

"The Blissful"

All-Inclusive Wedding Package



Import and Domestic Cheese and Cracker Display
(For Cocktail Hour)

Plated or Buffet Dinner Service
(See menu Options Below)

Chairs, Linens, and Napkins

Brier Creek will provide house linens to include ¾ Length Ivory Linen, Ivory Napkins, and our cloth Burgundy Chairs

Plated Entrée Selections (Select Two)

Includes a Brier Creek Gourmet Salad, Regular and Decaf Coffee Service, Iced Tea, Dinner Rolls and Butter

Prime Rib

Roasted Prime Rib is Seasoned and Slow Roasted to hold in flavor and tenderness; Served with Horseradish Cream and Au Jus

Chicken Florentine

Roast Breast of Chicken stuffed with Fresh Spinach, Mozzarella, Parmesan Cheese and topped with Sun Dried Tomato Cream Sauce

Steak au Poire

Cast Iron Seared Sirloin Steak Crusted with Peppercorns topped with a Brandy Mustard Sauce

Chicken Wellington

Tender Breast of Chicken with Wild Mushroom Duxelle and Grated Gruyere Cheese, wrapped in pastry and topped with a Herb Scented Supreme Sauce

Cedar Plank Pacific Salmon

Fresh Salmon; seasoned and Oven Roasted, topped with Roasted Corn, Fresh Crabmeat and Tarragon Cream Sauce

Stuffed Red Pepper

Grilled Red Pepper Stuffed with Spinach, Sun Dried Tomatoes, Caramelized Onions, and Fresh Mozzarella Cheese

Starch and Vegetable (Select One of each)

Parmesan and Basil Scented Risotto, Soon to Be Famous Twice Baked Potato, Dueling Mashed Potatoes, Wild Rice Pilaf, Sautéed Seasonal Vegetables, Julienne Carrots, Zucchini and Squash, Broccolini and Baby Carrot Bundle, Lemon Infused Asparagus

Buffet Selections

Includes Regular and Decaf Coffee, Iced Tea, Dinner Rolls, and Butter

Salads (Select Two)

Garden Salad, Fruit Salad, Spinach Salad with Blue Cheese Vinaigrette, Classic Caesar Salad, Greek Salad, or Mediterranean Pasta Salad

Starch and Vegetables (Select Three)

Loaded Mashed Potatoes, Roasted Garlic and Chive Mashed Yukon Gold Potatoes, Wild Rice Pilaf, Roasted Red Skin Potatoes Sautéed Seasonal Vegetables, Green Beans Almondine, Julienne Carrots, Zucchini and Squash, or Lemon Infused Asparagus

Entrées (Select Two)

Garlic Encrusted Strip Loin Topped with a Peppercorn and Brandy Sauce

Pan Seared Chicken Breast Topped with Sliced Mushrooms, Tomatoes, Sweet Onions in a Light Vermouth Sauce
Roasted Breast of Chicken Stuffed with Fresh Spinach, Mozzarella, Parmesan Cheese and Topped with Sun Dried Tomato Cream Sauce

Beef Burgundy, Tender Sirloin Strips, Lightly Braised in Burgundy Wine with Mushrooms and Cocktail Onions

Pan Roasted Salmon Filet Topped with a Shrimp, Crab, and Tomato Veloute with a Touch of Pernod and Fresh Tarragon