

*The  
Phoenix*

*Inclusive Wedding Packages  
2008*



## The Phoenix Wedding Package

Two Passed Hors D'oeuvre • Two Course Meal  
Three-Hour Continuous Bar With Beer, Wine and Soft Drinks  
**Cost: \$44.00 Per Person Inclusive (Includes Tax and Gratuity)**

### PASSED HORS D'OEUVRE

Oriental Vegetable Spring Rolls with Hot Mustard Dipping Sauce • Dill Cheese Puff

### FIRST COURSE - CHOICE OF ONE

Caesar Salad with Fresh Grated Parmesan and Herb Seasoned Croutons  
Romaine Salad, Sundried Tomatoes, Black Olives, Mushrooms, Smoked Mozzarella and Herb Vinaigrette  
Romaine Salad with Sliced Cucumbers, Tomatoes, Shredded Carrots and Herb Vinaigrette

### MAIN COURSE - CHOICE OF ONE

Norwegian Salmon with White Wine Dill Cream Sauce  
Chicken Marsala, Breast of Chicken with Mushroom Marsala Wine Sauce

## The Silver Wedding Package

Three Passed Hors D'oeuvre • Two Course Meal  
Three-Hour Continuous Open Bar with Call Brand Liqueur  
**Cost: \$57.00 Per Person Inclusive (Includes Tax and Gratuity)**

### PASSED HORS D'OEUVRE - CHOICE OF THREE

Oriental Vegetable Spring Rolls with Hot Mustard Dipping Sauce  
Spicy Shrimp Red Pepper Poppers • Sushi Style Cucumber Pepper Canapé  
Smoked Salmon Rosette on Toast Round with Crème Fraîche  
Red Skin Potato with Sundried Tomatoes and Walnuts • Vegetable Beef Skewers  
Jumbo Mushrooms Stuffed with Pesto and Provolone • Spanikopita

### FIRST COURSE - CHOICE OF ONE

Caesar Salad with Fresh Grated Parmesan and Herb Seasoned Croutons  
Phoenix Salad of Mixed Greens, Walnuts, Bleu Cheese, Bermuda Onions and Port Wine Vinaigrette  
Romaine Salad, Sundried Tomatoes, Black Olives, Mushrooms, Smoked Mozzarella and Herb Vinaigrette

### MAIN COURSE - CHOICE OF ONE

Breast of Chicken, Roasted Garlic and Sundried Tomato Cream Sauce  
Norwegian Salmon, Baked with Champagne Cream Sauce, Topped with Fresh Leeks  
Pork Loin Seasoned with Fresh Rosemary and Port Wine Sauce  
Duet of Chicken and Salmon with Caribbean Mango Salsa

## The Gold Wedding Package

Three Passed Hors D'oeuvre • Two Course Meal  
Four-Hour Continuous Open Bar with Call Brand Liqueurs  
House Red and White Wine Served with Dinner  
**Cost: \$70.00 Per Person Inclusive (Includes Tax and Gratuity)**

### PASSED HORS D'OEUVRE - CHOICE OF THREE

Oriental Vegetable Spring Rolls with Hot Mustard Dipping Sauce  
Spicy Shrimp Red Pepper Poppers • Sushi Style Cucumber Pepper Canapé  
Smoked Salmon Rosette on Toast Round with Crème Fraîche • Shrimp Cocktail  
Red Skin Potato with Sundried Tomatoes and Walnuts • Vegetable Beef Skewers  
Jumbo Mushrooms Stuffed with Pesto and Provolone • Spanikopita

### FIRST COURSE - CHOICE OF ONE

Lobster Bisque • Caesar Salad with Fresh Grated Parmesan and Herb Seasoned Croutons  
Phoenix Salad of Mixed Greens, Walnuts, Bleu Cheese, Bermuda Onions and Port Wine Vinaigrette  
Romaine Salad, Sundried Tomatoes, Black Olives, Mushrooms, Smoked Mozzarella and Herb Vinaigrette

### MAIN COURSE - CHOICE OF ONE

Filet Mignon with Béarnaise Sauce • Duet of Petite Filet Mignon with Béarnaise and Shrimp Provençal  
Duet of Petite Filet Mignon and Roasted Chicken Breast, Sauce Chasseur  
Duet of Petite Filet Mignon and Baked Norwegian Salmon, Sauce Charone

