

# Plated Reception

\*Minimum 25 Guests\*

## Included in your package:

- 4-Hour Premium Open Bar with Signature Drink
- Choice of Charcuterie Display or 3 Passed Appetizers During Cocktail Hour
- Plated Salad & Entrée (2 Entrée Selections, host must provide place cards)
- Cake Cutting & Coffee Station
- White or Black Linen
- Tea Light Candles (3 per table)
- Tables & Chairs  
(rounds of 10, if less than 10 guests an additional table charge may be incurred)
- Complimentary Use of Microphone, Screen, LCD Projector
- House Sound System for Background Music

## Charcuterie Display

(cured meats, artisan cheese, olives, artichoke hearts, roasted red peppers, nuts, berries, dried fruits, mustards, breads, crackers & crostini)

OR

## Passed Appetizer Selections (choose three)

\*add a fourth option for 4.00/person\*

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| <ul style="list-style-type: none"> <li>• Wild Mushroom Pâté (vegan)<br/>(fresh parsley, baguette)</li> <li>• Grilled Strip Steak Skewer<br/>(fresh grated horseradish cream)</li> <li>• Artichoke &amp; Asiago Flatbread<br/>(rosemary olive oil drizzle)</li> </ul> | <ul style="list-style-type: none"> <li>• Wild Mushroom Pastry<br/>(burrata, truffle oil)</li> <li>• Crabby Wonton<br/>(sweet chili stripe)</li> <li>• Local Bacon Wrapped Date</li> <li>• Shredded Pork Taco (cilantro sour cream)</li> </ul> |
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## Salad Selections (choose one)

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| <ul style="list-style-type: none"> <li>• Classic Caesar<br/>(rosemary parm croutons, lemon wedge)</li> <li>• Cous Cous<br/>(roasted chilled seasonal veggies, crispy eggplant croutons, grain mustard drizzle)</li> <li>• Spinach<br/>(craisins, red onion, hearts of palm, goat cheese fritter, poppyseed vinaigrette)</li> </ul> | <ul style="list-style-type: none"> <li>• Mixed Lettuce<br/>(seasonal greens &amp; toppings, basil red wine vinaigrette)</li> <li>• Iceberg<br/>(crisp honey bacon, figs, blue cheese, house-made ranch)</li> </ul> |
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# Entree Selections

## Garden/Vegetarian

- Roasted Vegetable Lasagna (no noodles)  
(eggplant, squashes, fresh spinach, carrot, red onion, goat cheese & parmesan, heirloom marinara)
- Butternut Squash Ravioli  
(sage, brown butter, wild mushroom, parmesan)

84.00/person

## Poultry/Pork

- Pan-Roasted Duck Breast  
(sweet potato, cherry bourbon reduction)
- Sherry Chicken  
(asiago orzo, marsala, ozark forest wild mushrooms)
- Stuffed Pork Tenderloin  
(sun-dried tomato, spinach, sage risotto, fontina cream)

87.00/person

## Beef

- Beef Tenderloin  
(boursin butter, baby carrot, roasted sweet garlic whipped potato)
- Grilled Strip Steak  
(rosemary parmesan gratin potatoes, caramelized onion, balsamic fig reduction)

94.00/person

## Seafood

- Sweet Chili Glazed Salmon  
(cheddar potato cake, arugula, citrus vinaigrette)
- Seared Sea Scallops  
(jasmine rice, roasted tomato, fresh rosemary, kalamata olives)

92.00/person

# Wedding Bar Details & Additions

## Premium Bar (included)

### LIQUOR

Jack Daniels, Tito's, Bacardi, Jose Cuervo, Bombay

### BOTTLED BEER

4 Hands, Griesedieck, Anheuser Busch

### WINE

Chardonnay, Pinot Grigio, Cabernet, Pinot Noir, Sparkling

### SIGNATURE DRINK: LAFAYETTE LEMONADE

SqWires house lemonade, house-infused raspberry vodka or cherry bourbon

## OR Upgrade to Super Premium Bar \*add 7.00/person\*

### LIQUOR

Maker's Mark, Ketel One, Diplomatico White Rum, 1800, Tanqueray

### BEER

4 Hands, Griesedieck, Civil Life, Anheuser Busch

### WINE

Chardonnay, Pinot Grigio, Cabernet, Pinot Noir, Sparkling

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## Other Additions (when selecting wedding package)

3 Craft Beers 6.00/person (ask for list)

Champagne Toast 6.00/person

Wine Service with Dinner 7.00/person

Sweets (choice of three) 8.00/person

(assorted dessert boards & shooters)

Seasonal Bread Pudding (crème anglaise)

Flourless Chocolate Cake (raspberry puree)

Gamma Budde's Hot Milk Sponge Cake (berries, sweet whipped cream)

Apple Pie (caramel sauce)

Mini Cinnamon Sugar Donuts (chocolate sauce & whipped cream)

Cheesecake (strawberry, ginger simple syrup)