

THAT *Beau* WEDDING



Beau Rivage
RESORT & CASINO • BILOXI

875 BEACH BOULEVARD | BILOXI, MISSISSIPPI 39530 | 228.386.7155 | BEAURIVAGE.COM



Congratulations!

Thank you for your interest in sharing this special time in your life with us at the beautiful Beau Rivage. Our resort is the Mississippi Gulf Coast's premier entertainment resort, where a world of endless possibilities awaits you! Beau Rivage offers guests the experience of an incomparable array of guest activities, enhanced by extraordinary AAA Four Diamond Award hotel amenities and exceptional service. One visit and you'll discover for yourself why Beau Rivage is truly a feeling like no other.

We have assembled some ideas to familiarize you with the magnificence of Beau Rivage for all your wedding needs. Let us orchestrate your event, from the rehearsal dinner, to the ceremony and reception. Finally, join with friends and family as they wish you well with a special "bon voyage" breakfast or brunch. Our Gulf-side settings and elegant ballrooms await your sunset ceremony and evening reception.

Please review the enclosed information and menus, and please let us know if you should have any additional questions or wish to begin planning your event.

Best Wishes,

Michelle Kirn

Catering Sales Manager
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Wedding Guidelines

All weddings at Beau Rivage are held in one of our luxurious ballrooms that can easily accommodate 10 to 1,000 guests. Our Ballroom rental fees vary depending on your food and beverage needs. All food, beverage, audiovisual and floral items must be supplied by Beau Rivage. This includes but is not limited to your wedding cake and all flowers used while at our venue. A non-refundable deposit of 35 percent of the expected invoice total is required to guarantee space. An additional 35 percent is due three months prior. The remaining balance is due 10 business days before your event.

Gulf Front Ceremonies

Surround your guests with the splendor of the Mississippi Gulf on our special events pavilion. Our facilities can accommodate Gulf Front Ceremonies from 35 to 500. Of course an indoor space is always reserved in the event of inclement weather. Gulf Front Ceremonies start at \$2,000 for Pavilion rental.

Contracting Your Event

When we are able to confirm available space, we will forward a letter of agreement reserving the date, time and location. We will hold your date on a tentative basis, at which time we require a signed copy of the letter of agreement and a non-refundable deposit of 35 percent of expected invoice total. Tentative bookings are held for a maximum of two weeks.

Menu Selections

The exceptional menus created by our Executive Chef have been designed to enhance your affair through the culinary excellence synonymous with Beau Rivage. Our Catering Sales Manager will work with you personally to assist you in selecting the menu that is suited to your specific needs.

Guarantees

To ensure the success of your event, it is important that we receive your confirmed attendance 10 business days before the event. This will be considered your minimum guarantee, not subject to reduction. Beau Rivage will set and prepare for 3 percent over the guaranteed number of attendees. Charges will be based on your guarantee or actual attendance, whichever is greater.

Complete Wedding Ceremony Services

At Beau Rivage, we understand and appreciate how truly momentous and special your wedding day will be. Let our talented staff create a wedding fantasy through the variety of services we have available for you.

Floral Designs

Our outstanding Horticulture team, responsible for the daily beauty of Beau Rivage, will work with you to design an arrangement that is uniquely yours. From bouquets and centerpieces to wedding arches and altar plants, our floral services are available for your ceremony and reception. All floral items must be provided by Beau Rivage.

Wedding Accessories and Décor Packages

To further enhance your event, our Catering Manager can provide pricing options for the following amenities and décor items available at Beau Rivage:

- Elegant Linens, Napkins and Chair Covers
- Gilded Chiavari Chairs
- Custom Printed Table Place Cards and Menu Cards
- Specialty Buffet and Bar Spot Lighting and Wall Washes
- "Pin Spot" Table Lighting
- Hand-Carved Ice Sculptures
- Blown Sugar Accent Sculptures

Cakes

Our Executive Pastry Chef will work with you in making the cake of your dreams. You may bring in a photograph of your favorite cake or choose one from the Executive Pastry Chef's portfolio.



