzled with
Bacon Dressing Served Over Heirloom Baby Spinach*

*Royal Salad – Chef's blend of Radicchio, Frissee & Chicory with Crumbled Bleu Cheese,
Candied Pecans & Cranberries - Light Pink Peppercorn & Guava Vinaigrette*

Entrée Selection

(Please Choose 3 - NO PRE-COUNTS NECESSARY.)

Tableside Wine Service with Entrée

8oz Filet Mignon - Bordelaise Sauce

Garlic Roasted Mashed Potatoes & Seasonal Vegetables

8oz Lobster Tail - Crab Stuffing

*Served with *Wild Rice & Seasonal Vegetable*

Chilean Sea Bass

Chilean Sea Bass Pan seared topped with a Mango Jalapeno Glaze

*Served with *Wild Rice & Seasonal Vegetable*

French Breast of Chicken Filled Prosciutto, Asparagus & Asiago Cheese

Topped with a Porcini Mushroom Demi-glaze

*Served with *Wild Rice & Seasonal Vegetable*

Vegetarian (Vegan) Selection upon Request

Grilled Eggplant Rolletini Filled with Grilled Asparagus

Over a bed of Lentils & Vegetables Topped with Roasted Tomatoes

Delectable Desserts

Traditional Tiered Wedding Cake

Viennese Display

Assorted Italian Mini Pastries, Cookies & 4 Sliced Cakes

Candy Sweet Treats

*Candied Jellies, Rock Candy, Salt Water Taffy, Mini Chocolates, Fudge Squares,
Cake Pops, Mint Sticks*

Espresso Station with Biscotti / International Cordials served in Chocolate Cups

Freshly Brewed Colombian Coffee and Herbal Tea Service

**180 guests or more garlic roasted mashed potatoes with all entrees*

2020-2021