

Hors D'oeuvre Menus

at The Grand Ballroom STL



4300 Hoffmeister Ave.
St. Louis, MO 63125 • 314.638.6660
info@orlandogardens.com
orlandogardens.com

Catering and Event Design

Hors D'oeuvre Menu #1

Toasted Cannelloni Bites

tubular pasta stuffed with tender seasoned beef, cut into bite-size pieces, breaded and deep fried, dusted with parmesan cheese and served with marinara sauce for dipping

Southern Fried Chicken Bites

tender chicken bites tossed in our special seasonings and fried until golden brown with your choice of dips (choose 2):

Buffalo • Honey Mustard • Teriyaki • Barbecue • Ranch • Honey Garlic

Sicilian Meatballs Marinara

mini Italian meatballs served in Orlando's rich homemade marinara sauce

Buffalo Chicken Tortillas

breast of chicken folded into spicy buffalo seasoned infused cream cheese, wrapped in spinach, sun dried tomato, or white flour tortillas and cut into bite-size spirals

Hummus B'Tahini V, VG

traditional hummus spread accented with toasted sesame and served with mini naan flatbread

Fresh Crudités and Dip GF, V, VG

a dramatic display of fresh vegetables such as yellow squash, zucchini, mushrooms, cauliflower, broccoli, red bell pepper, and grape tomatoes, accompanied by red pepper and buttermilk ranch dips

Orlando's Cheese and Salami Display GF

assorted domestic cheeses and cubes of Italian salami served with assorted crackers

...add one of these to accent your menu! (based on two per person)

Grilled Shrimp GF

marinated in flavorful spices, grilled and served with a rich remoulade sauce
\$3.50 per person

Miniature Beef, Turkey and Ham Sandwiches

served on small rolls with mayonnaise and Dijon mustard on the side
\$6.50 per person

Grilled Tenderloin Display GF

Sliced tenderloin beautifully displayed and served with slider rolls, horseradish cream and roasted garlic mayonnaise
\$13.50 per person

Raspberry Barbecued Shrimp GF

shrimp wrapped in bacon and grilled with a raspberry barbecue glaze
\$5.00 per person

Feta Pepper Tartlets V

a creamy blend of artichoke and feta cheese finished with a sweet and spicy peppadew pepper
\$3.00 per person

Fruit Kabobs GF, V, VG

strawberry, honeydew, cantaloupe, & pineapple skewers
\$4.00 per person

Tempting Treats Trays V

Chocolate Chip Cream Cheese Brownies
Goosey Butter Bites
Cranberry Blondies
Chocolate Dipped Strawberries
\$3.00 per person (2 per person - minimum 25 people)

Boursin Fig Flowers V

rich Boursin cheese with a fig glaze in a phyllo shell
\$3.50 per person

Chocolate Bacon Skewers

\$3.50 per person

Decadent Delights Trays V

Mini Smores
Mango Raspberry Cheesecakes
Salted Caramel Tollhouse Cookies
Turtle Cheesecake Shots
Chocolated Dipped Strawberries
\$6.00 per person (2.5 per person - minimum 25 people)

Pricing on page 7

GF = gluten free (without the crackers, breads, etc.)

VG = vegan (without the dips)

V = vegetarian (may include dairy)

Hors D'oeuvre Menu #2

Select 4 :

Chicken Cordon Bleu Croquets

chicken, ham and Swiss cheese rolled into balls, breaded and deep fried until golden served with burre blanc dipping sauce

Pistachio Encrusted Salsicce Lollipops

homemade Italian Sausage encrusted with crushed pistachios and served on a lollipop stick for a unique presentation

Asian BBQ Chicken Sate

skewered marinated and chargrilled Filipino-style in a tangy banana soy glaze

Spinach Paninos V

miniature bread bowls stuffed with a herb spinach cream and garnished with a sun-dried tomato bloom

Artichoke Parmesan V

a rich spread of artichoke hearts and parmesan cheese served on garlic toasted baguettes

Southern Fried Chicken Bites

tender chicken bites tossed in our special seasonings and fried until golden brown with choice of dips (choose 2):
Buffalo • Honey Mustard • Teriyaki • Barbecue
Ranch • Honey Garlic

Toasted Canneloni Bites

tubular stuffed pasta, breaded and deep fried served with marinara sauce for dipping

