

Shower Package ONE

Four-hour space reservation

Butler style nonalcoholic fruit punch cocktail as guests arrive

Roast coffee, Tazo tea and soft drinks

Lunch service

Two Hors d' oeuvres

Salad

Entrée served with vegetable and starch

Fresh rolls and butter

Custom design sheet cake with vanilla gelato

White full-length table linens and napkins

Complimentary centerpiece: Mirror with three votive candles

\$25

Belyedere

HORS D'OEUVRES choice of two

Chicken & Portobello crostini, crumbled goat cheese & balsamic syrup
Corgonzola, apple smoked bacon & honey on crostini
Petite Italian meatball in marinara sauce
Spinach, artichoke & feta cream cheese crostini
Vine ripe tomato bruschetta

SALADS choice of one

The Belvedere fresh mozzarella, roma tomato, pickle Bermuda onions, roasted red peppers, hearts of palm over sprigs of baby lettuces, balsamic vinaigrette

Confetti spring mix and spinach, black beans, queso fresco, pumpkin seeds, pico de gallo, tortilla strips, roasted corn, diced red onion, roasted poblano ranch

Classic Caesar crisp romaine lettuce tossed in Caesar dressing, asiago crostini

Mixed Greens, romaine, strawberries, peaches, Humboldt fog, tarragon-mustard vinaigrette

Spinach & Arugula, French brie, candied pecans, sun-dried tomato, pesto vinaigrette

Waldorf medley of baby greens & romaine, granny smith apples, candied walnuts, Maytag blue cheese, apple cider vinaigrette

Baby Kale toasted pinenuts, shaved ricotta salata, pomegranate seeds, pomegranate dressing

Watermelon & Arugula feta cheese, pistachios, honey lemon vinaigrette

STARCH choice of one

Pesto roasted red skin potato. Rosemary roasted Russian fingerlings. Rice pilaf. Wild mushroom risotto.
Brie potato gratin. Yukon gold smash potato (cheddar, green onion & bacon). Truffle and parmesan mash potato.
Roasted garlic and parmesan mash. Asiago potato tart.

VEGETABLE choice of one

Sautéed green bean and carrot duet. Green beans with tomato-basil relish. Seasonal vegetables. Honey glazed carrots.
Roasted green bean, carrot, brussel sprouts, and corn
Asparagus, Patty Pans, Haricot Verts or Tri Color Baby Carrots \$2 additional

Belvedere

MAIN ENTREES

Chicken Rosemary Veloute

Breast of chicken topped with our fresh rosemary pan sauce

Lemon Chicken

Pan roasted chicken breast served with a lemon broth

Prosciutto Chicken

Amish breast of chicken wrapped with prosciutto di parma and served with a chicken broth reduction

Stuff Chicken Breast

Chicken breast stuffed with fresh spinach, medley of mushrooms, red onion and parmesan. Served with a garlic cream sauce

Turkey Medallions

Duets of tender roasted turkey breast wrapped with apple smoked bacon served with a cranberry orange demi

Rosemary Roasted Pork Loin

Sliced pork loin roasted with fresh rosemary and served with a port aujus

Herb Roasted Salmon

Roasted Norwegian salmon with a dill butter sauce

Parmesan Encrusted Whitefish

Fresh filet of whitefish encrusted with parmesan cheese, chive beurre blanc sauce

Belyvedere

Shower Package TWO

Four- hour space reservation

Butler style nonalcoholic fruit punch cocktail as guests arrive

The Belvedere's red and white wine service during lunch

Roast coffee, Tazo tea and soft drinks

Lunch service

Soup or pasta

Salad

Entrée served with vegetable and starch

Fresh rolls and butter

Custom design sheet cake with vanilla gelato

White full-length table linens and napkins

Complimentary centerpiece: Mirror with three votive candles

\$27

Belvedere

Soups

Escarole and white bean
Cream of chicken with wild rice
Cream of roma tomato with petite bruschetta
Creamy yukon gold potato with apple smoked bacon and crispy leeks
Roasted butternut squash drizzled with nutmeg sour cream and green onions
Wild mushroom bisque
Lemon chicken quinoa
Minestrone with ditalini pasta
Chicken tortilla

Pastas

Farfalle in a creamy tomato vodka sauce, parmesan and fresh basil
Orecchiette fresco with roasted garlic, spinach, basil and olive oil
Penne rigatte tossed with fresh cherry tomato, basil and parmesan
Rigatoni with a hearty beef bolognese

Salads

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Starch

Pesto roasted red skin potato. Rosemary roasted Russian fingerlings. Rice pilaf. Wild mushroom risotto. Truffle and parmesan mash potato
Brie potato gratin. Asiago potato tart. Yukon gold smash potato (cheddar, green onion & bacon). Roasted garlic and parmesan mash.

Vegetable

Sautéed green bean and carrot duet. Green beans with tomato-basil relish. Seasonal vegetables. Honey glazed carrots.

Roasted green bean, carrot, brussel sprouts, and corn

Asparagus, Patty Pans, Haricot Verts or Tri Color Baby Carrots \$2 additional

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