

2012 Romance Wedding Package

Five Hour Wedding Reception includes Open Bar with Call Brand Liquor, Butler-passed Chardonnay and Cabernet upon arrival, Cocktail Hour with Four Butler-passed Hors d'oeuvres and Grand Display, Champagne Toast, Appetizer, Salad, Entrée, Wine Poured Tableside During Dinner, Customized Wedding Cake, Complimentary Finger Desserts, Coffee and Hot Tea.

Display

Imported & Domestic Cheese Garnished with Fresh Fruit and Seasonal Berries

Hors D'oeuvres (select four)

HOT

*Crab Stuffed Mushrooms
Pigs in a Blanket
Quiche Lorraine
Brie & Raspberry in Phyllo
Sesame Chicken with Thai Chile Sauce
Scallops Wrapped in Bacon
Swedish Meatballs
Beef Satay with Peanut Sauce
Curried Chicken Satay with Peanut Sauce
Coconut Shrimp with Orange Horseradish
Asian Pot Stickers with a Sweet Chili Dipping Sauce*

COLD

*Assorted Canapes
Rare Seared Tuna with Wasabi Sauce
Sliced Filet Mignon on Crostini with Horseradish Gorgonzola Aioli
Fresh Mozzarella, Tomatoes and Pesto on Crostini
Tapenade and Herbed Cheese Bruschetta
Chicken and Goat Cheese Rouladen Crostini
Stuffed Cucumber with Smoked Salmon
Roast Beef Pinwheel
Prosciutto Wrapped Shrimp*

Champagne Toast

Appetizers (select one)

*~Seasonal Fruit with Mango Cream~
~Petite Crab Cake with Remoulade Sauce~
~Asian Pot Stickers served with Oriental Dipping Sauce~
~Jumbo Shrimp Cocktail~
~Penne Pasta with Marinara, Pink Vodka or Alfredo Sauce*

Salad (select one)

*~RCC House Salad – Tomato, Cucumber, Red Cabbage and Carrots with Choice of Dressing~
~Caesar Salad – Romaine, Reggiano, Cheese and Focaccia Croutons*

Entrée (select up to two)

- ~Roasted Prime Rib of Beef with Au Jus~*
- ~Grilled Filet Mignon with Merlot Bordelaise~*
- ~Roasted Shoulder Tenderloin of Beef with Wild Mushroom Sauce~*
- ~Chicken Marsala in a sweet Marsala and Mushroom Sauce~*
- ~Chicken Francaise with Lemon Butter Sauce~*
- ~Stuffed Spinach Artichoke Chicken Breast with Roasted Red Pepper Coulis~*
- ~Grilled Salmon Filet with Oriental Glaze and Crispy Leeks~*
- ~Long Island Flounder Stuffed with Lump Crabmeat~*

or

- ~Filet Mignon and Crab Cake Surf & Turf~*

Starch (select one)

- ~Mashed Twice Baked Red Bliss Potatoes~*
- ~Orzo Pilaf~*
- ~Chive Buttermilk Mashed Potatoes~*
- ~Rosemary Roasted Potatoes~*
- ~Garlic Mashed Potatoes~*

Vegetable (select one)

- ~Steamed Asparagus ~*
- ~Julienne Vegetables ~*
- ~Green Beans Almandine~*
- ~California Blend~*
- ~Steamed Broccoli~*

Dessert

- ~Customized Wedding Cake~*
- ~After Dinner Cookies, Brownies & Lemon Drop Bars~*
- ~Tableside offering of Freshly Ground Coffee & Assorted Herbal Teas~*

Five Hours of Open Bar

With Call Brand Liquors

\$109 per person – Adult

\$99 per person – Ages 11-20

\$54.50 per person – Ages 5-10

All Prices subject to 20% Service Charge and 6% Sales Tax