Azalea Package

Displays (Select One)

Cheese Display with Cheddar, Swiss, Brie and Pepper Jack Cheeses, Fresh Fruit Garnish, French Baguettes and Carr's Water Crackers
Slices and Chunks of Seasonal Fresh Fruit and Berries
Assorted Garden Picked Seasonal Vegetables with Ranch and Spinach Dips

Cold Hors d'Oeuvres (Select Two)

Spicy Shrimp Crostini Salad • Artichoke Stuffed with Crab Salad • Phyllo Tartlets with Asian Beef Salad • Tomato and Mozzarella
Bruschetta with Olive Salad • Watermelon and Crab Salad • Brie Stuffed Strawberries • Boursin Stuffed Potato with Salmon Caviar •
Orange Hummus over Pita Triangles • Deviled Eggs • Antipasti Skewers

Hot Hors d'Oeuvres (Select Two)

Mini Crab Cakes • Pecan Chicken Tenders • Crawfish Pies • Crab Rangoon • Mini Beef Pies
Mini Chicken Cordon Bleu • Andouille Sausage en Croute • Thai Beef Skewers • Thai Shrimp Spring Rolls • Cashew Chicken Spring Rolls
Mini Pastrami Sandwiches • Raspberry and Almond Brie in Phyllo • Gruyere and Leek Tarts • Mini Cuban Sandwiches
Shrimp Chopstix • Vegetable Spring Roll

Specialty Stations (Select One)

CAESAR SALAD

Romaine Lettuce Tossed with Reggiano Parmesan, Garlic Croutons and Caesar Dressing

CREOLE STATION

Chicken and Andouille Jambalaya, Red Beans, Seafood Gumbo and White Rice with
Jalapeno Corn Bread

*PASTA STATION

Cooked to Order Egg Pastas, Four Cheese Sauce, Oven-Dried Tomato Sauce and Basil Pesto with Light Cream, Vegetable Julienne,
Roasted Garlic, Fine Herbs and Fresh Reggiano

*STIR FRY STATION

Sautéed to Order Beef, Pulled Chicken, Shitake Mushrooms and Crisp Asian Vegetables,
Rice Noodles with Mirin and Hoisin

*CARVING STATION

Inside Round of Beef, Horseradish, Whole Grain Mustard and Petite Rolls

Beverages

Freshly Roasted House Coffee • Freshly Roasted Decaffeinated Coffee • Non-Alcoholic Fruit Punch

\$52 per person plus tax and gratuity

All Hot Hors d'oeuvres will be served at an average of two pieces per person
*There will be an additional Chef's Fee of \$100 per 100 guests for action stations



Camellia Package

Displays (Select One)

Cheese Display with Cheddar, Swiss, Brie and Pepper Jack Cheeses, Fresh Fruit Garnish, French Baguettes and Carr's Water Crackers
Slices and Chunks of Seasonal Fresh Fruit and Berries
Assorted Garden Picked Seasonal Vegetables with Ranch and Spinach Dips
A Chilled Assortment of Grilled and Marinated Vegetables with Tapenade and Creamy Roasted Garlic Dip

Cold Hors d'Oeuvres (Select Two)

Lobster Salad on English Cucumbers • Grilled Scallops with Sweet Chili Sauce and Crème Fraîche • Spicy Tuna Roll with Crispy Carrots
Edamame Crostini • Smoked Duck with Mustard Fruits on Brioche • Kobe Beef Carpaccio • Vodka Cured Olives with Roaring Forties
Cheese • Deviled Quail Eggs with Caviar • Spicy Shrimp Crostini Salad Artichoke Stuffed with Crab Salad • Phyllo Tartlets with Asian
Beef Salad • Boursin Stuffed Potato with Salmon Caviar • Roasted Vegetable and Mushroom Tart with Gruyere
Roasted Vegetable Skewer

Hot Hors d'Oeuvres (Select Two)

