Chef By Request Plated Wedding Package
Starting at $66.50 per guest

Our all-inclusive package includes all the items listed below and prices are based on the entrée selected. Package is based on a minimum of 100 guests and a single entrée selection for all of your guests.

- Open Bar for 4 Hours
- Passed Appetizers (4 selections)
- Champagne Toast or Table Wine Service (includes stemware)
- Choice of Salad
- Entrée Selection (1 selection to be served to all guests)
- Assorted Bakery-fresh Roll and Herb-whipped Butter
- Standard Wedding Cake & Gourmet Regular and Decaf Coffee Station
- Standard China Place Setting with Napkin and Water Glass
- White or Ivory Table and Napkin Linens
- Wait Staff, Bartenders and Kitchen Staffing

Open Bar for 4 Hours Includes:
- Basic bar package
  Semi-premium liquors; Light Rum, Vodka, Scotch, Whiskey & Sweet & Dry Vermouth
  Domestic beer; Miller Lite, Coors Original & MGD
  3 bottled wines; red varietal, white zinfandel and premium white
  Assorted sodas & chilled water - basic bar mixers, garnish & ice
- Disposable Cups

Venue to provide all seating tables, chairs, dance floor, linens, napkins and standard buffet equipment.

Note: Gratuity is Suggested 15% of Food and Beverage Only....Not Inclusive of Pricing
**Butler Passed Hors d’oeuvres**

for One hour (choice of 4)

**Jumbo Fresh Shrimp**
boiled in court bouillon and served with lemon and zesty cocktail sauce

**Pan-seared Pork Medallion**
paired with caramelized onion atop a pesto grilled baguette

**Prosciutto-wrapped Asparagus**
a real crowd pleaser, asparagus wrapped with prosciutto and boursin cheese

**Capriese Kabob**
fresh mini mozzarella, cherry tomato, basil leaf and roasted garlic drizzled in olive oil, cracked pepper and kosher salt

**Our Famous Medallions of Pepper-seared Tenderloin**
seared beef tenderloin and boursin cheese atop a crispy french bread round

**Chèvre Crostini**
french bread rounds topped with oven-roasted tomato, goat cheese, fresh basil and cracked black pepper

**Smoked Salmon Cucumber Round**
thin-sliced Scottish smoked salmon with wasabi and red onion

**Walnut Pesto-stuffed Mushrooms**
large fresh mushrooms hand-stuffed with our chef’s walnut three-cheese pesto

**Vegetable Spring Roll**
crisp julienne vegetables seasoned and hand rolled with apricot dipping sauce

**Polynesian Coconut Shrimp**
large, tail-on gulf shrimp, cooked to a golden-brown in a coconut batter and served with horseradish apricot dipping sauce

**Chicken Cordon Bleu Croquette**
served open faced, spiraled with ham and swiss cheese

**Seasoned Beef Empanada**
thin layers of flaky pastry surrounding cumin seasoned beef and minced peppers

**Chicken & Spinach Potsticker**
handmade crescents wrapped with fresh spinach, ginger and minced chicken with asian spices and sweet sesame sauce for dipping

**Almond Stuffed Dates Wrapped with Bacon**
the chef’s favorite, glazed with brown sugar

**The Greek Isles “Spanakopita”**
spinach, feta and lemon enveloped in a buttery, flaky triangle wrap

**Coastal Crab Cakes**
pan-seared fresh lump crab, tri-color bell pepper and special seasonings, dusted with bread crumbs and served with a rémoulade sauce

**Petite Quiche Lorraine**
accented with hints of bacon, onion and swiss cheese
Yukon Potato Cup
piped with bacon, chives and sharp cheddar

Coconut Chicken
shredded coconut and tender chicken with a cool spicy peanut dipping sauce

Artichoke Beignet
rolled with boursin cheese and parmesan crusted

French Brie & Spinach Wonton
crispy on the outside, rich and succulent on the inside

Salad Selection
(choice of 1 to serve all guests)

Mixed Field Greens
decorated with european cucumber, cherry tomato, red onion, toasted almonds and the chef’s own homemade raspberry vinaigrette dressing

Fresh Spinach Salad
with purple onion, sliced mushrooms, homemade croutons, egg, tomato, crisp bacon, and poppy seed dressing

Classic Caesar Salad
with crisp romaine lettuce, homemade caesar dressing, croutons and parmesan cheese, garnished with ripe tomato wedge

