



“The Divine”

All-Inclusive Wedding Package

One Elaborate Display and Two Butlered Hors d'Oeuvres
(For Cocktail Hour)

Plated Dinner Service
(See menu Options Below)

Wine Service with Dinner

Champagne Toast for all Guests

Floor Length Table Linens

For linens you will have an opportunity to visit CE Rentals showroom to choose from a variety of colors and fabrics (limited to Polyester, Bengaline, Satin, Regal and Crush fabrics). Linens for your guest tables, head table, gift table, cake table and Dj table are all included with this package. Your choice of polyester colored napkin.

House linens will be provided for cocktail-rounds and displays.

If you wish you may upgrade from house linens through Brier Creek Country Club.

Choice of Chiavari Chairs or Ivory Fitted Chair Covers with Choice of Color Sash
(Limited colors available)

Display Selections (Select One)

Arnie's Table
Import and Domestic Cheese,
Sliced Seasonal Fruit, and
Fresh Vegetables
Served with Dip, Hummus,
Crackers and French Bread

House Smoked Salmon
Display
With French Bread and
Condiments

Shrimp Display
Served with Traditional
Cocktail Sauce

Chef's Table Classic
Antipasto
Prosciutto, Salami,
Provolone, Artichokes,
Olives, Peppers, Mozzarella,
Grilled Vegetables and
Condiments

Butlered Hors d'Oeuvres Selection (Select Two)

- *Beef Satay with Thai Peanut Sauce
- *Bacon Wrapped Scallops with Sweet Ancho Chili Glaze
- *Beef Empanadas with Cilantro Lime Cream
- *Coconut Shrimp (Fried) with Plum Dipping Sauce
- *Sesame Chicken Strips with Pineapple and Mango Chutney
- *Roasted Prosciutto, Provolone Cheese and Asparagus Tips

- *Mini Crab Cakes with Cajun Remoulade
- *Stuffed Mushroom Caps with Crab, Cheese, or Sausage
- *Petite Beef Wellington
- *Corn Dusted Fried Oyster with Caper Tartar Sauce
- *Lamb Lollipops with Port Wine Cranberry and Mint Relish
- *Jumbo Chilled Shrimp with Cocktail Sauce

- *Deviled Eggs ala Maison
- *Boccoccini with Red and Yellow Tomato
- *Port Salut on Toast with Pesto and Oven Dried Tomato
- *Beef Carpaccio on Toasted French Rounds with a Boursin Mousse
- *Spicy Gazpacho Shooter with an Oyster and Horseradish
- *Duck Liver Pate on Pumpernickel Cocktail Bread





Plated Dinner Selections (Select Two)

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

The Naples

Grilled Filet Mignon with a Light
Shallot and Barola Wine Reduction,
Accompanied with Pan Seared Chicken
with a Sun-dried
Basil Cream Sauce

The Palmer

Breast of Chicken Florentine with a
Light Pommeray Mustard Served along
Side Grilled Marinated Shrimp with
Sun-dried Tomato and Fennel Buerre
Blanc

The Dominion

Cast-Iron Skillet Seared Filet Mignon
Brushed with Garlic and Fresh Herbs
with a Light Shallot and Brandy
Peppercorn Sauce, Accompanied with
Jumbo Crab Stuffed Shrimp with a
Scampi Butter

The Brier

Sautéed Breast of Chicken Forestiere
with a Vermouth and Wild Mushroom
Sauce Served Along Side Grilled
Marinated Salmon with a Tarragon
Citrus Buerre Blanc

The Belmont

Grilled Pepper Crusted Filet Mignon
with Candied Red Onion Marmalade,
Topped with a Port Wine Butter, served
Along Side a Grilled Salmon Filet with a
Tarragon Lemon
Mustard Sauce

The Frenchman

Grilled Filet Mignon with a Light Pinot
Noir Demi, Served Along Side Jumbo
Day Boat Scallops over a Leek, Shitake
Mushroom and Sun-dried Tomato
Compote, Topped with a Vanilla Bean,
and Pink Peppercorn
Champagne Sauce

The Mizner

Pan Seared Filet Mignon with
a Shitake Roasted Garlic Demi,
Served Along Side Grilled Shrimp in a Lime
Cilantro, Red Pepper Butter

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

(See “The Heavenly” Package for Buffet Options)