White Mushrooms with Lump Crab and Gruyere Glaze • Petite Filet Mignon Wellington • Coconut Shrimp with Sweet Chili Sauce
Hot Crab Dip (Served with Toasted Baguettes) • Mini Crab Cakes • Pecan Chicken Tenders • Crawfish Pies • Crab Rangoon
Mini Chicken Cordon Bleu • Andouille Sausage en Croute • Thai Beef Skewers • Thai Shrimp Spring Rolls • Gruyere and Leek Tarts
Mini Shepherd's Pies • Clams Casino on 1/2 Shell • Mini Cuban Sandwiches • Shrimp Chopstix • Vegetable Spring Roll • Grilled 1/2 Shell
Oysters

Specialty Stations (Select One)

CAESAR SALAD

Romaine Lettuce Tossed with Reggiano Parmesan, Garlic Croutons and Caesar Dressing

CREOLE STATION

Chicken and Andouille Jambalaya, Red Beans, Seafood Gumbo and White Rice with
Jalapeno Corn Bread

*BEAU RIVAGE POTATO BAR

Garlic Mashed Potatoes, Yukon Gold Potatoes and Sweet Potatoes Toppings including Chives, Crème Fraîche, Fried Shallots,
Monterey Jack, Crisp Bacon and Assorted Butters

*PASTA STATION

Cooked to Order Egg Pastas, Four Cheese Sauce, Oven-Dried Tomato Sauce and Basil Pesto with Light Cream, Vegetable Julienne,
Roasted Garlic, Fine Herbs and Fresh Reggiano

*STIR FRY STATION

Sautéed to Order Beef, Pulled Chicken, Shitake Mushrooms and Crisp Asian Vegetables,
Rice Noodles with Mirin and Hoisin

*SAUTÉED SHRIMP

Fresh Jumbo Shrimp Sautéed in Butter, Garlic, White Wine and Parsley, Served with Rice Pilaf

*CARVING STATION

Roast Pork Loin, Au Poivre Sauce, Whole Grain Mustard and Petite Rolls

Beverages

Freshly Roasted House Coffee • Freshly Roasted Decaffeinated Coffee • Non-Alcoholic Fruit Punch

\$64 per person plus tax and gratuity

All Hot Hors d'oeuvres will be served at an average of two pieces per person
*There will be an additional Chef's Fee of \$100 per 100 guests for action stations



Magnolia Package

Cold Hors d'Oeuvres (Select Two)

Display of Cheddar, Swiss, Brie, Port Salut and Boursin Cheeses, Fresh Fruit Garnish,
French Baguettes and Carr's Water Crackers
Slices and Chunks of Seasonal Fresh Fruit and Berries
Assorted Garden Picked Seasonal Vegetables with Ranch and Spinach Dips
A Chilled Assortment of Grilled and Marinated Vegetables with Tapenade and Creamy Roasted Garlic Dip

Cold Hors d'Oeuvres (Select Three)

Anchovy-Wrapped Olive over Roasted Pepper and Tomato Crostini • Asian Duck Salad over Crispy Wonton • Lobster Salad on English Cucumbers • Grilled Scallops with Sweet Chili Sauce and Crème Fraîche • Spicy Tuna Roll with Crispy Carrots • Edamame Crostini
Kobe Beef Carpaccio • Vodka Cured Olives with Roaring Forties Cheese • Deviled Quail Eggs with Caviar • Spicy Shrimp Crostini Salad
Artichoke Stuffed with Crab Salad • Phyllo Tartlets with Asian Beef Salad • Boursin Stuffed Potato with Salmon Caviar
Grilled Shrimp Skewer with Curry Dipping Sauce

Hot Hors d'Oeuvres (Select Three)

Oyster Rockefeller • Grilled Lamb Lollipops • Warm Lobster Medallions with Roasted Corn and Succotash • Blue Lump Crab Cakes with Chipotle Aioli • White Mushrooms with Lump Crab and Gruyere Glaze • Petite Filet Mignon Wellington • Coconut Shrimp with Sweet Chili Sauce • Hot Crab Dip (Served with Toasted Baguettes) • Mini Crab Cakes • Sesame Chicken • Mini Chicken Cordon Bleu • Thai Beef Skewers
Thai Shrimp Spring Rolls • Chicken Saltimbocca Skewers • Gruyere and Leek Tarts • Mini Shepherd's Pies • Grilled Oysters on Shell

