

WEDDING PACKAGES



\$110

4 Hour Hosted Bar

Top shelf brand liquor, domestic, imported and draft beer, house wine, soft drinks and mixers

Delicious Assortment of Butlered Hors d'oeuvres to Include:

- Smoked salmon and capers on pumpernickel
- California rolls or vegetarian rolls
- Goat cheese and smoked chicken lollipop
- Snow crab salsa and sour cream in a tulip cup

Display of Crudités with Dipping Sauce

Display of Imported and Domestic Cheeses

Elegant Seated Dinner Featuring Your Choice of:

- Buffalo mozzarella, hydroponics red and yellow tomatoes, basil, aged balsamic vinegar, extra virgin olive oil atop hand picked field greens
- Duet of veal tenderloin and Chardonnay poached jumbo shrimp
- Yukon potato and leek flan
- Vegetable of the day

or

- Parmesan crusted traditional caesar salad
- Filet of Beef Wellington with truffle jus
- Roasted red bliss mushroom potatoes
- Vegetable of the day

or a buffet of:

- Tossed spring green salad with assorted dressings, croutons, mushrooms, onions, tomatoes and shredded cheese
- Spinach and arugula salad with sun dried cranberries, balsamic glazed red onions, candied pecans, gorgonzola and a balsamic vinaigrette
- Display of seasonal fruits and berries
- Display of crudités
- Caribbean style ceviche
- Chef carved prime rib of beef au jus
- Crab stuffed chicken with lobster sauce
- Shrimp and snow peas
- Crouquet almond potatoes
- Wild rice with pine nuts
- Fresh baby carrots vichy
- Baby vegetable medley

Cake Service

We expertly cut and serve your custom Oglebay designed wedding cake

A Glass of Korbel Brute Champagne to Toast Your Evening

Premium Accommodations for the Bride and Groom on Their Wedding Night

4 Hour Hosted Bar

Call brand liquor, domestic and draft beer, house wine, soft drinks and mixers

Delicious Assortment of Butlered Hors d'oeuvres to Include:

- Angels on horseback
- Prosciutto wrapped around sweet summer melon
- Ham and herbed cream cheese in a phyllo cup
- Display of crudités with dipping sauce

Elegant Seated Dinner Featuring Your Choice of:

- Leaves of Boston bibb and spinach with peppered berries and oregano vinaigrette
- Tenderloin of beef with wild mushroom jus lie
- Potato lasagna
- Vegetable of the day

or

- Boursin cheese stuffed Amish chicken breast
- Thyme infused pan jus
- Soufflé of wild rice
- Vegetable of the day

or a buffet of:

- | | |
|--|---|
| • Tossed spring green salad with assorted dressings, croutons, mushrooms, onions, tomatoes and shredded cheese | • Bow tie pasta and crab salad |
| • Display of domestic cheeses | • Chicken florentine en croute |
| • Display of crudités | • Sliced tenderloin of beef bordelaise |
| • Display of seasonal fruits and berries | • Cedar planked salmon with leeks |
| • Sour crème fresh cucumber and tomato salad | • Oven roasted tri-colored new potatoes |
| • Balsamic marinated root vegetables | • Wild mushroom risotto |
| | • Haricot verts with roasted peppers |
| | • Broccoli polonaise |

Cake Service

We expertly cut and serve your custom Oglebay designed wedding cake

A Glass of Wycliff Brute Champagne to Toast Your Evening

4 Hour Hosted Bar

Rail brand liquor, domestic and draft beer, house wine, soft drinks and mixers

Delicious Assortment of Butlered Hors d'oeuvres to Include:

- Pesto tenderloin crustini
- Cucumber and bay shrimp
- Mediterranean salad on a stick

Display of Crudités with Dipping Sauce

Elegant Seated Dinner Featuring Your Choice of:

- Mixed field greens and julienne vegetables with mustard balsamic vinaigrette
- Range chicken breast with artichokes, rosemary, plum tomatoes and chardonnay cream sauce
- Confitée risotto
- Vegetable of the day

or

- Bacon wrapped sirloin steak with wild mushrooms and burgundy glaze
- Roasted redskin potatoes
- Vegetable of the day

or a buffet of:

- | | |
|--|--|
| • Tossed spring green salad with assorted dressings, croutons, mushrooms, onions, tomatoes and shredded cheese | • Macaroni and proscuitto salad |
| • Display of domestic cheeses | • Roulade of pork with figs and apples |
| • Display of crudités | • Range chicken with lemon and thyme |
| • Sliced Beefsteak tomatoes, buffalo mozzarella and fresh basil vinaigrette | • Lasagna of roasted vegetables |
| | • Fresh Seasonal vegetables |
| | • Parmesan potato soufflé |

Cake Service

We expertly cut and serve your custom Oglebay designed wedding cake

A Glass of Wycliff Brute Champagne to Toast Your Evening
