



# Wedding Package

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|--|--|
| Six Hour Reception                                       | Standard White Linens  |
| Four Hour Premium Open Bar                               | Hurricane Candle or Fresh Floral Centerpiece                         |
| Choice of Three Butler Passed Hors D'oeuvres             | Private Bridal Suite   |
| Signature House Red and White Wine During Dinner         | Custom Dance Floor   |
| Champagne Toast for all Guests                           | Complimentary Tasting for two  |
| Five Course Plated Dinner                                | Special Event Coordinator to assist you through the planning process |
| Custom Designed Wedding Cake by our in house Pastry Chef | Hotel stay for Bridal Couple at one of our partnering hotels*        |



**Special Discounts apply for Fridays and Sundays**

*Prices Subject to Change without Notice*

All Prices Subject to 7.75% Tax

All Prices Subject to 21% Service Charge (Based on Retail Price if Discounts Apply)

\*Restrictions Apply – Ask your Catering Manager for Details\*

# *hors d'oeuvres selection*

*Please Select Three*

## **Hot**

Bacon Wrapped BBQ Chicken  
Miniature Chicken Wellington  
Smoked Polish Sausage with Horseradish Sauce  
Mozzarella Bites with Cherry Pineapple Sauce  
Marinated Tenderloin Tip and Brie Cheese in a Puff Pastry  
BBQ Pulled Pork Stuffed Biscuit  
Chicken Satay with Bourbon Sauce  
Artichoke and Parmesan Stuffed Mushrooms  
Spinach and Feta Cheese in a French Pastry

## **Cold**

Assortment of Miniature Bruschetta  
BLT Stuffed Tomato  
Caprese Skewer  
Roasted Artichoke Crostini  
Roast Sirloin and Horseradish Crostini  
Jalapeño Bacon Deviled Eggs  
Vegetable Crudité with Garlic Spinach Dip  
Herbed Chicken Salad Tartlet

## **Upgrade Your Hors D'oeuvres**

Parmesan Crusted Chicken Tender with Pesto Cream Sauce  
Seared Tenderloin and Boursin Canapé  
Pancetta, Scallions and Sage Stuffed Mushrooms  
Cream of Tomato Soup Shooter with Mini Grilled Cheese  
**2/piece**

Lobster Pot Pie  
Bacon Wrapped Sea Scallops  
Coconut Shrimp with Pineapple Rum Sauce  
Prosciutto Wrapped Shrimp  
Pesto Shrimp Caprese  
Crab and Mango Salad Canapé  
Chilled Shrimp and Cocktail Sauce  
**2.5/piece**

Lollipop Lamb Chops; Roasted Red Pepper Demi – Glace  
Chilled Cracked Crab Claws  
**4/piece**

## **Stationed Hors D'oeuvres**

**50 person minimum**

Whipped Potato Bar 4.5/person  
Garlic Whipped Potatoes in a Martini Glass served with an Assortment of Toppings

Domestic Cheeses 5/person  
Served with a variety of Crackers, Jams and Fresh Fruit

Dips and Spreads 4.5/person  
Spinach and Artichoke Dip, Roasted Red Pepper and Feta Cheese Dip; Served with Crispy Pita Chips

Seasonal Fresh Fruit 4.5/person  
Berry Crème Dipping Sauce

Seafood Display 20/person  
Shrimp Cocktail, Cracked Crab Claws, Cilantro Jalapeño Lime Sea Scallops

# cocktails

## Four-Hour Premium Bar Package

Smirnoff	O'Mara's Irish Cream
Beefeater	Copa De Oro
Bacardi	Amaretto
Captain Morgan	Bud Light
Malibu	Budweiser
Jose Cuervo Gold	Coors Light
George Dickel	Miller Lite
Dewar's White Label	MGD
Seagram's 7	Stella Artois
Seagram's V.O.	House Wines
Southern Comfort	Coffee, Tea & Soda
Korbel Brandy	

## Upgrade to Top Shelf Bar

4/person

Ketel One	Crown Royal
Tanqueray	Hennessy VS
Myers's	Amaretto diSaronno
1800 Silver	Baileys Irish Cream
Jack Daniel's	Kahlua
Johnnie Walker Black	

## Martini Bar and Luge

Your Guests Can Enjoy a Signature Martini Bar  
With a List of Favorite Martinis  
Poured Down an Ice Luge of Your Design  
\*Starting at 500.

Upgrade your Martini Liquor for \$5.00/ martini.