Specialty Station (Select Two)

CAESAR SALAD

Romaine Lettuce Tossed with Reggiano Parmesan, Garlic Croutons and Caesar Dressing

CREOLE STATION

Chicken and Andouille Jambalaya, Red Beans, Seafood Gumbo and White Rice with
Jalapeno Corn Bread

*PASTA STATION

Cooked to Order Egg Pastas, Four Cheese Sauce, Oven-Dried Tomato Sauce and Basil Pesto with Light Cream, Vegetable Julienne,
Roasted Garlic, Fine Herbs and Fresh Reggiano

*STIR FRY STATION

Sautéed to Order Beef, Pulled Chicken, Shitake Mushrooms and Crisp Asian Vegetables, Rice Noodles with Mirin and Hoisin

*SAUTÉED SHRIMP

Fresh Jumbo Shrimp Sautéed in Butter, Garlic, White Wine and Parsley

*CARVING STATION

Whole Prime Rib, Horseradish, Whole Grain Mustard and Petite Rolls

Dessert

THE PATISSERIE

Assorted French Pastries and Petit Fours, Red Velvet and Coconut Cakes, Miniature Banana Puddings, Key Lime Tarts

Beverages

Freshly Roasted House Coffee • Freshly Roasted Decaffeinated Coffee • Non-Alcoholic Fruit Punch

\$78 per person

All Hot Hors d'oeuvres will be served at an average of two pieces per person
*There will be an additional Chef's Fee of \$100 per 100 guests for action stations



A La Carte Reception Options

BANQUET CHEESE SELECTIONS

AZALEA

Cheddar, Swiss, Brie and Pepper Jack Cheeses, Fresh Fruit Garnish, French Baguettes and Carr's Water Crackers - \$7 per person

CAMELLIA

Brie, Gorgonzola, Colby Cheddar, Port Salute and Walnut Gourmandise Cheeses, Fresh Fruit Garnish, Assorted Breads and Carr's Water Crackers - \$9 per person

MAGNOLIA

Domestic and Imported Cheese from World-Renowned Cheese Producers, Carr's Water Crackers, French Baguettes, Olive Bread, Fig Cake and Assorted Honeys - \$15 per person

FARMER'S SELECTION

Slices and Chunks of Seasonal Fresh Fruit and Berries - \$7 per person

ISLAND SELECTION

Slices and Chunks of Seasonal Fresh Tropical Fruits and Berries - \$8 per person

FRESH MARKET DISPLAY

Assorted Seasonal Vegetables with Ranch and Spinach Dip - \$7 per person

GRILLED VEGETABLE DISPLAY

A Chilled Assortment of Grilled and Marinated Vegetables with Tapenade and Creamy Roasted Garlic Dip - \$8 per person

SEAFOOD DISPLAY - Display of Fresh Seafood on Ice Served with Cocktail Sauce, Tabasco and Lemon Wedges

Oysters on the Half Shell - \$3 each

Fresh Chilled Shrimp (10 Count) - \$55 per pound

Marinated Crab Claws - \$20 per pound

Florida Stone Crab Claws - \$58 per pound

Chilled Lobster Tails - Market

Fresh Chilled Shrimp - \$35 per pound

King Crab Legs - \$40 per pound

Peel 'n' Eat Shrimp - \$20 per pound

Florida Stone Crab Claws - \$58 per pound

Crabmeat Ceviche - \$22 per pound

ICE CARVINGS - Each piece is hand carved to your specifications - \$350 per block
(The number of blocks required is based on design.)

