

# "The Lovely"

All-Inclusive Wedding Package

## All Hors d'Oeuvres Dinner Reception

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

Five Hors d'Oeuvres and One Elaborate Display  
(For Dinner)

Two Action/Carver Stations  
(For Dinner)

Iced Tea, Iced Water, Regular & Decaf Coffee Station

Chairs, Linens, and Napkins

Brier Creek will provide house linens to include  $\frac{3}{4}$  Length Ivory Linen,  
Ivory Napkins, and our cloth Burgundy Chairs

Butlered Hors d'Oeuvres Selection: Select Seven  
(Two for Cocktail Hour and Five for Dinner)

\*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

Display Selections (Select Two)  
(One for Cocktail Hour and One for Dinner)

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  
Feta & Crab Dip  
Feta & Cream Cheese Melted  
with Fresh Lumps of Crab  
Served with Toasted Pita Points

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



**Action/ Carver Stations: Select Two**  
(Includes Uniformed Chef)

**Pasta Bar**

Tortellini, Penne, Bowtie, Alfredo, Pesto, and Marinara along with Roasted Vegetables, Grilled Chicken, Sun-dried Tomatoes, Spinach, Baby Shrimp and Garlic Bread Sticks

**Gourmet Martini Potato Bar**  
(Select Two)

Traditional Mashed Potatoes, Whipped Sweet Potatoes, Roasted Garlic Mashed Potatoes, Country Style Red Skin Mash Potatoes, Accompanied with Sour Cream, Cheddar Cheese, Bacon, Chives, Butter, Sautéed Mushrooms, Broccoli and Olives

**Fajita Bar**

Choice of Sizzling Beef or Chicken Sautéed with Peppers and Onions, Served with Soft Flour Tortillas, Sour Cream, Pico de Gallo, Guacamole, Cheddar Cheese, Jalapeño Peppers and Chips & Salsa

**Chinese Stir Fry**

Choice of Chicken or Beef, Tossed with Vegetables and Served with Fried Rice, White Rice and Fortune Cookies

**Shrimp and Grits**

Served in a Martini Glass by a Uniformed Chef with Tasso Ham, Scallions and White Cheddar Garlic

**Carver Stations**

(All Items Served Breads with Appropriate Accompaniments)

Steamship Round of Beef

Roasted Tenderloin of Beef

Boneless Breast of Turkey

Baked Honey Glazed Ham

Slow Roasted Tuscan Loin of Pork  
Stuffed with Prosciutto, Fontina Cheese & Fresh Herbs

Roasted Baron of Beef

