

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*

All Prices subject to 20% Catering Supplemental Charge and Prevailing Missouri State Sales Tax

Wedding Package

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 glace and crowned with French herbs then sprinkled with fresh grated parmesan.

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

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