RECEPTION SPECIALTY STATIONS

*SAUTÉED SHRIMP

Fresh Jumbo Shrimp Sautéed in Butter, Garlic, White Wine and Parsley - \$18 per person

*STIR FRY STATION

Sautéed to Order Beef, Pulled Chicken, Shitake Mushrooms and Crisp Asian Vegetables, Rice Noodles with Mirin and Hoisin - \$13 per person

*PASTA STATION

Cooked to Order Egg Pastas, Four Cheese Sauce, Oven-Dried Tomato Sauce and Basil Pesto with Light Cream, Vegetable Julienne, Roasted Garlic, Fine Herbs and Fresh Reggiano - \$13 per person

CREOLE STATION

Chicken and Andouille Jambalaya, Red Beans, Seafood Gumbo and White Rice with Jalapeno Corn Bread - \$15 per person

*ASIAN SHRIMP STATION

Fresh Jumbo Shrimp Sautéed in Ginger-Lemongrass Aromatic Sauce, Served with Jasmine Rice - \$18 per person

MISSISSIPPI CAVIAR STATION

Mississippi Harvested Hackleback and Paddlefish Caviar, Served with Traditional Garnish - \$35 per person

*Additional Chef's Fee of \$100 per 100 guests for all action stations.

Station prices are based on a minimum of 40 guests and are served for two hours.

Should your minimum guest guarantee fall below this amount, additional service fees will apply.



RECEPTION SPECIALTY STATIONS

SUSHI AND SASHIMI – Display of Sushi and Sashimi with Ginger Root, Wasabi, Soy Sauce and Daikon Radish	\$20 per person
CHEESEBURGER IN PARADISE – Mini Cheeseburgers Served with Lettuce and Tomato, Heinz 57, French Fried Potatoes and Big Kosher Pickles.....	\$11 per person
ASSORTED TAPAS – Mushrooms `a la Grecque, Blue Crab Stuffed Pequillo and Assorted Bocadillos.....	\$7 per person
CAESAR SALAD – Romaine Lettuce Tossed with Reggiano Parmesan, Garlic Croutons and Caesar Dressing.....	\$7 per person
BEAU RIVAGE POTATO BAR – Garlic Mashed Potatoes, Yukon Gold Potatoes and Sweet Potatoes Toppings, including Chives, Crème Fraîche, Fried Shallots, Monterey Jack, Crisp Bacon and Assorted Butters	\$17 per person
DESSERT TABLE – Assorted French Pastries, Mississippi Mud Pie, Cheesecake, Apple Pie, Bread Pudding, Chocolate Mousse, King Cake and Specialty Flavored Coffees.....	\$10 per person
THE PATISSERIE – Assorted French Pastries and Petit Fours, Red Velvet and Coconut Cakes, Miniature Banana Puddings, Key Lime Tarts and Freshly Brewed House Coffee, Decaf and a Selection of Fine Teas	\$9 per person

*RECEPTION CARVING STATIONS

Rotisserie Whole Suckling Pig, Pineapple Soy Sauce, Jamaican Jerk Sauce, Chimichurri and Petite Rolls – serves 100 people.....	\$550
Inside Round of Beef, Horseradish, Whole Grain Mustard and Petite Rolls – serves 100 people	\$650
Whole Roasted Prime Rib of Beef Au Jus, Creamy Horseradish Sauce and Petite Rolls – serves 50 people	\$400
Red Snapper Wrapped in Banana Leaves with Seafood Stuffing – serves 20 people.....	\$225
Roasted Rack of Lamb with Mint Jelly and Petite Rolls – serves 20 people	\$350
Sugarcane Glazed Bone-in Ham, Dijon, Whole Grain Mustards and Biscuits – serves 25 people	\$225
Hickory Smoked Pork Loin with Caramelized Apple Sauce, Mild Dijon and Petite Rolls – serves 20 people.....	\$225
Whole Roasted Turkey Breast Au Poivre and Cranberry Chutney and Petite Rolls – serves 25 people.....	\$225
Classic Italian Porchetta Pork Loin Served with Mustard Fruits and Petite Rolls – serves 20 people.....	\$250
Encrusted Beef Tenderloin with Peppercorns, Wasabi or Horseradish and Petite Rolls – serves 20 people.....	\$350
Kobe Steamship with Petite Rolls – serves 150	\$850
Kurabuta Pork Steamship with Petite Rolls – serves 75.....	\$300
Carved Cured Salmon with Miniature Cocktail Breads – serves 25.....	\$200
Dry Age Triple Sirloin with Petite Rolls – serves 10	\$450

*Additional Chef's Fee of \$100 per 100 guests for all carving stations.