Sicilian Meatballs Marinara

bite-sized Italian meatballs served in our rich homemade marinara sauce

Chipotle Peach Chicken Skewers

skewered chicken caramelized with a glaze made with grilled peaches and just a hint of chipotle pepper

Forest Mushroom Strudel V

domestic mushroom duxelle spread onto puff pastry, then rolled, cut into spirals and baked

Sicilian Chicken Spedini

skewered chicken breaded with Italian bread crumbs, topped with a light lemon garlic butter and served with Italian salsa

Asiago Cheese Puffs V

fried pâte à choux dough blended with imported Asiago cheese...a crispy crust with a soft cheesy inside, served with marinara sauce

Select 3:

Buffalo Chicken Tortillas

chicken folded into buffalo sauce infused cream cheese, wrapped in tortillas and cut into bite-size spirals

Lime Jackfruit Carnitas GF, V

with avocado and sour cream on tortilla crisp

Mini Mojo Pork Taco GF

one-bite mini crispy taco shells filled with pulled pork marinated in a garlic, cumin and citrus mojo sauce, finished with jicama slaw

Roasted Eggplant & Red Pepper GF, V Ricotta Crostinis

Tuscan Tomato Bruschetta V

a crisp baguette topped with Roma tomato, Buffalo mozzarella, fresh basil, and drizzled with virgin olive oil

Twisted Deviled Eggs GF, V

three twists on an old classic:
Avocado with Pico de Gallo, Spicy Buffalo, and Bacon Ranch

Antipasto Bruschetta

crostini with Boursin cheese, diced salami, tomatoes, olive tapenade with a balsamic syrup drizzle

Boursin Cheese Soufflé V

miniature Boursin cheese soufflés in a panko crust garnished with red grape relish

California Rolls Assortment GF

vegetarian rolls (cucumber, carrot, red pepper), avocado crab, and Tobiko Japanese caviar with soy sauce, ginger, and wasabi

Orlando's Cheese and Salami Display GF

assorted domestic cheeses and cubes of Italian salami served with assorted crackers

Fresh Fruit and Berry Display GF, V, VG

an assortment of seasonal fruits and berries elegantly displayed

Orlando's Domestic Cheese Display GF, V

domestic cheeses dramatically displayed and garnished with fresh grapes and strawberries, served with an assortment of crackers and flat breads

Fresh Crudités and Dip GF, V, VG

a dramatic display of fresh yellow squash, zucchini, mushrooms, cauliflower, broccoli, red bell pepper, and grape tomatoes, accompanied by red pepper and buttermilk ranch dips

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Hors D'oeuvre Menu #3

Select 4:

Rolling Mac & Cheese V
traditional macaroni and cheese rolled into balls, breaded and deep fried into golden spheres of cheesy delight

Orange Ginger Chicken Sate GF
with sweet citrus and spicy ginger glaze

Buffalo Chicken Paninos
miniature bread bowls fill with a creamy cheese and buffalo spiced chicken

Habanero Lime Chicken GF
seared with a zesty honey lime habanero sauce, skewered and served chilled on a lime garnished tray

Arancini de Riso V
creamy risotto rolled with Asiago cheese, breaded and deep fried, served with marinara sauce for dipping

Grilled Cheese Burger Sliders (add \$1.00)
grilled mini burgers with a Boursin cheese spread and topped with a skewered grape tomato and dill pickle chip for a festive presentation

Smoked Chicken Empanada
tender smoked chicken breast in a flaky pastry with roasted corn and bell peppers

Dim Sum
traditional pork "pot-stickers" served with a Thai chili dipping sauce (a vegetarian version is also available)

Pork Egg Rolls
filled with Asian vegetables and pork, deep fried until golden brown served with sweet and sour sauce

Prosciutto Asparagus
tender asparagus wrapped in a thin layer of prosciutto with Asiago cheese, and baked in a blanket of phyllo pastry dough

French Onion Gruyere Tart V
caramelized onion jam baked with Gruyere cheese in a pastry shell

Chimichurri Beef Skewers GF (add \$2.00)
skewered tenderloin bites topped with house made chimichurri sauce

Assorted Flat Breads
mini flatbreads with your choice of topping: buffalo chicken, Italian sausage, or confetti vegetable and finished with a melted Italian cheese blend

