

The Stonegate Wedding Package

Butler-Passed Hors d'oeuvres

Included in Your Package

Chicken Satay
Beef Satay
Artichoke Fritters
Bacon Wrapped Dates

**If you would like to change or upgrade your hors d'oeuvre selections, please discuss alternatives and pricing with your sales manager. For your convenience, suggested alternatives are listed within this menu.

First Course Selections Include

Select One

Wild Mushroom Bisque garnished with Minnesota Wild Rice

Lobster Bisque with Crème Fraiche and Fresh Chives

Classic French Onion Soup
Baked with a Parmesan Crouton, Swiss and Provolone Cheeses

Cream of Asparagus Soup with White Cheddar Cheese

Roasted Red Pepper and Tomato Bisque

Cream of Potato-Leek, garnished with Bits of Bacon

Grilled Eggplant Napoleon
Layers of Eggplant, Sliced Tomato, Fresh Basil and Buffalo Mozzarella,
Served with Marinara Sauce

Fresh Rigatoni Pasta
Tossed with Mild Italian Sausage, Ricotta Cheese and Roasted Tomato Marinara

Gemelli Pasta with Roasted Tomatoes, Imported Romano Cheese, Kalamata Olives and Arrabbiata Sauce

Fresh Ricotta Gnocchi with Fire Roasted Tomatoes, Fresh Baby Spinach, Basil and Imported Parmesan Cheeses

Second Course Selections

Select One

Baby Mixed Greens topped with Crumbled Goat Cheese, Sun Dried Cranberries, Mandarin Oranges and Caramelized Walnuts, served with Raspberry Honey Vinaigrette

Baby Mixed Greens topped with Sliced Apples, Seedless Grapes, Walnuts and Fresh Strawberries, served with Strawberry Vinaigrette

Classic Caprese Salad with Fresh Buffalo Mozzarella, Red & Yellow Tomatoes and Sweet Red Onions, topped with Fresh Basil and Drizzled with Aged Balsamic Vinegar & Extra Virgin Olive Oil

Sliced Red and Yellow Beefsteak Tomatoes, topped with Bruschetta, accompanied by Baby Mixed Greens and served with a Drizzle of Extra Virgin Olive Oil & Aged Balsamic Vinegar

Field Lettuces garnished with Artichokes, Heart of Palm, Grape Tomatoes, Kalamata Olives and Aged Balsamic Vinaigrette

Cranberry Wensleydale Salad of Baby Spinach or Mescaline Mixed Greens with Cranberry Wensleydale Cheese, Candied Walnuts and Dried Cranberries accompanied by Lemon Vinaigrette Dressing

Spinach Prosciutto Salad with Spinach Greens, topped with Papaya, Avocado and Chiffonade of Prosciutto, served with Orange Cumin Vinaigrette

Asian Salad with Mixed Greens, Fried Rice Noodles, Mandarin Oranges, Slivered Almonds and Bean Sprouts, accompanied by Sesame Dressing

Third Course Selections

Prosciutto Chicken

Airline Breast of Chicken Stuffed with Imported Prosciutto and topped with Brie Cream Sauce

Chicken Picatta

Pan Seared Semi Boneless Breast of Chicken served with White Wine Caper Sauce

Garlic Crusted Chicken

Oven Roasted Airline Breast of Chicken, Garlic Crusted and served with Roasted Tomato and Artichoke Sauce

Horseradish Crusted Chicken

Oven Roasted Airline Breast of Chicken, Horseradish Crusted, served with Chive Buerre Blanc

Casino Chicken

Airline Breast of Chicken Topped with Classic Casino Style Crust, seasoned with Garlic and Sweet Bell Pepper, served with Citrus Buerre Blanc

Chipotle Chicken

Pan-Seared Airline Breast of Chicken, marinated with Paprika and Fresh Seasonings, served with a Chipotle Cream Sauce

Chicken Marsala

Sautéed Airline Chicken Breast topped with Sweet Marsala Wine Demi Glaze Sauce

Chicken Milanese

Pan-Seared Airline Breast of Chicken with Sun-dried Tomatoes, Mushrooms, Shallots, Bleu Cheese and a White Wine Cream Sauce

Sliced Tenderloin of Beef

Seasoned with Crushed Black Pepper and Whole Grain Mustard, accompanied By Port Wine Sauce

Filet of Beef

Grilled Beef Tenderloin Filet, seasoned with Balsamic Vinegar Marinade, served with Bordelaise Sauce

Filet of Beef and Crab Crown

Center Cut Beef Tenderloin Filet topped with a Maryland Style Crab Cake, served with Chive Buerre Blanc

Petite Filet Combination Plate

Beef Tenderloin Filet with Bordelaise Sauce and Your Choice of Any One of Our Chicken Breast Entrées

Petite Filet with Bordelaise Sauce & Sautéed Prawn served with Lemon-Dill Buerre Blanc

New York Strip Steak

Center Cut New York Strip Steak, oven roasted and served with Bordelaise Sauce

Stuffed Filet

Beef Tenderloin Filet filled with Wild Mushroom Duxelle, served with Chasseur Sauce

Boursin Filet

Seasoned Beef Tenderloin Filet topped with Rich Boursin Cheese

Twin Tournedos of Beef

Twin Petite Beef Filets wrapped in Apple Smoked Bacon, grilled and served with Light and Dark Madeira Sauces

