

## **Seated Plated Wedding**

### **"White Hall Elegance"**

*A Formal Wedding Reception at the Flagler Museum*

### **Guest Greeting**

Grand Marble Hall

Tuxedoed Waiters will greet guests as they arrive with Pre-Poured Champagne, White Wine and Mineral Waters.

### **Waiter Passed Hors d'oeuvres**

*Flagler "Train" Pavilion Served by Professionals from Silver Trays Garnished with Fresh blossoms*

- Seared Tuna on "Ming Tsai" Sesame Crackers with Wasabi Cream
- Assorted Vegetarian Sushi Rolls
- Lemon Shrimp Canape' (A lemon grilled shrimp perched on a star of Lemon Cream Cheese atop a toast round)
- Chilled Plum Tomato Bruschetta on Crouton with Herb Garnish

### **Hors d'oeuvre Stations**

*Imaginations will create Hors d'oeuvre Stations, topped and skirted in white*

#### **Station #1**

Made-to-Order Pasta Bar | Two Pastas and Two Sauces

*Pastas:*

Cheese Tortellini & Fusilli

*Sauces:*

Vodka Alfredo, Virgin Basil Pesto,

Presented with a display of Marinated Vegetables, Black and Green Olives.

Provolone Cheese and Bread Sticks

#### **Station #2**

Crepe Station

Delicate French Crepes prepared to order

And served with filling to include:

Chicken al la Rhine

&

Vegetarian Ratatouille

(diced fresh seasonal vegetables, tomatoes, garlic, fresh herbs)

#### **Station #3**

A collection of bite-sized hot hors d'oeuvres Served from silver chafing dishes

Petite Baby Portabella Mushroom And Fontina Cheese in Puff Pastry

Petite Chicken or Beef Wellingtons

(Moist Chicken or beef and Duxelle wrapped in a Pastry Blanket)

Miniature Crab Cakes With Chive Remoulade

Spicy Beef Empanadas Served with Tomato Salsa

## **Celebration Dinner**

*(West Ballroom)*

### **Suggested Menu**

First Plate

Crisped Gourmet Baby Greens,

Tomato Pearls in Season & Marinated Fresh Mozzarella

Roasted Red Pepper Dressing

Served with Bakery Hearth Rolls

Creamery Butter

Dual Entree Plate

Roasted Tenderloin of Beef

with Rosemary Jus

and

Fresh-Caught Mahi Mahi

With Lemon and Caper Sauce

The "Flagler's" Chateau Potatoes

(Brushed with extra-virgin olive oil and roasted to golden brown)

Roasted Baby Vegetable Medley

### **Dessert**

Petite Finger Pastries, Cookies and Desserts

(Imaginations will serve coffee and place a plate of miniature desserts on each table... Wedding Cake served when appropriate

Wedding Cake As selected by the Bride

Fresh Brewed Regular and Decaffeinated Colombian Coffee

Hot Teas, regular, decaffeinated and herbal

### **Beverage Stations: Premium**

Two Bars staffed by professionals dressed in formal attire in the Pavilion

One Service Bar located near the dining floor.

A complete selection of Premium Liquor will be served: including

Dewars Scotch, Absolute Vodka, Tanqueray Gin, Jim Beam, Seagrams VO,

and Bicardi Rum. A house selection of "La Terra" California white and red wines, Domestic Regular and Lite Beer. Assorted Sodas, Mixers, Juices and Mineral Waters. All Ice and Bar equipment.