Chorizo Stuffed Jalapeno Poppers

Louisiana Chicken Wings GF
deep fried chicken wings tossed in our own blend of Louisiana hot sauce not too mild or too spicy—just right—served with ranch dip

Paella Stuffed Mushrooms V, VG

Italian Sausage Stuffed Mushrooms GF

Select 3:

Fire Roasted Vegetables GF, V, VG
asparagus, mushrooms, red pepper, zucchini and yellow squash, marinated, roasted and colorfully displayed served with red pepper and buttermilk dips (

Boursin Shrimp Soufflé
with a panko crust and finished with roasted red pepper pesto

Antipasto Display GF
a bountiful display of Italian cheeses, Genoa salami, green and black olives, pepperoncini, and balsamic marinated artichokes served with sliced baguettes

Everything Bacon Skewers GF
"everything" seasoning (similar to everything bagel) encrusted bacon

Smoked Salmon Blini
mini buckwheat pancake topped with smoked salmon garnished with crème fraiche and chives

Gourmet Cheese Fondue GF, V
a presentation of vegetables and cheese, a specially selected blend of cheeses melted with a touch of Chardonnay and served with fresh asparagus, yellow squash, mushrooms, broccoli, cauliflower, red peppers and chunks of freshly baked French bread and includes vegan sun-dried tomato dip

Grilled Shrimp GF
marinated in flavorful spices, grilled and served chilled with a rich remoulade sauce

Sesame Seared Tuna Canape
sesame encrusted Ahi tuna served on a crispy won ton with wasabi aoli and pickled ginger

Prosciutto Wrapped Mozzarella GF
with balsamic syrup drizzle

Edamame and Pea Hummus Canapes GF, V, VG
served in cucumber cups and garnished with roasted tomato

Veggie Shots GF, V
a dollop of our roasted red pepper dip in the bottom of a cylindrical shot glass then finished with a carrot stick, yellow squash, red pepper and a spear of asparagus

Bruschetta Presentation GF, V
Select 3:
•Hummus B'Tahini •Olive Tapenade
•Red Pepper Pesto •Feta Artichoke
•Roasted Tomato Balsamic
•Curry Almond and Roasted Eggplant Hummus
with caramelized onion herb focaccia crostini, sliced baguettes and gluten free crostini for spreading

Charcuterie Presentation GF
an assortment of cheeses and cured meats garnished with cornichon, pickled onions, olives, and peppers, served with sliced baguettes, lavash, crackers, blackberry Dijon and whole grain mustard

Grilled Lemon Pepper Snow Pea Shrimp GF
skewered on knotted bamboo

Mediterranean Beef Sandwich
freshly baked focaccia bread filled with roast beef, Asiago mayonnaise and flavorful olive tapenade

Three Little Pigs Sliders
mini sandwiches with roast pork, honey ham and smoked bacon served with grilled peach chipotle jam

Tuscan Chicken Sandwiches
grilled chicken breast with fresh sliced tomato and mozzarella cheese with basil Asiago mayonnaise on home-made caramelized onion focaccia bread

Cabrese Skewers GF, V
balsamic marinated grape tomato skewered with basil and fresh buffalo mozzarella

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Signature Stations

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Grazing Station

Includes:

Gourmet Cheese Fondue V

a presentation of vegetables and cheese,
a specially selected blend of cheeses melted with a touch of Chardonnay and serve with fresh asparagus, yellow
squash, mushrooms, broccoli, cauliflower, red peppers and chunks of freshly baked French Bread.
Includes sun dried tomato dip (vegan)

Select 2:

Pistachio Encrusted Salsicce Lollipops

homemade Italian Sausage encrusted with crushed Pistachios
and served on a lollipop stick for a unique presentation

Toasted Canneloni Bites

tubular stuffed pasta, breaded and deep fried
served with marinara sauce for dipping

Asian BBQ Chicken Sate

skewered marinated and chargrilled Filipino-style in a
tangy banana soy tomato glaze

Forest Mushroom Strudel V

domestic mushroom duxelle spread onto
puff pastry, then rolled and cut into spirals and baked

Spinach Paninos V

miniature bread bowls stuffed with a herb spinach cream and
garnished with a sun dried tomato bloom

Sicilian Chicken Spedini

skewered chicken breaded with Italian bread crumbs, topped with
a light lemon garlic butter and served with Italian salsa