Station prices are based on a minimum of 40 guests and are served for two hours.

Should your minimum guest guarantee fall below this amount, additional service fees will apply.





- Hot Hors D'Oeuvres -

BEAU RIVAGE SIGNATURE SELECTIONS

Oyster Rockefeller • Grilled Lamb Lollipops • Warm Lobster Medallions with Roasted Corn and Succotash
Blue Lump Crab Cakes with Chipotle Aioli - \$6 per piece

White Mushrooms with Lump Crab and Gruyere Glaze • Petite Filet Mignon Wellington • Coconut Shrimp with Sweet Chili Sauce,
New Orleans Style Barbecue Shrimp, Caramelized Asian Shrimp - \$5 per piece

ULTIMATE DIPS

Hot Crab Dip (Served with Toasted Baguettes) - \$5 per person
Cold Smoked Tuna Dip (Served with Toasted Baguettes) - \$5 per person

CLASSIC FAVORITES

Mini Crab Cakes • Pecan Chicken Tenders • Crawfish Pies • Crab Rangoon • Mini Beef Pies • Mini Chicken Cordon Bleu
Andouille Sausage en Croute • Thai Beef Skewers • Coney Island Franks • Thai Shrimp Spring Rolls • Cashew Chicken Spring Rolls
Mini Pastrami Sandwiches • Mini Burgers • Raspberry and Almond Brie in Phyllo • Gruyere and Leek Tarts • Mini Shepherd's Pies
Grilled Oysters on Shell • Mini Cuban Sandwiches • Shrimp Chopstix • Vegetable Spring Roll - \$4 per piece

Spicy Chicken Wings • Mini Chicken Quesadillas • Vegetable Quesadillas • Spanakopita • Egg Rolls with Hot Mustard
Franks in Puff Pastries • Jalapeno Poppers • Shrimp Scampi en Croute • Asparagus Roll Ups • Monte Cristo • Pork Barbecue Biscuits
Breaded Artichoke and Boursin Cheese • Bacon and Tomato Sandwich • Chicken Drumettes - \$3 per piece

- Cold Hors D'Oeuvres -

BEAU RIVAGE SIGNATURE SELECTIONS

Anchovy-Wrapped Olive over Roasted Pepper and Tomato Crostini • Asian Duck Salad over Crispy Wonton - \$6 per piece

Asian Spring Rolls • Lobster Salad on English Cucumbers • Mango Crab Stacks • Grilled Scallops with Sweet Chili Sauce and
Crème Fraiche • Tomato Jam over Marinated Fresh Mozzarella and Herb Crostini • Salmon with Vanilla Oil over Crispy Wonton
Spicy Tuna Roll with Crispy Carrots • Tuna Poke • Steak Tartare over Toast Point • Curried Shrimp Salad, Mango in a Wonton Cup
Edamame Crostini • Peppadew Crostini • Smoked Duck with Mustard Fruits on Brioche • Prosciutto and Melon • Kobe Beef Carpaccio
Forest Mushroom Crostini • Shitake à la Grecque • Bleu Cheese Stuffed Fig with Candied Pecans • Vodka Cured Olives with Roaring
Forties Cheese • Dates Stuffed with Chorizo and Piquillo Peppers • Grilled Vegetable Skewers with Green Tomato Jam
Deviled Quail Eggs with Caviar - \$5 per piece

CLASSIC FAVORITES

Spicy Shrimp Crostini Salad • Artichoke Stuffed with Crab Salad • Phyllo Tartlets with Asian Beef Salad • Crabmeat Tartlets
Smoked Crab Salad with Mango and Tarragon Dressing • Tomato and Mozzarella Bruschetta with Olive Salad
Watermelon and Crab Salad • Brie Stuffed Strawberries • Boursin Stuffed Potato with Salmon Caviar
Orange Hummus over Pita Triangles • Deviled Eggs • Herb Shrimp Crostini • Antipasti Skewers - \$4 per piece