Vine-ripe Tomato & Fresh Mozzarella
layered beefsteak tomato and sliced fresh mozzarella with red onion, chiffonade of basil and honey balsamic dressing

Wild Baby Greens Salad
with sliced strawberries, seedless cucumber, candied walnuts and mandarin orange vinaigrette

CBR House Salad
micro greens, bartlet pear, gorgonzola, craisins and candied walnuts drizzled in champagne citrus vinaigrette
**ENTREE SELECTION**
(choice of 1 to serve all guests)

**POULTRY**

**Chicken Piccata**
a CBR favorite, highlighted by capers and a lemon garlic beurre blanc, sided with wild rice pilaf and parmesan zucchini wedge

**Sicilian Chicken**
pan-seared chicken breast enveloped with shaved prosciutto and fresh basil with a chutney of artichokes, sun-dried tomatoes and white wine beurre blanc, served with browned fingerling potatoes and spring vegetable mélange

**Classic Chicken Cordon Bleu**
folded, tender 8oz chicken breast layered with bavarian ham and baby swiss laced gently with a dijon cream sauce, butter and chive smashed potato, vibrant green beans almondine

**Chicken Marsala**
seasoned chicken breast smothered in a rich mushroom and herb marsala sauce, stacked atop an oven roasted russet potato platform and seasonal vegetable medley

**Frenched Chicken**
10oz breast of chicken laced in a brandy and fine herb demi cream, steamed red skin butter and parsley potato, and sugar roasted vichy carrots

**Chicken Medallions**
rolled with soft chèvre cheese, roasted red peppers and basil, topped with a light lemon cream sauce and sided with sautéed vegetable medley and roasted yukon gold potato wedges

**Spinach & Brie Chicken**
soft, mild brie and fresh spinach folded together with a dijon wine sauce, tiered upon wild rice pilaf and vegetable filled tomato boat

**VEGETARIAN**

**Fresh Spinach Ravioli**
enveloped with portobello mushroom and organic four cheese blend layered atop wedges of roasted buttery eggplant, drizzled lightly in a lemon basil beurre blanc

**Portobello Mushroom**
stuffed with a melange of roasted vegetable and chèvre cheese

**PORK**

**Pork Chasseur**
pork tenderloin sautéed with mushrooms and cranberries and finished in a seasoned veal glace, wild rice pilaf and sautéed zucchini and carrots

**BEEF**

**Marinated London Broil**
sliced thin and served with twice baked boursin potato with sautéed green beans and cropped baby carrots

**Center Cut Filet**
six-ounce filet of beef enhanced by a port wine reduction bordelaise, sided with tender asparagus and horseradish mashed potatoes $3.00 upcharge
**SEAFOOD**

**Fresh Atlantic Salmon**
hand-cut fillet set in a pool of lemon saffron cream resting beside wild rice pilaf and roasted asparagus spears

**Pan Roasted Tilapia**
parmesan crusted, laced with a smooth sundried tomato piccata sauce and placed atop a julienne vegetable nest and leaned atop red pepper mashed potato

**COMBINATION PLATE**

**Petite Filet & Grilled Jumbo Shrimp**
four-ounce petite filet topped with port wine bordelaise and brochette of jumbo garlic grilled shrimp, sided with sauté green beans and roasted garlic yukon potato mash
$3.00 upcharge

**Prime Flat Iron Steak & Chicken Breast**
5oz prime steak with caramelized onion bordelaise and pan seared skin on chicken breast, sided with sugar roasted vichy carrots and red pepper smashed potato
$3.00 upcharge

**Filet of Beef & Chicken Roulade**
four-ounce filet topped with bordelaise and four-ounce chicken medallion filled with red pepper, goat cheese and fresh basil, served with browned fingerling potatoes and zucchini planks
$3.00 upcharge
Chef By Request Buffet Dinner Package
$58.00 per Guest (100 guest minimum)

Buffet Dinner
- Choice of Plated Salad
- Chef to Carve Station; top round slowly roasted and served with chilled horseradish and demi glace sauces
- Choice of 4oz. Chicken from Chef By Request Plated Menu
- Pan-roasted Tilapia with Garlic Wine Shrimp Sauce
- Rigatoni Ala Vodka Pasta Sautee
- Classic Rice Pilaf
- Herb Roasted Potatoes
- Green Beans Almondine
- Bakery-fresh Dinner Rolls and Herb-whipped Butter

Package Pricing Includes
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- White Table and Napkin Linens
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