

D estiny

CHARM

a private reception room
six luscious hors d'oeuvres
a personal chef allures the senses

SIP

five hours
platinum spirits
seasonal selection, red and white wine
imported, domestic beer
champagne toast

DINE

five courses of decadence
a soup experience
a refreshing salad
a bright intermezzo
a personally tailored duet
award-winning wedding cake
seasonal selection, red and white wine
coffee, tea

REVEL

refreshing fruits, berries, sauces
petit cookies, chocolate strawberries
silver samouvar coffee

225 *per guest*

Devotion

CHARM

a private reception room
six luscious hors d'oeuvres

SIP

five hours
platinum spirits
Drake selection, red and white wine
imported, domestic beer

DINE

four courses of indulgence
a soup experience
a refreshing salad
a perfect filet mignon or seafood offering
award-winning wedding cake
Drake selection, red and white wine
coffee, tea

204 *per guest*

Dream

CHARM

a private reception room
four luscious hors d'oeuvres

SIP

four hours
platinum spirits
Drake selection, red and white wine
imported, domestic beer

DINE

four courses of indulgence
a soup experience
a refreshing salad
a succulent poultry or seafood offering
award-winning wedding cake
Drake selection, red and white wine
coffee, tea

164 *per guest*

hors d'oeuvres

COLD HORS D'OEUVRES

poached asparagus prosciutto di parma, balsamic aioli

seared ahi spicy seaweed, wasabi crème

lobster salad avocado, cucumber, greens

carpaccio sirloin, pesto, brioche

smoked salmon crème fraiche, caviar, sweet potato chip

chicken salad curry, red grapes, phyllo cup

caprese crostini basil, balsamic

eggplant caviar sesame pita chip

crudités shot green goddess dressing

sweet pea mousse goat cheese, radish

ENHANCEMENTS

seared ahi spicy seaweed, wasabi crème

lobster salad avocado, cucumber, greens

carpaccio sirloin, pesto, brioche

HOT HORS D'OEUVRES

dates chorizo-stuffed, bacon-wrapped, chipotle coulis

chicken satay peanut sauce

scallops bacon-wrapped, tarragon citrus aioli

wild mushroom phyllo purse

coconut shrimp chili dip

stuffed mushroom blue crabmeat

reuben mini, corned beef, sauerkraut, swiss

spanakopita phyllo, spinach, feta

chicken turnover cream, mushrooms

frank in a blanket honey mustard

spring rolls avocado, vegetables, chili dip

ENHANCEMENTS

lamb chops grilled, mint yogurt

crabcake seared, lemon curry aioli

stations

pasta

lobster ravioli, cheese tortellini, penne
marinara, truffle cream, pesto
reggiano parmigiano, mushrooms, sundried tomato
caramelized onion, garlic toast
chef required +100

17

antipasto

salami, prosciutto, melon, cheeses, accoutrement
marinated vegetables, olives, dips

15

cape cod

jumbo shrimp, crab claws, shucked oysters, clams
bookbinder, clam chowder
chef optional +100

20

sushi

sushi, sashimi, your selection of three
pickled ginger, wasabi, soy sauce
miso soup, edamame
chef optional +375

22

shanghai

dim sum
beijing duck, rice pancakes, hoi sin, scallions, cucumber
barbeque pork buns, xo sauce
kung pao chicken, beef, vegetables, accoutrement
jasmine rice, fortune cookies
2 chefs required +200