All hors d'oeuvres are served in a minimum order of 50 pieces



– *Plated Dinner Options* –

All plated dinners are served with bakery fresh bread and butter,
freshly brewed house coffee, decaf and a selection of fine teas

Baby Arugula Salad with Strawberries, Toasted Pecans and Balsamic Reduction, Spinach and Shitake Stuffed Chicken Breast, Roasted Vegetables and Chef's Choice of Potato \$41 per person

Buffalo Mozzarella, Red Tomatoes and Marinated Shaved Red Onions, Served with Balsamic Reduction and Olive Oil, Citrus Marinated Double Cut Pork Chop with Peach Chutney, Glazed Sweet Potato, and Seasonal Vegetables \$42 per person

Tossed Garden Greens with Feta Cheese, Cucumbers, Red Onions and Sun-Dried Tomato Vinaigrette, Prime Rib of Beef Au Jus, Twice Baked Potato and Seasonal Vegetables \$45 per person

Caesar Salad with Reggiano Parmesan and Garlic Croutons, Bourbon Glazed Salmon with Butter Sauce, Saffron Risotto, Haricot Verts and Sweet Peppers \$44 per person

Tomato and Red Onion Salad with Herbed Goat Cheese and Bibb Lettuce, Seared Grouper with Herbed Butter Sauce, Garlic Roasted Potatoes and Seasonal Vegetables..... \$43 per person

Spinach Salad with Warm Goat Cheese, Croutons, Caramelized Onions and Balsamic Dressing, Angus Rib-Eye with Parsley Shallot Butter, Horseradish Mashed Potatoes, Roasted Peppers and Seasonal Vegetables..... \$44 per person

Assorted Greens with Poached Pears, Spiced Pecans, Blue Cheese and Port Wine Vinaigrette, Filet Mignon with Port Wine Reduction, Garlic Mashed Potatoes and Grilled Marinated Vegetables \$53 per person

Traditional Spinach Salad with Portobello Mushrooms and Warm Bacon Dressing, Grilled French Breast of Chicken and Marinated Grilled Shrimp Served with Roasted Red Pepper Cream Sauce, Starch and Vegetable Selection \$45 per person

Red and Green Oak Lettuce with Grilled Vegetables and Smoked Yellow Pepper Dressing, Grilled Salmon and Breast of Chicken Served with Mushroom Artichoke Madeira Sauce, Starch and Vegetable Selection..... \$46 per person

Caesar Salad with Reggiano Parmesan and Garlic Croutons, Grilled Rib-Eye Steak with Garlic Roasted Shrimp, Starch and Vegetable Selection \$45 per person

Buffalo Mozzarella, Red Tomato and Marinated Shaved Red Onions with Balsamic Reduction and Olive Oil, Grilled Filet Mignon and Grilled Breast of Chicken Served with Marsala Sauce, Starch and Vegetable Selection..... \$48 per person

Lobster Bisque, Grilled 12oz. New York Strip with Mushroom Reduction, Crab Stuffed Shrimp, Starch and Vegetable Selection \$50 per person

Seasonal Greens with Mandarin Oranges, Julienned Carrots, Shitake Mushrooms, Crispy Wonton and Asian Vinaigrette, Seared Filet Mignon and Grilled Ahi Tuna served with Ginger Soy Reduction, Wasabi Mashed Potatoes and Asian Green Beans..... \$55 per person

Belgium Endive and Hearts of Bibb Lettuce, Sugared Pecans, Herb Goat Cheese and Light Herb Vinaigrette, Grilled Filet Mignon and Steamed Lobster Tail with Merlot Reduction and Drawn Butter, Starch and Vegetable Selection \$75 per person



- Dinner Buffets -

All buffet dinners are served with bakery fresh bread and butter, freshly brewed house coffee, decaf and a selection of fine teas

Masker's Ball

Oysters on the Half Shell

Chilled Shrimp with Cocktail Sauce with Fresh Cut Lemons and Tabasco Sauce

Tomato and Cucumber Salad

Chilled Shrimp and Tortellini Salad

Vegetable Orzo Salad

Southern Potato Salad

Seafood Gumbo

Red Beans and Rice

Jambalaya

Mussels, Garlic, White Wine and Butter

Crawfish Cream with Pasta

Blackened Redfish with Dirty Rice

New York Strips with Wild Mushroom Sauce

Dessert Table: Assorted French Pastries, Mississippi Mud Pie, Cheesecake, Apple Pie, Bread Pudding, Chocolate Mousse and King Cake

