

# “The Heavenly”

## All-Inclusive Wedding Package

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

Plated or Buffet Dinner Service  
(See menu Options Below)

Wine Service with Dinner

Champagne Toast for all Guests

Linens and Napkins

Brier Creek will provide house linens to include  $\frac{3}{4}$  Length Ivory Linen and Ivory Napkins.

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

Baked Brie En Croute  
Infused with Strawberry Jam  
and Sliced French Bread

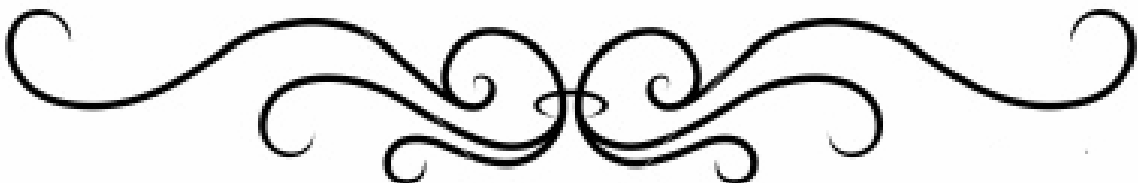
Chef's Table Classic  
Antipasto  
Prosciutto, Salami,  
Provolone, Artichokes,  
Olives, Peppers, Mozzarella,  
Grilled Vegetables and  
Condiments

### Butlered Hors d'Oeuvres Selections (Select Two)

\*Chicken Pot Stickers with  
Soy Garlic Sauce  
\*Coconut Shrimp (Fried) with  
Plum Dipping Sauce  
\*Sesame Chicken Strips with  
Pineapple and Mango Chutney  
\*Spanakopita  
\*Roasted Prosciutto, Provolone  
Cheese, and Asparagus Tips

\*Mini Crab Cakes with  
Cajun Remoulade  
\*Stuffed Mushroom Caps with  
Cheese, Crabmeat or Sausage  
\*Shrimp Canapé on Cilantro  
Cream Cheese and Topped with  
Chili Lime Oil  
\*Raspberry and Brie Cheese

\*Cucumber Rondelles with  
Smoked Salmon  
\*Curried Chicken and  
Scallion Tartlets  
\*Prosciutto Di Parma and  
Melon  
\*Chicken Salad and Cranberry  
Relish Stuffed Endive Leaves  
\*Petite Beef Wellington





Heavenly continued

### Plated Dinner Selections (Select Two)

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

#### **N.Y. Strip Steak**

Char-grilled and Accompanied with a Shitake Merlot Sauce

#### **Cedar Plank Pacific Salmon**

Fresh Salmon Seasoned and Oven Roasted, Topped with Roasted Corn, Fresh Crabmeat and Tarragon Cream Sauce

#### **Steak au Poire**

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

**Jumbo Shrimp Stuffed with Maryland Jumbo Lump Crab**  
Finished with Fresh Herb Lemon Sauce

#### **Prime Rib**

Prime Rib is Seasoned and Slow Roasted to Hold in Flavor and Tenderness, Served with Horseradish Cream and Au Jus

### 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

#### **Entrees (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

Tilapia Provencale with Tomatoes, Red Onions, Garlic, Fresh Herbs, Topped with a Herb Butter Crust

### Carving Station (Select One)

\*Roasted Turkey Breast with Appropriate Accompaniments

\*Roast Top Round of Beef with Au Jus and Horseradish Sauce and Silver Dollar Rolls

\*Honey Baked Ham with Minted Pineapple Sauce and Mini Biscuits

\*Roasted Prime Rib Au Jus and Appropriate Accompaniments