18

DESTINY

enjoy one station

DEVOTION

enhance your reception at prices noted

DREAM

enhance your reception at prices noted

carve

prime rib

rosemary, salt-crusted
yorkshire pudding
horseradish, mustards, natural jus
20

country ham

maple syrup glaze, bone-in
peach compote, mini wheat rolls
17

rack of lamb

new zealand, tarragon, dijon-crust
mint, mango chutney
15

steamship of beef

bone-in, flavorful
rolls, horseradish, au jus
6.5

beef tenderloin

pepper-crusted
béarnaise, creamed horseradish, grainy mustard,
french bread
22.5

turkey breast

smoked, free-range
barbecue sauce, jalapeno cornbread
15

enhance your reception at prices noted

beginnings

COLD APPETIZERS

carpaccio tenderloin, reggiano parmigiano, arugula +7

ginger-soy ahi seaweed salad, chili cilantro oil +7

gulf shrimp jumbo, cocktail sauce +8

duck prosciutto & asparagus watercress, blueberry reduction +10

antipasto salami, prosciutto, melon, cheeses, accoutrement +7

HOT APPETIZERS

duck breast pink peppercorn, cranberry chutney, red beet reduction +8

tiger prawns napa cabbage, vanilla beurre blanc +10

diver scallops pan roasted, grilled vegetables, ginger emulsion +10

crabcake smoked tomato, basil oil +8

braised short rib ravioli wilted spinach, chive velouté, black truffle +8

CHILLED SOUP

chilmelon yogurt, mint, fresh

vichyssoise potato, leek, white truffle oil

gazpacho spanish, herbed crouton

curried cucumber smoked shrimp, clean +2

HOT SOUP

bookbinder red snapper, sherry, famous +2

clam chowder classic, New England

butternut squash bisque curried apple chutney

tomato basil, herbed crouton

asparagus cream, white truffle oil

carrot ginger, toasted almonds

lobster bisque velvety, cheese straw +2

italian wedding mini meatballs, tubetti

intermezzo

LIGHT

sorbet

orange, lemon, champagne,
passion fruit, mango, few limits

candy sorbet

wrapped in gold (+1) +8

strawberry

love-injected, zest, grand marnier
(+8) +15

shooter

vodka-infused, watermelon,
lemon, pineapple, few limits
(+4) +11

fruit sushi

light, ginger, balsamic (+8) +15

SALAD

Drake endive, tomato,
hearts of palm, white french

caesar romaine,
reggiano parmigiano, croutons,
caesar

caprese plum tomato,
buffalo mozzarella, arugula,
red onion, balsamic

three melons frisée,
goat cheese, brioche crouton,
champagne vinaigrette

chicago mesclun,
poached pear, blue cheese,
caramelized walnuts,
strawberries, balsamic vinaigrette
+2

roasted asparagus sea salt,
arugula, manchego,
toasted almonds, basil oil

blu duck prosciutto, watercress,
bleu cheese, blueberries,
truffle vinaigrette +2

summer mesclun, pansies,
berries, goat cheese, almonds,
balsamic vinaigrette +4

DESTINY

enjoy one intermezzo
(+ price noted)

DEVOTION

enhance your reception at
prices noted

DREAM

enhance your reception at
prices noted

entrées

DESTINY select two
DEVOTION select one

filet mignon center-cut,
roasted or seared
caramelized onion,
herb-parmesan, bleu cheese,
horseradish, goat cheese crusts
+2
truffle butter +3

double lamb chop juicy +7

chicken roulade sundried
tomatoes, spinach, feta, pine nuts

chicken breast free-range,
honey roasted, mushrooms
and leeks

veal tenderloin two medallions
+7

crabcake cape cod, mustard
sauce, famous

grilled shrimp oriental spices
+7

lobster tail cold-water,
drawn butter, market price

halibut herb crust, savory

monk fish pan-seared,
parma ham, sage

pacific red snapper crispy
skin +7

ginger salmon glazed, flavorful

DREAM select one

chicken breast free-range,
honey roasted, mushrooms
and leeks

chicken roulade sundried
tomatoes, spinach, feta, pine nuts

duck breast duck confit spring
roll, cranberry chutney +5

cornish game hen wild rice,
pine nuts

salmon miso-marinated,
seared

halibut herb crust, savory +5

crabcake cape cod, mustard
sauce, famous

filet mignon center-cut,
roasted or seared +15

VEGETARIAN

wild mushroom ravioli
wilted spinach, chive velouté,
black truffles

grilled vegetables seasonal,
feta cheese, minted couscous,
dried apricots and raisins

mushroom strudel portobello,
ricotta, tomato-basil pulp

grilled polenta creamy,
balsamic butter, roasted root
vegetables

penne olive, garlic,
sundried tomato, basil oil,
reggiano parmigiano

decadence

CAKE

amy beck cake design is our partner and an award-winning bakery. they will create a three-tiered wedding cake of your design and preference served as dessert on a decorated plate or with a sweet table. custom cakes are priced according to detail and intricacy.