## The Platinum Wedding Package

Four Passed Hors D'oeuvre • Displayed Hors D'oeuvre  
Two Course Meal • Four-Hour Continuous Open Bar with Premium Brand Liqueurs  
House Red and White Wine Served with Dinner • Champagne Toast  
Chocolate Dipped Strawberry Served with Client's Wedding Cake  
**Cost: \$80.00 Per Person Inclusive (Includes Tax and Gratuity)**

### PASSED HORS D'OEUVRE - CHOICE OF FOUR

Oriental Vegetable Spring Rolls with Hot Mustard Dipping Sauce  
Spicy Shrimp Red Pepper Poppers • Sushi Style Cucumber Pepper Canapé  
Smoked Salmon Rosette on Toast Round with Crème Fraîche • Shrimp Cocktail  
Red Skin Potato with Sundried Tomatoes and Walnuts • Vegetable Beef Skewers  
Jumbo Mushrooms Stuffed with Pesto and Provolone • Spanikopita

### DISPLAYED HORS D'OEUVRE

Domestic and Imported Cheese with Crackers  
Crudite of Asparagus and Baby Carrots with Roasted Red Pepper Dip

### FIRST COURSE - CHOICE OF ONE

Lobster Bisque • Caesar Salad with Fresh Grated Parmesan and Herb Seasoned Croutons  
Phoenix Salad of Mixed Greens, Walnuts, Bleu Cheese, Bermuda Onions and Port Wine Vinaigrette  
Romaine Salad, Sundried Tomatoes, Black Olives, Mushrooms, Smoked Mozzarella and Herb Vinaigrette

### MAIN COURSE - CHOICE OF ONE

Filet Mignon with Béarnaise Sauce • Duet of Petite Filet Mignon with Béarnaise and Shrimp Provençal  
Duet of Petite Filet Mignon and Roasted Chicken Breast, Sauce Chasseur  
Duet of Petite Filet Mignon and Baked Norwegian Salmon, Sauce Charone

## The Diamond Wedding Package

Four Passed Hors D'oeuvre • Upgraded Displayed Hors D'oeuvre  
Three Course Meal • Four-Hour Continuous Open Bar with Premium Brand Liqueurs  
Upgraded Red and White Wine Served with Dinner • Upgraded Champagne Toast  
Chocolate Dipped Strawberry Served with Client's Wedding Cake • Hosted Valet Parking  
**Cost: \$100.00 Per Person Inclusive (Includes Tax and Gratuity)**

### PASSED HORS D'OEUVRE - CHOICE OF FOUR

Oriental Vegetable Spring Rolls with Hot Mustard Dipping Sauce  
Spicy Shrimp Red Pepper Poppers • Sushi Style Cucumber Pepper Canapé  
Smoked Salmon Rosette on Toast Round with Crème Fraîche • Shrimp Cocktail  
Red Skin Potato with Sun-dried Tomatoes and Walnuts • Vegetable Beef Skewers  
Jumbo Mushrooms Stuffed with Pesto and Provolone • Spanikopita

### DISPLAYED HORS D'OEUVRE

Domestic and Imported Cheese with Crackers  
Crudité of Asparagus and Baby Carrots with Roasted Red Pepper Dip  
Tapenade Display - Toasted Baguette Slices with a variety of Spreads to include Pesto Cream Cheese, Rosemary Black Olive Tapenade and Mozzarella tossed in Tomato Basil Olive Oil

### FIRST COURSE - CHOICE OF ONE

Phoenix Crab Cake over Mesclun Greens with Remoulade Sauce • Lobster Bisque  
Three Jumbo Shrimp with Cocktail Sauce • Cream of Asparagus Soup • Butternut Squash Soup

### SECOND COURSE - CHOICE OF ONE

Lobster Bisque • Caesar Salad with Fresh Grated Parmesan and Herb Seasoned Croutons  
Phoenix Salad of Mixed Greens, Walnuts, Bleu Cheese, Bermuda Onions and Port Wine Vinaigrette  
Romaine Salad, Sundried Tomatoes, Black Olives, Mushrooms, Smoked Mozzarella and Herb Vinaigrette  
Kentucky Bibb Lettuce with Sliced Tomatoes, Basil, Soft Mozzarella and Balsamic Vinaigrette

### MAIN COURSE - CHOICE OF ONE

Filet Mignon Oscar with Béarnaise Sauce • Baked Halibut with Chive Oil and nest of Fried Leeks  
Duet of Petite Filet Mignon with Béarnaise and Shrimp Provençal  
Chicken Breast Roulades stuffed with Smoked Mozzarella and Sun Dried Tomatoes, Asparagus and Yellow Peppers with Roasted Red Pepper Cream Sauce • See Sales Associate for a Customized Menu

