



Arrangements & Special Touches ***(included in all wedding packages)***

- ❖ *Professional consultant to plan your menu and all details of your reception*
- ❖ *1 hour open bar before dinner*
- ❖ *Champagne toast for the head table*
- ❖ *3 hours of open bar following dinner*
- ❖ *Elevated, illuminated, and skirted head table*
- ❖ *Skirted and decorated cake and gift table*
- ❖ *Complimentary cake cutting*
- ❖ *Complimentary coffee service following dinner*
- ❖ *Choice of complete sit-down dinner or dinner buffet*
- ❖ *Complimentary glass centerpieces with candles*
- ❖ *Complimentary placement of place cards and favors*
- ❖ *Complimentary menu tasting for two*



1000 ISLANDS • CLAYTON

Elegant Wedding Plan

\$79.99*

Sit Down Dinner Includes:

*Salad of Mixed Field Greens, Warm Rolls,
Choice of Potato, Seasonal Vegetable
Coffee Service*

Choice of Two Entrées

*Boneless Breast of Chicken Marsala or Picatta
Boneless Stuffed Chicken Breast with Herb Beurre Blanc
Chicken Cordon Bleu with Mornay
Grilled Top Sirloin of Beef with Port Demi Glaze
London Broil with Sherried Mushroom Sauce
Roast Pork Tenderloin with Cranberry Chutney
Broiled Grouper with Citrus Mignonette
Sweet Potato Yukon Galette with Spinach Cream Sauce*

Buffet Dinner Includes:

*Salad of Mixed Field Greens, Warm Rolls,
Choice of Potato, Seasonal Vegetable
Coffee Service*

Choice of Three:

*Carved Top Sirloin of Beef Au Jus
Roast Turkey with Sage Dressing
Virginia Baked Ham with Apricot Glaze
Seafood Newburg with Rice Pilaf
Roast Loin of Pork with Rosemary Veloute
Boneless Breast of Chicken Marsala or Picatta*

Choice of One:

*Penne Pasta with Marinara Sauce, Roasted Vegetable Salad,
Cheese Tortellini with Vodka Sauce, Pasta Primavera*

PRICES ARE PER PERSON AND DO NOT INCLUDE TAX OR SERVICE CHARGE.

*CUSTOM MENU AVAILABLE UPON REQUEST



Exquisite Wedding Plan **\$99.99***

Sit Down Dinner Includes:

- ❖ *Hors d'oeuvres display during cocktail hour to include domestic and imported cheeses with crackers, fresh sliced fruit and vegetable crudités with herb dip*
- ❖ *Champagne toast for the head table*
- ❖ *Wine toast for all guests*
- ❖ *Salad of Mixed Field Greens, Warm Rolls, Choice of Potato and Seasonal Vegetable*
- ❖ *Coffee Service*
- ❖ *Your choice of two full course entrées*

Chicken Wellington

Prime Rib of Beef Au Jus

Grilled New York Strip Steak

Broiled Filet Mignon with Thyme Demi Glace

Almond Crusted Salmon Filet with Green Grape Verjus

Almond Crusted Orange Roughy with Vanilla Vinaigrette

Cashew Encrusted Chicken Breast with Scotch Raisin Sauce

Ginger Marinated Vegetables En Papillote with Mediterranean Couscous

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*CUSTOM MENU AVAILABLE UPON REQUEST



Elaborate Wedding Buffet **\$99.99***

- ❖ *Champagne toast for the head table*
- ❖ *Wine toast for all guests*
- ❖ *Hors d'oeuvres display during cocktail hour to include domestic and imported cheeses with crackers, fresh sliced fruit and vegetable crudités with herb dip*
- ❖ *Coffee Service*

Choice of Salad

Salad of Mixed Field Greens

Caesar Salad

Greek Salad

All salads served with warm rolls

Choice of Potato or Rice

Wild Mushroom Rice Pilaf

Whipped Potatoes with Scallions and Sour Cream

Roasted Garlic Parmesan Mashed Potatoes

Three Cheese Au Gratin Potatoes

Asparagus Risotto

Pancetta Roasted Red Potatoes

Choice of Vegetable

Roasted Vegetable Medley

Broccoli and Cauliflower Au Gratin

Ratatouille

Glazed Baby Carrots with Kale

French Green Beans Almondine

Choice of Two Entrees

Chicken Saltimbocca

Crab Stuffed Chicken Breast

*Brie and Wild Mushroom Stuffed Chicken Breast
with Roasted Tomatoes and Fennel*

Marinated Pork Loin Caribbean

Almond Crusted Salmon with Green Grape Verjus

Veal Francias

*Lobster and Shrimp in Chardonnay Cream
with Pastry Shells*

Choice of Pasta

Pasta Primavera or Marinara

Tortellini with Alfredo or Vodka Sauce

Vegetable Lasagna

Cheese Ravioli with

Sundried Tomato Leek Cream

Carving Station (Choice of One)

Roasted Tenderloin of Beef Bordelaise

Roast Prime Rib of Beef Au Jus

Roast Leg of Lamb

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*CUSTOM MENU AVAILABLE UPON REQUEST



Extra Touches

❖ <i>Wine Toast For All Guests</i>	<i>\$2.50/person</i>
❖ <i>Champagne Toast For All Guests</i>	<i>\$3.00/person</i>
❖ <i>Assorted Cheese and Fresh Fruit Display</i>	<i>\$4.00/person</i>
❖ <i>Vegetable Crudités and Herbed Dip</i>	<i>\$3.00/person</i>
❖ <i>Sweet Table with Coffee, Hot Tea, and Decaf (Assorted pastries, éclairs, and cream puffs)</i>	<i>\$5.50/person</i>
❖ <i>Additional Hour of Open Bar</i>	<i>\$4.00/person</i>
❖ <i>Designated Premium Bar</i>	<i>\$5.00/person per hour</i>
❖ <i>Chair Covers</i>	<i>\$4.00/person</i>

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