

Wedding Package

Six-hour reception

Five-hour open premium bar
Roast coffee, Tazo tea and soft drinks

Butler champagne as guests arrive during cocktail hour

Passed hors d'oeuvres service
choice of three

Belvedere's red and white wine service during dinner to all of your guests

Four course individually plated dinner

Soup or pasta
Salad
Entrée with starch and vegetable
Fresh rolls & butter

Custom designed wedding cake served with crème anglaise and fresh berries for dessert

White full-length custom guest table linens and napkins

White floating candle in a glass cylinder vase, 3 votive candles,
rose petal sprinkling at each guest table

Private bridal suite with champagne and water service all evening

Complimentary chef's tasting for two prior to your wedding day

A special event coordinator to guide you through the planning process and help with your every need

Pricing	Saturday
January	\$46.20
February thru April	\$52.80
May thru December	\$66

For choice menus please add \$5 per person

Belvedere

Cocktails & Hors d'oeuvres

REFRESHMENT SELECTIONS

Five-hour premium bar package

Absolut, Titos, Stolli Raspberry, Tanqueray, Beefeater, Jack Daniels, Captain Morgan, Bacardi, J&B, Jose Cuervo, Canadian Club, Dewar's, Seagram's V.O., Seagram's 7, Jameson's Whiskey, Kahlua, Bailey's, Jim Beam, Miller, MGD, Heineken, Amstel, Corona, Belvedere Selection of Wines, Roast coffee, Tea, Soft drinks & Mixers

Upgrade to a Top Shelf Bar Package for \$7 additional per person

Belvedere / Grey Goose / Bombay Sapphire / Crown Royal / Patrón / Black Label / Chivas / B&B / Grand Manier Sambuca Romana / Courvoisier / Bailey's / Campari / Disaronno / Kahlua / Hennessy / Frangelico

HORS D 'OEUVRES choice of three

Deviled egg, apple smoked bacon & chive
Italian sausage & pepper skewers
Mini red skin potato skin, apple smoked bacon, aged cheddar & sour cream
Gorgonzola, apple smoked bacon & honey on crostini
BLT Tartlet, bacon, leeks, tomato & chihuahua cheese
Mini mac & cheese with crispy bacon
Asian pork pot sticker with dim sum sauce
Bacon wrapped jalapeno chicken, buttermilk ranch dipping
Fennel sausage & spinach stuff mushrooms
Chicken & Portobello mushroom crostini, crumbled goat cheese & balsamic syrup
Smoked chicken, apple and brie quesadilla
Teriyaki beef & shitake mushroom satay
Italian arancini with marinara
Mini burger, aged cheddar, tomato on a waffle fry
Petite Italian meatball in marinara sauce
Clam fritter with tartar sauce
Spinach, artichoke & feta cream cheese crostini
Baby pear gorgonzola, sweet chili & chive
Spanakopita
Grape lollipop, lemon scented goat cheese, pistachio crust
Black bean and chihuahua cheese quesadilla, avocado crème
Fig & mozzarella with lemon essence
Crispy polenta with wild mushroom ragout & chive
Mini grilled cheese sammy with tomato bisque
Mushroom and brie tartlets
Pesto tortellini & cherry tomato skewer
Greek salad cucumber cup
Beggars' purse with brie & raspberry preserves
Veggie spring roll- sweet & sour sauce
Vine ripe tomato bruschetta, fresh basil & EVOO

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pricing is subject to change without notice

Valet, tax and service charge are additional

Accompaniments

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

Pasta

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

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

Boston Lettuce Caprese red and yellow grape tomatoes, fresh mozzarella and basil

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Entrée Selections

POULTRY

Chicken Marsala

Mushroom demi-glace, truffle parmesan mashed potato, sautéed green beans

Chicken Rosemary Veloute

Breast of chicken topped with our fresh rosemary pan sauce, asiago potato tart, baby glazed carrots

Lemon Chicken

Pan roasted chicken breast with a lemon broth, roasted garlic mashed potatoes, tomato basil green beans

Prosciutto Chicken

Breast of chicken wrapped with Parma prosciutto, chicken broth reduction, rosemary fingerling potatoes, seasonal vegetables

Stuffed Chicken Breast

Chicken breast stuffed with fresh spinach, medley of mushrooms, red onion and parmesan, garlic cream sauce, asiago potato tart, buttered carrots

Chicken Adobo

Arline chicken breast in adobo, roasted fingerling potatoes, green beans and corn tomato relish **\$4 more per person**

Turkey Medallions

Duet of tender roasted turkey breast wrapped with apple smoked bacon, cranberry orange demi, mashed potatoes, roasted brussel sprout, carrot, asparagus and corn medley

PORK

Rosemary Roasted Pork Loin

Port aujus, roasted red skin potatoes, haricot verts

Pork Belly

Braised pork in apple cider and veal broth, orange spaetzle, curried glazed baby carrots **\$10 more per person**

FRESH FISH

Herb Roasted Norwegian Salmon

Lemon dill butter sauce, garlic parmesan mashed potato, grilled vegetables

Parmesan Encrusted Whitefish

Fresh Filet of whitefish encrusted with parmesan cheese, chive beurre blanc sauce, roasted red skin potatoes, sautéed green bean

Dover Sole Meunier

Sole fillet with gnocchi de patate, grilled broccolini, clarified butter with parsley and lemon **\$8 more per person**

Blackened Salmon

Pan roasted salmon served with rice croquettes, broccolini, mango relish

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BEEF

Thinly Sliced Prime Rib of Beef

Three beautifully slices of prime rib of beef, pan roasted aujus, brie potato gratin, asparagus and carrots
\$12 more per person

Roasted Prime Rib of Beef

Aged for tenderness, roasted with our herb kosher salt crust, aujus, creamed horseradish, mashed potatoes, sautéed green beans **\$12 more per person**

Grilled Rib-eye

Roasted cipollini reduction, asiago potato tart, roasted asparagus **\$12 more per person**

Filet Mignon of Beef

Porcini mushroom reduction, dauphine potato, roasted brussel sprout, carrot, asparagus and corn medley **\$20 more per person**

Filet Mignon of Beef

Boursin fondue, asiago potato tart, baby glazed carrots **\$20 more per person**

Braised Beef Short Ribs

Braised in veal broth and mirepoix served with potato croquettes and grilled asparagus **\$20 more per person**

DUETS

Petite Filet Mignon & Chicken

Beef broth reduction truffle parmesan mashed potato, grilled asparagus **\$16 more per person**

Petite Filet Mignon & Shrimp

Thyme scented demi-glace and lobster beurre blanc, brie potato gratin, seasonal vegetables **\$22 more per person**

Wedding Cake

Custom design wedding cake served with crème anglaise with fresh berries

Baking Institute

www.thebakinginstitute.com

Delicity Cakes

www.delicitycakes.com

Oak Mill Bakery

www.oakmillbakery.com

*Oak Mill Bakery now requires \$25 for a cake tasting

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