Chilean Sea Bass

Oven Roasted, Line Caught Chilean Sea Bass, seasoned with Extra Virgin Olive Oil and Fresh Herbs, Served with Chive Buerre Blanc

Baked Shrimp Scampi

Tender Shrimp tossed with Butter, Garlic, and Lemon Juice and baked with Italian-seasoned Bread Crumbs

Herbed Crusted Farm Raised Atlantic Salmon

Rubbed with Extra Virgin Olive Oil, Italian Herbs and Butter, served with Citrus Beurre Blanc

Seafood Stuffed Atlantic Salmon

Butterflied Salmon Filet filled with Gulf Shrimp and Crabmeat, accompanied by Rosemary Beurre Blanc

Baked Vegetable Purse

A medley of Black beans, Corn, Rice, Couscous, Celery, Onion, Carrots, Red Pepper and Seasoning wrapped in Phyllo Pastry, Served with Roasted Sweet Red Bell Pepper Sauce

Grilled Portabella Mushroom

Marinade with Aged Balsamic Vinegar, Seasoned with Fresh Herbs, Stuffed with Sautéed Baby Spinach and Surrounded by Grilled Seasonal Vegetables

Vegetable Pasta Rotolo

Sheets of Fresh Pasta Layered with Ricotta Cheese and Herbs, Rolled and Cut into Pinwheels, Served With Marinara

Grilled Eggplant Napoleon

Layers of Eggplant, Sliced Tomato, Fresh Basil and Buffalo Mozzarella, served with Marinara Sauce

Stuffed Tomato

Baked Tomato stuffed with Zucchini, Yellow Squash and Tomato Ratatouille, served over Rice Pilaf

Children's Entrees

Fresh Fruit Medley

Chicken Fingers and French Fries (alternative entrees are available, please discuss with your Sales Manager)

Wedding Cake with Gelato Ice Cream

Soda and Juice

Vendor Meals (for your photographer, DJ, etc.)

Hot Chicken Entrée with Starch and Vegetable
Soda and Juice

Accompaniment Selections for Your Entrée

Select One

Potatoes Anna, Horseradish Crusted Potatoes Anna, Garlic Mashed Potatoes, Red Skin Mashed Potatoes with Parmesan Cheese and Chives, Rosemary Roasted Red Potatoes, Button Mushroom Potatoes, Rice Pilaf or Wild Rice Pilaf

Select One

Julienne of Seasonal Vegetables, Sautéed Baby Spinach, Haricot Verts with Sun Dried Tomatoes, Roasted Baby Carrots, Duo of Haricot Verts & Roasted Baby Carrots or Pencil Asparagus

Fourth Course

Custom Wedding Cake with Buttercream Frosting prepared by Our Pastry Chef, served with Italian Gelato and finished with a drizzle of Chocolate Ganache, Raspberry Sauce or Strawberry Sauce

** While most cakes are included, additional charges may be incurred for cakes with labor-intensive decorations and/or upgraded flavors and icings.

Premium Bar Package

Brands listed below are included in the Stonegate Wedding Package

Vodka

Absolut, Absolut Citron, Absolut Razz, Absolut Peppar, Skyy

Gin

Tanqueray, Beefeater

Rum

Bacardi, Captain Morgan, Myers's Dark Rum, Malibu

Scotch

Dewar's White Label, Johnnie Walker Red and J&B

Whiskey

Jim Beam, Seagram's 7, Seagram's V O, Canadian Club

Additional Selections

Hornitos Reposado Tequila, Southern Comfort, Amaretto, Kahlua, Bailey's Irish Cream, Sour Apple Pucker, Peach Schnapps, Butterscotch Schnapps, Christian Brothers Brandy, Blackberry Brandy, Triple Sec

Domestic Beer Includes

Miller Genuine Draft, Miller Lite, Budweiser, Bud Light

Specialty Beer Includes

Heineken, Amstel Light, Corona, Samuel Adams

Non Alcoholic Beer Includes

O`Doul's, Sharps

House Wines

Merlot, Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc, Pinot Grigio, White Zinfandel, Moscato

House Sparkling Wine

Kenwood Yalupa Brut

Top Shelf Liquors

Top Shelf Liquors are Available at an Additional cost per guest

Vodka

Includes Our Premium Bar Selections & Ketel One, Grey Goose, Tito's

Gin

Includes Our Premium Bar Selections & Bombay Sapphire

Rum

Bacardi, Captain Morgan, Myers's Dark Rum, Malibu

Scotch

Includes Our Premium Bar Selections & Chivas Regal, Glenfiddich, Johnny Walker Black

Whiskey

Includes Our Premium Bar Selections & Black Label Jack Daniels, Crown Royal, Jameson's Irish Whiskey, Maker's Mark

Additional Selections

Jose Cuervo 1800, Jimador Silver, Hennessy VS, Chambord, Midori, Cointreau, Amaretto Di Saronno, B & B, Drambuie, Grand Marnier, Frangelico

Domestic Beer Includes

Miller Genuine Draft, Miller Lite, Budweiser, Bud Light

Specialty Beer Includes

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Non Alcoholic Beer Includes

O`Doul's, Sharps

House Wines

Merlot, Cabernet Sauvignon, Chardonnay, Sauvignon Blanc, Pinot Noir, Pinot Grigio, White Zinfandel, Moscato

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Kenwood Yalupa Brut