

# *Sterling Rose Wedding*

*Five-Hour Open Bar Featuring Premium Brands  
White and Red Wine Service with Dinner  
Champagne Toast  
Coffee, Tea, Sodas, and Juices*

*One-Hour Cocktail Reception  
Butler Passed Hors D'oeuvres  
Decorated Food Displays  
Two Chef Attended Stations*

*Customized Five-Course Dinner*

*Wedding Cake Included in Package*

*White Glove Service*

*Professional Coordination of your Special Event*

*Daytime Events must be completed no later than 5:00 PM*

# *The Sterling Rose Cocktail Reception*

## *White Glove Butler Passed Hors d'oeuvre*

*(Please Select Five Hors D'oeuvres)*

*Sweet Thai Chili, Chicken, and Pineapple Brochette*

*Spinach & Feta Cheese in Phyllo*

*Parmesan Crusted Artichoke Hearts with Goat Cheese Mousse*

*Portobello Mushroom in Phyllo*

*Sweet Soy Asian Turkey Potsticker*

*Scallops Wrapped in Applewood Smoked Bacon*

*Teriyaki Glazed Brochettes of Beef*

*Crab Cakes with Stone Ground Mustard Sauce*

*Mini Beef Wellington*

*Quiche Florentine*

*Sesame Crusted Chicken with Honey-Dijon*

*Chicken or Beef Empanada*

*Coconut Shrimp with Caribbean Mango Chutney*

*Popcorn Shrimp with a Cilantro Lime Cocktail Sauce*

*All Beef Sausage in Puff Pastry with Spicy Brown Mustard*

*Potato Pancakes with Sour Cream and Apple Sauce*

*Vegetable Egg Rolls with Duck Sauce*

*Assorted Sushi Rolls with Wasabi Soy*

*Assortment of Deluxe Canapés*

*International Cheese and Fresh Fruit Display*

*Cracker Medley and Sliced French Baguettes*

*Fresh Vegetable Display to Include*

*Crudité and Grilled Mediterranean Vegetables*

*Served with Middle Eastern Baked Pita Chips*

# ***Chef Attended Stations***

*(Please Select 2)*

## ***Risotto Station***

*Risotto variations created tableside with  
Mushrooms, Mixed Vegetables, Sun Dried Tomatoes, Sweet Green Peas  
Parmesan Cheese, Creamy Butter and Fresh Chicken Bouillon*

## ***Pasta Station***

*Fresh Pastas of the Day  
Sauce Pomodora, Alfredo Sauce, Extra Virgin Olive Oil  
Mushrooms, Artichoke Hearts, Pine Nuts,  
Garlic, White Wine, and Freshly Grated Parmesan Cheese*

## ***Oriental Stir Fry***

*Five Spice Chicken, Beef, and Petite Bay Shrimp  
Oriental Sauces to Include:  
Teriyaki, Hoisin and Sweet and Sour  
Assorted Asian Stir Fried Vegetables, Roasted Cashews  
Served with Vegetable Fried Rice*

## ***Peking Duck***

*Brick Oven Roasted Duckling  
Hoisin Sauce  
Julienne Cucumbers, Scallions, Carrots, and Oriental Cabbage  
Rolled in Light Oriental Crepes*

## ***Exotic Mushrooms***

*Porcini, Straw & Portobello Mushrooms  
Sautéed with Garlic and Herbs in a Port Wine Demi-glace  
Served in a Puff Pastry Shell*

## ***Carving***

*Select Two Meats  
Roasted Breast of Turkey, Honey Glazed Corned Beef, or Pastrami  
All served with appropriate condiments & Assorted Rolls  
(Char Grilled Tenderloin of Beef Available for Additional \$10.00++ per person)*

# ***Appetizers***

*(Please Select One)*

## ***Sesame Crusted Blue Fin Tuna***

*Served with a Hiyashe Wakame Seaweed Salad and Sweet Ginger Soy*

## ***Wild Mushroom Strudel***

*Porcini, Straw & Portobello Mushrooms sautéed with Garlic and Herbs  
Served in a Puff Pastry Shell with a Port Wine Demi-glaze*