Artichoke Parmesan V

a rich spread of artichoke hearts and parmesan cheese
served on garlic toasted baguettes

Asiago Cheese Puffs V

fried pâte à choux dough blended with imported
Asiago cheese...a crispy crust with a soft cheesy inside,
served with marinara sauce

Select 2:

Antipasto Bruschetta

crostini with Boursin cheese, diced salami, tomatoes,
olive tapenade with a balsamic syrup drizzle

Boursin Cheese Soufflé V

miniature Boursin cheese soufflés in a panko crust garnished
with red grape relish

Orlando's Cheese and Salami Display GF

assorted domestic cheeses and cubes of Italian sausage
served with assorted crackers

California Rolls Assortment GF

Vegetarian Rolls (cucumber, carrot, red pepper),
Avocado Crab, and Tobiko Japanese Caviar with soy sauce,
ginger, and wasabi

Roasted Eggplant & Red Pepper GF, V Ricotta Crostinis

Fresh Fruit and Berry Display GF, V, VG
an assortment of seasonal fruits and berries elegantly displayed

Tuscan Tomato Bruschetta V

a crisp baguette topped with a slice of balsamic marinated Roma
Tomato, Buffalo Mozzarella, and fresh basil

Orlando's Domestic Cheese Display GF, V

domestic cheeses dramatically displayed and garnished with fresh grapes
and strawberries, served with an assortment of crackers and flat breads

Sweet Additions

Tempting Treats Trays V

Chocolate Chip Cream Cheese Brownies
Goopy Butter Bites
Cranberry Blondies
Chocolate Dipped Strawberries

\$3.00 per person (2 per person - minimum 25 people)

Decadent Delights Trays V

Mini Smores
Mango Raspberry Cheesecakes
Salted Caramel Tollhouse Cookies
Turtle Cheesecake Shots
Chocolate Dipped Strawberries

\$6.00 per person (2.5 per person - minimum 25 people)

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Classic Station

Select 1:

Turkeytini

We start with an elegant martini glass (disposable),
add one shot of homemade sage dressing,
one shot of roast turkey and gravy
and finish with a toothpick of cranberries as a garnish.
The perfect comfort cocktail!

Fiesta Fajita Station GF

Chicken and Steak grilled with peppers and onions at
the station, served with house made salsa roja, corn and
black bean salsa, sour cream, green onions, jalapenos
and cheddar cheese. Offered with flour tortillas. Gluten
free corn tortillas available upon request

Ramen Noodle Bar V, VG

Chef adds your choice of Miso chicken or vegetable
broth to a bowl of ramen noodles.

Guests can customize with these fun toppings:
Seasoned Pork Shoulder, Green Onions, Toasted
Sesame Garlic Oil, Hard Boiled Eggs, Bean Sprouts,
Kimchi, Pickled Carrots, Togarashi Seasoning

Asian Stir Fry Station GF, V, VG

Stir fried at the station in a wok, assorted vegetables
with Chicken or Vegetarian served over Jasmine Rice in
small Chinese take out containers
(offered with chop sticks and forks)

Slider Station

Your guests will choose from these mini sandwiches
prepared to order by our chef at the station.

Choose 3

- ◆ Chimichurri beef with cilantro & coriander
- ◆ Roast beef with Kentucky bourbon glaze and caramelized onions
- ◆ Smoked pulled pork with tangy barbecue sauce
- ◆ Korean pork with Kimchi
- ◆ Teriyaki Chicken with grilled pineapple
- ◆ Miso Chicken with Sriracha Aioli
- ◆ Gorgonzola Portabella Mushroom V

Quesadilla Station

Three types of Quesadillas grilled at the station:
Chicken, Steak, and Cheese (V)
with Pico de Gallo, Cheeses, and Jalapenos
offered with Sour Cream, Guacamole, and Salsa

Pretzel Bar V, VG

Fresh Baked Pretzel Bites house-made soft salted pretzel bites served warm with these fun dipping sauces:

- ◆ Cheddar Bacon Ale
- ◆ Chardonnay Cheese Fondue
- ◆ Kentucky Bourbon
- ◆ Honey Mustard
- ◆ Blackberry Dijon
- ◆ Spicy Buffalo