\$68 per person

A Taste of Tuscany

Mushroom, Parmesan Cheese and Truffle Salad

Panzanella Salad

Tuscan Table with Assorted Imported Meats and Cheeses and Antipasto Salad

Poached Mediterranean Seafood Salad with Fresh Herbs and Limoncello

Italian Wedding Soup

Veal Medallions with Asparagus and Fontina Cheese

Baked Oysters with Spinach, Parmesan and Pancetta

Braised Pork Osso Bucco Gremolata

Baked Cannelloni with Rosa Sauce

Oven-Dried Tomato and Basil Polenta

Saffron Risotto

Ratatouille

Sautéed Broccolini with Garlic and Olive Oil

Assorted Breads and Grissini

Cheesecake, Cannoli, Tiramisu and Assorted Biscotti

\$70 per person

Buffet prices are based on a minimum of 75 guests and are served for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.





- Bar Prices -

VIP Brands

Crown Royal, Chivas Regal, Jack Daniel's, Tanqueray, Bacardi Light
Absolut, Stolichnaya, Courvoisier VS, Cuervo 1800

Premium Brands

Canadian Club, Dewar's, Jim Beam Bourbon, Beefeater, Bacardi Light,
Smirnoff, Christian Brothers, Cuervo Gold

	Hosted Bar	Cash Bar
VIP Brands	\$7	\$7.75
Premium Brands	\$6	\$6.75
House Wines	\$6	\$6.75
Domestic Beer	\$5	\$5
Imported Beer	\$5.50	\$6
Non-Alcoholic Beer	\$4.25	\$4.75
Soft Drinks	\$3	\$3
Bottled Waters	\$3	\$3

Bartenders \$100 per 100 guests

Cashiers \$50 (Cash Bar Only)

Bar Package Pricing

Bar Package Pricing is available at the following prices for a minimum of 50 guests.
Pricing is on a per person basis. Labor charges will still be applied.

	VIP Bar	Premium Bar
1 Hour	\$20	\$19
2 Hours	\$30	\$25
3 Hours	\$38	\$32
4 Hours	\$45	\$38





- Wine List -

(prices listed are per bottle)

Chardonnay

Forestville - \$27
Sterling North Coast - \$42

Merlot

Forestville - \$29
Pedroncelli - \$36

Champagne

Domaine Ste. Michelle - \$37
Chandon Brut - \$54

Pinot Grigio

Bottega Vineia - \$47

Pinot Noir

Elk Cove - \$64

Moscato

ELIVIO TINTERO D'ASTI - \$44

Cabernet Sauvignon

Forestville - \$29
Guenoc - \$43

Red Blend

Ferrari Carano Sienna - \$61
Cain Cuvee - \$73

- Specialty Bar Options -

Martini Bar

Belvedere, Skyy, Ketel One and Absolut Mandarin Vodkas
Bombay Sapphire, Tanqueray, Tanqueray 10 and Beefeater Gins
\$9 per drink

Manhattan Bar

Crown Royal, Jim Beam, Jack Daniel's Single Barrel, Maker's Mark, Canadian Club,
Chivas Regal, Dewar's
\$8 per drink

Tropical Bar

Doctor Funk, Tonga Punch, Potted Parrot, Funky Monkey, 'The Classic' Mai Tai
\$9 per drink

- International Coffee Station -

\$10 per drink

A Selection of Exotic Coffee Drinks,
including Toppings of Whipped Cream, Chocolate Shavings, Orange Peel and Cinnamon Sticks

Italian Coffee ~ Sambuca
Swiss Coffee ~ Vandermint
Baileys Irish Cream and Coffee

Mexican Coffee ~ Kahlúa
Irish Coffee ~ Irish Whiskey
French Kiss ~ Grand Marnier and Courvoisier