## ***Medallion of Pan Seared Chicken***

*Served on a Bed of Grilled Vegetable Risotto  
Sweet Shallot Buerre Blanc and Balsamic Glaze*

## ***Jumbo Shrimp Cocktail***

*Served on a Bed of Iceberg and Radicchio Chiffonade  
With Horseradish Lime Cocktail Sauce and Basil Infused Olive Oil*

## ***Double Cut New Zealand Lamb Chop***

*Served with a Rosemary Risotto and an Irish Whiskey Caramel Glaze  
(Add \$5.00 Per person)*

## ***Chesapeake Bay Crab Cake***

*Served with a Whole Grain Mustard Sauce  
On a Spice Infused Oil Painted Plate*

## ***Grilled and Chilled Portobello Mushroom Stack***

*Grilled Portobello Mushroom, Tomato, Zucchini, and Yellow Squash  
Fresh Mozzarella Cheese, Balsamic Vinaigrette, and Basil Infused Olive Oil*

## ***Grilled Jose Cuervo Tequila-Marinaded Shrimp***

*Served in a Web of Roasted Red Pepper and Sour Cream Coulis  
Avocado Salsa and Fresh Cilantro*

## ***Shrimp, Crab, and Lobster Pancake***

*Maryland Lump Crabmeat, Shrimp, and Lobster Ragout  
Folded in a Lightly Seasoned Crepe  
Served in a Crimson Beet Buerre Blanc  
(Add \$10.00 Per Person)*

# **Salads**

*(Please Select One)*

## **Potpourri of Baby Field Greens and Vine Ripe Tomato**

*Julienne Cucumber, Carrot, and Lemon Thyme Vinaigrette, Cucumber Wrapped*

## **Spinach Salad with Applewood Smoked Bacon Vinaigrette**

*Served with Chopped Vine Ripe Tomatoes, Egg, and Sliced Button Mushrooms*

## **Island Caesar Salad**

*Served with Banana Bread Croutons and  
A Tropical Caribbean Dressing*

## **California Iceberg Wedge**

*Roma Tomato, Crumbled Bleu Cheese, Brandied Sugar Pecans  
Balsamic Vinaigrette*

## **Tri-Colored Salad**

*Belgian Endive, Radicchio, and Arugula  
Tossed in a Balsamic, Vine Ripe Tomato, and Fresh Basil Vinaigrette*

## **Mediterranean Butterhead Salad**

*Topped with Feta Cheese, Sun Dried Tomatoes, Chopped Red Onions,  
Kalamata Olives, Roasted Pine Nuts and Balsamic Vinaigrette*

## **Blushing Pear Field Greens with Cherry Tomatoes**

*Poached Pears, Crumbled Bleu Cheese, Brandied Sugar Pecans  
Blushing Pear Vinaigrette*

## **Southwestern Hearts of Romaine**

*Topped with Fire Roasted Red Peppers, Black Beans, Sweet Corn kernels  
And Cactus pear Vinaigrette*

## **Curly Endive and Heart of Palm Salad**

*Served with Julienne Jicama, and Mango  
Dressed with a Papaya Vinaigrette*

# **Intermezzo**

*(Please Select One Flavor)*

*Lemon, Raspberry, or Mango*

# ***Entrées***

*(Please Select One)*

## ***Pan Seared Breast of Chicken***

*Vegetable Risotto*

*Crimson Beet Buerre Blanc*

## ***Traditional Chicken Francaise or Marsala***

*Risotto Parmesan and Julienne Vegetables*

## ***Mediterranean Grilled Salmon***

*Artichoke Hearts, Sun-dried Tomatoes and Capers*

*Lemon, Garlic, and Basil Infused Buerre Blanc*

*Jasmine Rice*

## ***Roasted Dijon Marinated Game Hen***

*Natural Jus*

*Sage Dressing and Julienne Root Vegetables*

## ***Herb Crusted Chilean Sea Bass***

*Fresh Chive and Saffron Buerre Blanc*

*Risotto and Julienne Vegetables*

## ***Blackened Tilapia***

*Jasmine Rice, Creamy Saffron Roasted Corn*

*Julienne Vegetables*

## ***Char Grilled Filet Mignon***

*Gorgonzola Potato Crepe*

*Port Wine Demi Glace and Julienne Vegetables*

## ***Garlic and Rosemary Grilled Lamb Loin Chop***

*Minted Demi Glace*

*Feta Cheese and Pine Nut Potato Crepe and Asparagus*

## ***Pan Seared Salmon***

*Red Pepper Sauce*

*Basil Mashed and Julienne Vegetables*

## **Desserts**

*Dessert selections are available in place of or in addition to the wedding cake.  
If you choose to add a dessert to your package add \$5.00 per person.  
(Please Select One)*