style rose arbor, forevermore, flower basket, apple blossom, love letters, rosebud, sweet destiny

flavor vanilla chiffon, chocolate chiffon, marble chiffon, white cake, double devils food pound cake, almond pound cake, lemon pound cake, banana cake, carrot cake

filling vanilla custard, chocolate custard, lemon custard, strawberry jam, raspberry jam, apricot jam, vanilla buttercream, chocolate buttercream, hazelnut buttercream, mocha buttercream, lemon buttercream, strawberry buttercream, raspberry buttercream, white chocolate mousse, chocolate mousse, raspberry mousse, strawberry mousse, irish cream mousse, lemon mousse, tiramisu, fresh strawberry, banana, seasonal fruit

frosting buttercream.

Requests for fresh flowers can be accommodated at market price.

DESSERTS

dolce de leche caramel mousse, chocolate shell +7

chocolate cake bittersweet chocolate mousse, chocolate cake, kirsch syrup, mandarin orange +7

fruit sorbet few limits, frozen grapes, fresh mint +7

french apple tart puff pastry, granny smith apples, cinnamon ice cream, sabayon +7

chocolate tulip white chocolate ice cream, marinated berries +7

tropical coconut-pineapple mousse, ladyfingers, papaya compote, coconut ice cream +7

cheesecake rich, meringue, raspberry coulis +10

fruit salad seasonal fruit, mint +7

SWEETS

perfect compliment refreshing fruits, berries, sauces petit cookies, chocolate strawberries, silver samouvar coffee (included in Destiny) 12

classic refreshing fruits, berries, sauces, petit cookies, chocolate strawberries, french pastries, petit fours, silver samouvar coffee 18

deluxe refreshing fruits, berries, sauces, petit cookies, chocolate strawberries, french pastries, petit fours, tiramisu parfait, dulce de leche parfait, baked alaska, chocolate marquise, chocolate trilogie, mini crème brûlée, farandole of parisienne macarons, french apple tart, cheese cake, key lime pie, chocolate pralines, silver samouvar coffee 30

ice block antigrididdle, ice cream popsicles, chocolate sauce, sprinkles, coconut, nuts *chef required* +100 12

chocolate fountain warm, dark chocolate, strawberries, pineapple, melon, pound cake, jumbo marshmallows, pretzels 14

afterparty

pizza

mini

goat cheese, tomato, basil

rock shrimp, red and yellow peppers

sausage

sun-dried tomato, rosemary, artichoke, black olives

chicago deep dish

15

french fry

traditional, sweet potato, curly

chipotle mayonnaise, dijon, ketchup

truffled hollandaise

12

mexican

guacamole à la minute, chips, salsa

chicken taquitos, chipotle-corn quesadillas

seven-layer dip, deconstructed

chef required +100

15

burger

mini, angus, sesame buns

lettuce, tomato, onion, pickles

barbeque sauce, mustard, ketchup

15

cheese

imported, domestic

toasted walnuts, pecans, dried fruits

baguettes, crackers

baked camembert

7

crudités

vegetables, crisp

ranch, guacamole, dill dip

6

fruit

melon, grape, berries, seasonal

honey yogurt

7

enhance your reception at prices noted

libations

EXECUTIVE

Absolut vodka and assorted Absolut flavored vodkas, Tanqueray gin, Bacardi rum, Jose Cuervo tequila, Dewars white label scotch, Jack Daniels bourbon, Canadian Club whiskey

