

Wedding Package

24' x 24' Dance Floor

White Floor Length Table Cloths and Linen Napkins

Skirted Head Table on a Riser

Cake Table, Gift Table and DJ Table

Mirror Tile, Hurricane & Votive Centerpieces

Clothed Cocktail Tables with Tulle Bows

Cutting and Plating of your Wedding Cake

Services of an On-Site Wedding Coordinator

Event Insurance

Security Coverage for your Event

Plated Wedding Package

Four Hour House Open Bar

Reception

*International Fruit & Cheese Display
Garden Fresh Vegetable Crudités*

Champagne Toast for the Head Table

Salad

Choose one of the following:

*Field Greens with Mandarin Oranges, Candied Pecans, Goat Cheese and Raspberry Vinaigrette
Caesar Salad with Garlic Croutons, Parmesan Cheese and Creamy Caesar Dressing
Italian Salad with Artichoke Hearts, Red Pepper, Purple Onion, Provolone Cheese and Sweet Italian Vinaigrette*

Entrée Selections

Chicken Piccata

Sautéed Breast of Chicken served with a Lemon Butter and Caper Sauce

Colorful Roulade of Chicken

Stuffed with a Julienne of Zucchini, Yellow Squash, Red Pepper, Mushrooms, Artichoke hearts and Gruyere cheese in a Madeira Reduction Sauce

Chicken Florentine

A tender Breast of Chicken filled with sautéed spinach and a blend of three cheeses and roasted Garlic.

Apple Sage Chicken

Oven Roasted Breast of Chicken with Apple Sage Stuffing finished with Sweet Pepper Glaze and Buttery Brioche Crumbs

Grilled Tenderloin

Tender Filet of Beef with Port Wine or Wild Mushroom Demi Glaze

All plated dinner selections include:

*Chef's Selection of Seasonal Vegetables and Starch
Assorted Rolls and Sweet Butter
Coffee Service*

Prices do not include 20% Service Charge and Prevailing Missouri State Sales Tax

Duet Entrée Options

**Add any of the following to your Chicken Entrée Selection*

Grilled Tenderloin

Tender filet of Beef with a Port Wine Demi Glace

London Broil

Sliced London Broil with a Wild Mushroom Demi Graze.

**Add any of the following to your Beef or Chicken Entrée Selection*

Crab Stuffed Shrimp

Baked Stuffed Gulf Shrimp with Lump Crab Meat and Sauce Béchamel

Tilapia Filet

Filet of Tilapia with a Dijon Mustard glaze and crowned with French herbs then sprinkled with fresh grated parmesan.

Prices do not include 20% Service Charge and Prevailing Missouri State Sales Tax

Wedding Buffet Package

Four Hour House Open Bar

Reception

International Fruit & Cheese Display

Garden Fresh Vegetable Crudités

Champagne Toast for the Head Table

Served Salads

Choose one of the following:

Field Greens with Mandarin Oranges, Candied Pecans, Goat Cheese and Raspberry Vinaigrette

Caesar Salad with Garlic Croutons, Parmesan Cheese and Creamy Caesar Dressing

Italian Salad with Artichoke Hearts, Red Pepper, Purple Onion, Provolone Cheese and Sweet Italian Vinaigrette

Buffet

Choose one of the following:

A Taste of Elegance

Peppered Beef Medallions with Chanterelles

Chicken Piccata with White Wine Lemon Caper Sauce

Poached Salmon with Cucumber Dill Sauce

Garlic Mashed Potatoes, Wild Rice Pilaf & Medley of Seasonal Vegetables

Assorted Rolls and Sweet Butter

French Countryside

Chicken with Apple Sage Stuffing

Fresh Filet of Salmon with a White Wine Dill Sauce

Chef Carved Prime Rib of Beef Au Jus

Au Gratin Potatoes, Confetti Rice & Medley of Seasonal Vegetables

Assorted Rolls and Sweet Butter

A Taste of Italy

Grilled Sirloin with Rosemary, Garlic and Olive Oil

Chicken with Artichokes, Proscuitto, Onions and Kalamata Olives

Broiled Salmon with Spinach, Garlic and Olive Oil

Baked Eggplant with Tomatoes and Mozzarella

Grilled Asparagus with Fresh Lemon and Parmesan

Roasted Rosemary Red Potatoes & Penne Pasta Alfredo

Assorted Rolls and Sweet Butter

All dinner buffet selections includes coffee service

Prices do not include 20% Service Charge and Prevailing Missouri State Sales Tax