### **Individual Chocolate Ganache Cake**

*Served on a Painted Plate with Whip Cream and Fresh Berries*

### **Chef Tim's Key Lime Parfait**

*Served with Fresh Fruit, Whip Cream, and Chopped Macadamia Nuts*

### **Gelato Tartufo**

*Tuxedo (Vanilla Ice Cream, Dipped in Dark Chocolate),  
Fudge Brownie (Chocolate Gelato with Brownie Center, Dipped in Chocolate), or  
Mezza Luna (Vanilla and Chocolate Gelato, Dipped in Dark Chocolate)  
Served on a Painted plate with Fresh Berries*

### **Chocolate Genoise and Brandied Raspberry Compote**

*Fresh Berries in a Brandied Raspberry Sauce with Whip Cream*

### **Caramel Apple Granny Pie**

*Strawberry Fan, Bourbon Vanilla and Chocolate Sauce Swirl*

### **Chef Tim's Homemade Key Lime and Raspberry Tartlet**

*The Best in Town with Raspberry Coulis and Toasted Coconut*

### **Chocolate Mousse Martini**

*Garnished with Fresh Berries and a Chocolate Cigarette*

### **Starbuck's Coffee Flavored Crème Brule**

*Caramelized and served with a Fresh Berry Garnish*

### **Tira Misu**

*Espresso Soaked Lady Fingers with a Cocoa Powder Sprinkle  
And a Kahlua Enhanced Mascarpone Cream*

### **Sampler Plate**

*Tuxedo Strawberry, Mini Éclair, Napoleon, Cannoli, and Petit Four  
Served on a Painted Plate*

### **Traditional Tiered Wedding Cake**

*Select from a Variety of Designs and Flavors*

# Pricing

<b>Pricing with Chicken Entree:</b>	<b>\$126.50 Per Person</b>
<b>Pricing with Tilapia Entree:</b>	<b>\$126.50 Per Person</b>
<b>Pricing with Game Hen Entree:</b>	<b>\$132.00 Per Person</b>
<b>Pricing with Salmon Entree:</b>	<b>\$132.00 Per Person</b>
<b>Pricing with Sea Bass Entree:</b>	<b>\$143.00 Per Person</b>
<b>Pricing with Lamb Loin Entree:</b>	<b>\$148.50 Per Person</b>
<b>Pricing with Filet Entree:</b>	<b>\$148.50 Per Person</b>
<b>Pricing with Dual Plate <u>or</u> Advance Choice of Two Entrees:</b>	<b>\$154.00 Per Person</b>

**Prices are Subject to 20% Service Charge and 7% Sales Tax**

**Advanced Choice - Guests are required to make their selection in advance, and the Club requires an accurate count one week prior to your event.**

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**Tablesides Choice - A choice of up to Three Entrees may be offered with Guests making their selection tableside.**

**Please add \$15.00++ per person to highest entree price for this service.**

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**With Dual Plate, Advanced Choice, or Tablesides Choice Entrees  
Please Select One Vegetable and One Starch**

## Additional Charges

**Chef Fees @ \$150.00+ Per Chef**

**Valet Attendants are Optional: @ \$150.00+ Per Attendant**

**2 Valet Attendants for Under 50 Adult Guests – 3 Valet Attendants for 51-100 Adult Guests –**

**1 Additional Valet Attendant for Every 25 Adult Guests Over 100**

**Ceremony Room Charges are \$4.00+ Per Guest Indoors, \$7.00+ Per Guest Outdoors**

**Restroom Attendants are recommended @ \$100.00+ Per Attendant**

**Interim Membership and Room rental charges may apply if not currently a Club Member**