Mac & Cheese Cakes

Zwickel Lager, Smoked Gouda and Cheddar Mac cake
breaded with panko crumbs, pan fried at the station and
finished with pork belly ribbons
and a maple bacon syrup drizzle

Mac and Cheese Martinis v

a childhood favorite but not exactly how Mom used to
make it. We blend gourmet cheeses and tossed in
penne pasta, serve in an elegant martini glass
(disposable) offering guests the following toppings to
customize their Mac and Cheese:

- | | |
|--------------------------|----------------------|
| Crumbled Bacon | Crumbled Cheez-Its |
| Diced Chicken Breast | Roasted Red Peppers |
| Broccoli Florets | Grated Asiago Cheese |
| Scallions | Asparagus |
| Italian Sausage Crumbles | |

Add Shrimp \$1.25 per

Offer Gluten Free Mac \$1.00 per serving provided

Home-Style Mashed Potato Bar

Red-skin mashers topped with guest's choice of
Yankee Pot Roast
Turkey and Gravy
Brussel Sprouts and Bacon
Cream Corn toppings V

Add Mashed Cauliflower for a healthier choice V, VG
for \$1.00 per person

Gourmet Grilled Cheese Station v

Choose Three:

- ◆ Brie Cheese and Walnuts on Cinnamon Raisin Bread
- ◆ Colby Cheese and Sliced Pear on Brioche
- ◆ Smoked Gouda Cheese on Calamata Olive Bread
- ◆ Provolone and Prosciutto on Italian Loaf
- ◆ Boursin and Caramelized Onion on Sun-dried Tomato Bread

Add Roasted Pepper and Roma Tomato Soup V
for

Many of our stations can better accommodate vegans, vegetarians,
and gluten free diets based on choices made, see consultant for more details.

Signature Station

Select 1:

Shaken Not Stirred Salad "Bar" GF, V, VG

This is anything but your typical salad bar!

Set up like a beverage bar (glass rented separately).

Guests are offered three salads to choose from:

The Saki: Japanese soba noodles, Thai peanut Saki dressing, Asian vegetables and char siu pork

The Cosmo: Baby field greens, dried cranberries, haystack mountain goat cheese, roasted sweet corn, sugared almonds and Absolut Cranberry Vodka vinaigrette

The Margarita: Tabasco and tequila chicken breast shredded romaine, roasted red peppers, lime pepper tortilla straw, tomato concasse and cilantro lime vinaigrette.

Our bartender will place these ingredients into a martini shaker to shake them up and then "pour" your salad into either a martini or margarita glass. This is as much fun to watch as it is to eat.

This station is always "shaken, not stirred"!

Gourmet Mac and Cheese Martini Bar V

Guests choose their Mac and Cheese from

Three Cheese, Pesto, or Lobster

Then are offered the following toppings to customize:

Crumbled Bacon	Asparagus
Scallions	Crumbled Cheez-Its
Diced Chicken Breast	Roasted Red Peppers
Broccoli Florets	Grated Asiago Cheese

Italian Sausage Crumbles

Add Shrimp \$1.25 per person

Offer Gluten Free Mac \$1.00 per serving provided

Smashed Potato Martini Bar GF, V, VG

Guests are given a choice of the following toppings to add to their garlic smashed potatoes as our chef prepares individual orders at the buffet and serves them in an elegant martini glass (disposable)

Cheddar Cheese	Crumbled Bacon
Chives	Jalapeno Peppers
Roasted Tomatoes	Mushrooms
Bleu Cheese	Sour Cream
Freshly Ground Pepper	Horseradish

Cavatappi Station V, VG

This chef manned station will offer "made to order" cavatappi pasta (corkscrew shaped) mixed with your choice of sauce:

olive oil basil pesto, Alfredo or marinara sauce

tossed with your choice of the following ingredients

Grilled Chicken	Italian Sausage
Mushrooms	Artichoke Hearts
Roasted Tomatoes	Julienne Vegetables
Black Olives	Parmesan Cheese
Asiago Cheese	Bacon Crumbles

Jalapenos

Street Taco Fusion GF, V, VG

our chef will prepare these unique tacos to order in soft flour tortillas with a gluten free corn tortillas available upon request

Select 3 for your guest to choose from:

- ◆ Mango Mahi Mahi with Jicama Slaw and Pickled Onion
- ◆ Korean Barbecue Chicken with Kimchi
- ◆ Black Bean and Roasted Corn with Avocado Creme
- ◆ Pork Carnitas with Poblano and Red Peppers
- ◆ Barbecue Jackfruit with Caramelized Pineapple

Chicken & Waffle Station

Waffles made at the station served with crispy chicken tenders topped with maple bacon syrup

Taco or Nacho Bar GF, V, VG

A festive station for either soft or hard tacos or nachos! Your guests can prepare their own fiesta masterpiece with their choice of:

Seasoned Ground Beef	Guacamole
Jalapeno Cheese Sauce	Sour cream
Manchego Cheese Sauce	Pico de gallo
Sliced jalapeno peppers	House made Salsa

and a variety of hot sauces.

You can also upgrade your bar with fajita style grilled beef and chicken! (\$1.50)

Carving Station GF

A variety of meats are available for carving stations: (select 2)

- ◆ Top Round of Beef
- ◆ Carved Cherry Smoked Breast of Turkey
- ◆ Smoked Beef Brisket
- ◆ Grilled Chicken Breast
- ◆ Smoked Pork Loin
- ◆ Pork Belly
- ◆ Apple Cider Glazed Ham

Corned Beef (add \$.50 per person)

Roasted Tenderloin Au Poivre (add \$9.50 per person)

served on assorted Bakery Rolls with these condiments:

(select 4)

- | | |
|-----------------------------------|----------------------|
| ◆ Roasted Garlic Mayonnaise | ◆ Dijon Mustard |
| ◆ Smoked Tomato Marmalade | ◆ Horseradish Mousse |
| ◆ Smoky Barbecue Sauce | ◆ Blackberry Dijon |
| ◆ Zesty Asian Orange Ginger Glaze | |

Herb Risotto Martini Bar V, VG

Chef prepares customized risotto to order with guest's favorite toppings, served in an elegant martini glass (glass rented separately)

Grilled Chicken	Italian Sausage
Mushrooms	Artichoke Hearts
Roasted Tomatoes	Julienne Vegetables
Black Olives	Parmesan Cheese
Asiago Cheese	Bacon Crumbles
Jalapenos	Bleu Cheese

Freshly Ground Pepper

Add Shrimp \$1.25 per person

Savory Crepe Station V

Chef hand crafted to order

filled with your choice of savory offerings:

Grilled Chicken with asparagus and Gruyere cheese and balsamic glaze

Fennel Sausage with leeks, apple and goat cheese

Spinach Artichoke with brie cheese and mornay sauce

Burger Sliders GF

(additional \$2.50)

offered on mini fresh bakery buns with these gourmet accompaniments:

American & Swiss Cheeses	Guacamole
Bacon Bits	Sliced Tomatoes
Sliced Pickles	Jalapeno Peppers
Mustard	Mayonnaise
Home Made BBQ Sauce	Ketchup
Dijon Mustard	

Add House Made Chips with Sea Salt
\$1.00 per person

Many of our stations can better accommodate vegans, vegetarians, and gluten free diets based on choices made, see consultant for more details.



All Hors D'oeuvres Packages

include the following amenities:

The menu of your choice

All china cocktail, silver forks, and cocktail napkins

Our courteous event staff

and

Four hours of continuous open bar service

Your guests will enjoy an unlimited supply of their favorite mixed drinks, beer, wine and soft drinks. Included are bottled Bud Select, Bud Light Beers, Schlafly Pale Ale, O'Doul's, Pinot Grigio, Cabernet Sauvignon, and White Zinfandel wines, House brand gin, rum, Scotch, bourbon, vodka, tequila, and amaretto, sodas, mixers, condiments and glassware

Weddings receive a complimentary champagne toast in fluted glasses for your bridal table

Hors D'oeuvre Menu #1
\$50.00 per person

Hors D'oeuvre Menu #2
\$55.00 per person

Hors D'oeuvre Menu #3
\$63.00 per person

Signature Stations
\$65.00 per person

All prices based on a *four-hour event

***Additional hours available see upgrade pricing for details**

**See your catering consultant for possible substitutions
or to design a customized menu!**

All prices listed are subject to an 22% service charge and applicable sales tax
Prices subject to change unless under contract
Facility rental fee not included in the price

Wedding ceremony pricing available at additional cost

Additional services and upgrades available!

See our Lasting Impressions and Available Options pages for more details