Miller Lite, Amstel Light, Blue Moon, Corona, Heineken, Samuel Adams, Stella Artois

Drake's seasonal selection of white and red wine

soft drinks, fruit juices, bottled water

upgrade to executive +12
one additional hour +12

PLATINUM

Smirnoff and Smirnoff flavored vodkas, Bombay gin, Cruzan rum, Sauza gold tequila, J&B scotch, Jim Beam bourbon

Miller Lite, Amstel Light, Blue Moon, Corona, Heineken, Samuel Adams, Stella Artois

Drake's seasonal selection of white and red wine

soft drinks, fruit juices, bottled water

one additional hour +10

CHAMPAGNE

parade, famous (included in Destiny)
+7

sunrise

MIDWEST

danish, muffins, croissants, toasts
sweet butter, marmalade, honey, preserves
fruit & berries, personalized
flavored yogurt, granola, dried fruit
scrambled eggs, farm-fresh, chives
potatoes, golden, fresh herbs
cereals, skim, whole milk
orange, cranberry juice
coffee, tea
38

AMERICAN

danish, muffins, croissants, toasts
sweet butter, marmalade, honey, preserves
bagels, cream cheese
fruit & berries, personalized
flavored yogurt, granola, dried fruit
scrambled eggs, farm-fresh, chives, mushrooms
bacon, corned beef hash
potatoes, lyonnaise, fresh herbs
orange, cranberry juice
coffee, tea
minimum 20 guests
41

DRAKE

danish, muffins, croissants, toasts
sweet butter, marmalade, honey, preserves
fruit & berries, personalized
bircher muesli
flavored yogurt, granola, dried fruit
eggs, potatoes, individual
bacon, link sausage
cold cuts, cured meats, cheeses
pancakes, whole-grain
cheese blintzes, fruit compote
lox, bagels, cream cheese, red onion, caper berries
orange, cranberry juice
coffee, tea
minimum 50 guests
45

GOLD COAST

danish, muffins, croissants, toasts
sweet butter, marmalade, honey, preserves
bagels, cream cheese

omelets à la minute

rock shrimp, bacon, ham, cheddar, swiss
onion, spinach, pepper, mushroom
tomatoes, fresh herbs
1 chef per 50 guests, add 100 per chef

carve

beef tenderloin, horseradish, béarnaise
turkey breast, cornbread stuffing, gravy
chef required add 100

chilled

lox, cream cheese, red onion, cucumber, caper berries
duck breast, roasted, carrot-orange salad
shrimp, blackened, jicama salad
carpaccio, sirloin, dijon aioli
hearts of palm salad
artichoke, smoked chicken salad
ahi, seared, ratatouille
grilled vegetables, marinated
sushi, sashimi, accoutrement

hot

quiche, sundried tomato, spinach
halibut, herb-crust, lentils, capers
vegetables, seasonal
bacon, link sausage
waffles, belgium, warm maple syrup

sweet

english trifle, traditional
cheesecake, chicago, famous
petits four, french pastries, mini
fruit & berries, personalized
coffee, tea

minimum 50 guests

78

enhance

omelets à la minute rock shrimp, bacon, ham, cheddar, swiss, onion, spinach, pepper, mushroom, tomatoes, fresh herbs

one chef per 50 guests, +100 per chef

12

smoothies peach, berry, powerful 6

breakfast sandwich egg, cheddar, biscuit, ham or sausage 8

breads lemon-poppy, cranberry-nut, banana 6

bagels cream cheese 6

oatmeal brown sugar, raisins 6

cereal whole, skim milk 5

french toast cinnamon, sugar 7

pancakes buttermilk, fluffy 7

cold cuts cured meats, cheeses 9

benedict poached egg, canadian bacon, english muffin, hollandaise 10

crêpes cinnamon, apple, raisins, hand-rolled 8

fruit melon, grape, berries, seasonal, honey yogurt 7

yogurt individual, assorted flavors 3

lox house-cured, bagels, accoutrement 12