

Full Wedding Package

Passed Hors D'oeuvres

Mini Angus Beef Slider w/ Caramelized Onion, Arugula & Horseradish Sauce
Coconut Shrimp w/ Mango Compote
Truffle Mayo Fries in a Mini Cone
Smoked Salmon on a Waffle w/ Lemon Cream Cheese & Guacamole

Choice of Soup

Wild Mushroom Bisque
Butternut Squash with Coconut Milk
Tomato Red Pepper Bisque

Choice of Salad

Caesar Salad
Spinach & Arugula Salad with Candied Pecan & Goat Cheese

Main Course (Choice of)

Prime Rib of beef w/ Yorkshire pudding

Pan Seared Salmon Grand Mariner beurre blanc

Polenta stack with grilled vegetables, spinach, fried haloumi cheese on tomato puree

Chef Sides

Herb and Garlic Roasted Mini Yukon Potatoes.
Green Bean Carrot and Zucchini Bouquet & Parmesan Roasted Tomato

Choice Dessert

Crème Brulee w/ Fresh Berry.
Blairs Signature Tiramisu Cake

New York Cheesecake with Fresh Berries

Accompaniments

Freshly Ground Coffee, Tea, Fresh Baked Rolls with House Honey Butter

Late Night Table

Choice of Late-Night Table Options

6 Hour Open Bar with wine on guest tables

Price Inclusive of Tables | Chiavari Chairs |Tableware | Linen | Staffing | Silver Bar Package

Wedding Cake | DJ| Administration Fees & Room Rental Fee