# menu selections

Selections are subject to change seasonally

## First Course

### Soup

French Onion Soup Au Gratin  
Cream of Chicken  
Cream of Asparagus  
Cream of Mushroom  
Minestrone  
Potato Leek  
Cream of Broccoli Cheddar  
Vine Ripe Tomato Basil  
Signature Seafood Chowder 2/person  
Bisque of Lobster 2/person

## Second Course

### Salad

**Seasonal** cucumbers, tomatoes,  
carrots and red radishes over sprigs of  
baby lettuces

**BLT Wedge** iceberg lettuce topped  
with diced tomatoes, chopped bacon  
and shredded cheddar

**Mediterranean** tomatoes,  
cucumbers, red onions, petite black  
olives and feta cheese on a bed of  
romaine lettuce

**Signature Caesar** red onions,  
herbed croutons, and romaine lettuces  
topped with parmesan cheese

**Seven Bridges** mixed greens,  
shredded carrots, red cabbage, tomatoes  
and bacon bits

**Spring Mix** walnuts, goat cheese,  
dried cranberries and raisins

## Dressings

Ranch ~ Caesar ~ Bleu Cheese ~ Roasted Shallot Vinaigrette  
Raspberry Vinaigrette ~ Balsamic Vinaigrette ~ Red Wine Vinaigrette  
French ~ Creamy Garlic ~ Tarragon Vinaigrette ~ Lemon Vinaigrette

## Third Course

### Sorbet

Lemon  
Mango  
Mixed Berry

\*Additional Flavors Available 1/person

## Fourth Course

### Poultry

#### **Grilled Chicken Breast**

Mornay Sauce 66

#### **Roasted Chicken Breast**

Port Mushroom Cream Sauce 66

#### **Chicken Florencia**

Chicken breast Stuffed with spinach,  
roasted red pepper, mozzarella cheese  
Scallion Lemon Butter Sauce 68

#### **Signature Chicken**

Chicken breast stuffed with  
smoked bacon, mushrooms, goat cheese  
Colbert Sauce 68

#### **Boursin Chicken**

Chicken breast stuffed with  
mushrooms, spinach, boursin cheese  
Mild Chipotle Cream Sauce 69

### Seafood

#### **Sautéed Atlantic Salmon**

Ginger Dill Butter Demi – Glace 69

#### **Baked Lake Superior White Fish**

Lemon Caper Butter Sauce 69

#### **Bacon Wrapped Shrimp**

Hickory smoked bacon wrapped gulf shrimp  
Roasted Tomato Aioli 72

### Vegetarian

#### **Mushroom Tart**

Eggplant, squash, peppers and a portobello  
mushroom in a pastry tart with bow tie noodles  
Roasted Red Pepper Cream Sauce 62

#### **Gnocchi**

Potato gnocchi served with roasted vegetables  
White Wine Cream Sauce 62

### Beef

#### **Grilled New York Strip**

Rosemary Scented Demi – Glace 75

#### **Braised Beef Short Ribs**

Red Wine and Herbs 76

#### **Roasted Tenderloin of Beef**

Stuffed with spinach, mushrooms,  
red pepper, parmesan cheese  
Red Wine Reduction 79

#### **Grilled Filet of Beef**

Bordelaise Sauce 79

#### **Bacon Wrapped Filet**

Crispy Leeks; Port Reduction 80

#### **Sliced Beef Wellington**

Lemon Butter and Merlot Reduction 82

### Pork

#### **Roast Pork Tenderloin**

Red Wine Reduction 67

#### **Grilled Pork Chop**

Mushroom and Garlic Cream Sauce 67

#### **Stuffed Pork Tenderloin**

Stuffed with apples, dried cranberries, maple  
Apple Bourbon Reduction 69

### Children; 3-12yrs

Chicken Fingers, French Fries, Buttered Corn  
23

Macaroni and Cheese, French Fries, Broccoli  
23

*Gluten Free and Vegan Entrée options available upon request.*

*Stuffed Chicken and Stuffed Pork Entrées may be prepared for events up to 400 guests.*

*Clients who would like to have a choice of, will pay the higher priced entrée for all guests.*

*Guest counts and all special meal requests must be given to event coordinator ten days prior to event.*

## Combinations

### **Filet of Beef and Grilled Chicken Breast**

Tarragon Demi-Glace 75

### **Filet of Beef and Stuffed Chicken Florencia**

Colbert Sauce 77

### **Filet of Beef and Sautéed Salmon**

Green Peppercorn Cream Sauce 76

### **Filet of Beef and Gulf Shrimp**

Ginger Butter Sauce 78

### **Braised Beef Short Ribs and Boursin Chicken**

Mild Chipotle Cream Sauce 75

### **Braised Beef Short Ribs and Roasted Chicken**

Mild Chipotle Cream Sauce 73

### **Roasted Chicken Breast and Salmon**

Roasted Garlic Cream Sauce 69

### **Grilled Chicken Breast and Gulf Shrimp**

Cilantro Lime Sauce 72

### **Roast Pork Tenderloin and Choice of Stuffed Chicken**

Red Wine Reduction 69

### **Filet of Beef and Lobster Tail**

Lobster Butter Sauce \$ Market Price

## Accompaniments

Please select one vegetable and one starch

### **Vegetable**

Seasonal Vegetable Medley  
Sautéed Green Beans; Tomato Concasse  
Sonoma Broccoli  
Roasted Vegetables  
Sautéed Zucchini; Fresh Tomatoes  
Sautéed Mushrooms with Onions 2/person  
Asparagus Spears 2/person

### **Starch**

**Potatoes**  
Garlic Whipped  
Parsley; Garlic Butter  
Garlic Roasted  
Pesto Smashed  
White Cheddar Whipped  
Custard 2/person  
Twice Baked 2/person  
Roasted Red; Wild Leeks

### **Rice**

Black Forbidden  
White Pilaf  
Wild Pilaf  
Mediterranean Orzo  
Herbed Cous Cous

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# wedding cake

Signature Events' in house Pastry Chef creates unique styles and tastes to ensure that you have a delicious and beautiful wedding cake on your special day.

## Fifth Course

### Flavors

White  
Chocolate  
Yellow  
Marble  
Pound  
Lemon  
Red Velvet 1.5/person  
Carrot 1.5/person

### Fillings

Chocolate Mousse  
White Chocolate Mousse  
Dark Chocolate Mousse  
Raspberry Mousse  
Strawberry Mousse  
Lemon Mousse  
Mocha Mousse  
Hazelnut Mousse  
Bavarian Cream  
Chocolate Bavarian Cream  
Cannoli 1.5/person  
Cream Cheese 1.5/person

### Sauces

Chocolate  
Raspberry  
Strawberry  
Caramel  
Lemon  
Cinnamon  
Crème Anglaise  
Cherry

*Please note that cakes and sweets may contain or have traces of nuts, nut oil, or may have been alongside other products containing nuts. Although Signature Events is a scratch kitchen, the ingredients used to produce cakes and other sweets may contain nuts or may have been manufactured in a facility that uses the same equipment that processes nuts.*

# sweet treats

100 person minimum

## Gourmet Sweet Buffet

Fresh Fruit Tartlets, Fudge Walnut Brownies, Chocolate Chip Blondies, Cheesecake Squares, Pecan Squares, Cannoli, Lemon Bars, Kolacki, Assortment of Cookies, and Fresh Fruit Display  
9/person

## Signature Sweet Buffet

Chocolate Covered Strawberries, Cheesecake Pops, White and Dark Chocolate Mousse, Crème Puffs, Miniature Carrot Cake, Miniature White and Dark Chocolate Mousse Cake, Chocolate Covered Grapes, Éclairs, and Fresh Fruit Display  
Choice of two: Crème Brule, Fruit Parfait, or Tiramisu  
12/person

## Chocolate Fountain

Gourmet Milk or Dark Chocolate  
Accompanied with Strawberries, Blackberries, Pretzel Rods, Pound Cake, Dried Apricots, Marshmallows, Rice Krispy's, Oreos, and Graham Crackers  
7/person

## S'mores Buffet

Variety of Chocolate Bars, Graham Crackers and Marshmallows  
6/person

## Cupcake Station

Choice of three 3/person

### Frostings

Buttercream  
Chocolate  
Lemon  
Raspberry  
Espresso  
Peanut Butter  
Cream Cheese 1/person

### Flavors

White  
Chocolate  
Lemon  
German Chocolate  
Banana  
Carrot 1/person  
Red Velvet 1/person

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# late night

**50 person minimum**

## **Gourmet Mini Burgers**

Mini Beef Burgers served with American Cheese, Lettuce, Tomato  
Pickle, Onion, and Assorted Condiments  
6/Person

## **Chicago Style Mini Hot Dogs**

Beef Mini Hot Dogs served with Diced Tomatoes, Nuclear Relish,  
Diced Onions, Sport Peppers, Pickle Spears, and Mustard  
4/Person

Add Spicy Chili and Shredded Cheddar Cheese  
3/Person

## **Nacho Station**

Seasoned Ground Beef, Nacho Cheese, Sour Cream, Salsa and Jalapenos  
5/Person

## **Assorted Meatballs**

Choose Teriyaki, Honey Barbeque or Swedish  
3/Person

## **Diner Classics**

Mini Rueben Sandwiches and Mini Grilled Cheese  
4/Person

## **Jumbo Pretzels**

Mustard and Cheese Sauces  
4/person

## **Pizza**

Cheese, Sausage, Pepperoni or Vegetable  
4/person

## **Pulled Pork Sandwiches**

Barbeque Pulled Pork served with Shredded Cheddar Cheese and Cole Slaw  
5/person

## **Pierogi Station**

Choice of Potato & Cheese, Kraut & Mushroom, or Meat (Beef & Pork) Pierogi  
Served with Drawn Butter, Sour Cream and Bacon Bits

Choice of Sweet Cheese, Strawberry, or Blueberry Pierogi  
Served with Whipped Cream and Granulated Sugar  
4/person

# finishing touches

## Ceremony

Includes Rehearsal, Garden Chairs (up to 150) and Set-up  
1,000

## Specialty Linens

Table Clothes	14 - 29
Traditional Chair Covers with Sash	4
Spandex Chair Cover	4.5
Chiavari Chairs with Cushion	5.5
Table Runners	4
Specialty Colored Napkins	2.5

## Picture Perfect Productions

Backdrop  
Uplighting  
Ceiling Swag  
Custom Monogram  
Projectors ~ Screens  
Life Size Marquee Letters  
\*Ask Your Catering Consultant For Pricing & Details\*