



## **Palm Beach Gardens Marriott Wedding Package**

### **Four Hours of Open Bar**

Call Brands, Imported and Domestic Beer and a Selection of Fine Wines

### **One Hour of Hot & Cold Hors d'Oeuvres**

Six Unlimited Butler Passed Hors d'Oeuvres  
White Glove Service

### **Sparkling Champagne Toast**



### **Elegant Plated Dinner**



### **Wedding Cake**



### **Chair Covers Chivari Chairs**



### **Beautiful Suite for the Bride and Groom on Their Wedding Night**

Ask About Preferred Room Rates for Your Guests



Packages priced per person

Call Robin Gutilla (561) 630-1304 for individualized pricing



## Cocktail Reception

### Hors d'Oeuvres Menu (Please Select Six Items)



Fresh Seasonal Fruit Kabobs

Celery with Shrimp and Cream Cheese

Smoked Salmon Topped Cucumbers

Spinach and Cheese Quiche

Miniature Crab Cakes with Remoulade Sauce

Potato Pancakes wit Applesauce

Spinach in Phyllo

Hawaiian Chicken Brochettes with Apricots and Walnuts

Scallops Wrapped in Bacon

Sesame Chicken Strips wit Honey Mustard

Coconut Fried Chicken

Crab Rangoon with Sweet & Sour Sauce

Beef Kabobs with Green Peppers

Shrimp Wontons

Vegetable Spring Rolls with Plum Sauce

Pot Stickers

Teriyaki Chicken Kabobs with Green Peppers





## Plated Dinner Service



### FRESH BAKED BREADS

#### SALAD SELECTIONS

(Please Select One)

**Fresh Garden Salad** with Cherry Tomato's, Cucumber and Sliced Red Onion  
Served with Choice of Dressings

**Spinach Salad** with Crisp Spinach, Raisins, Pine Nuts, Tomato, Goat Cheese  
Served with Raspberry Vinaigrette

**Caesar Salad** with Romaine Lettuce, Croutons and Black Olives  
Served with Traditional Caesar Dressing

**Hearts of Palm Salad** Tri-Colored Mixed Greens, Indian River Grapefruit Wedges, Sliced Hearts of Palm  
Served with Tropical Ginger Vinaigrette

**Calypso Salad** Fresh Greens with Mandarin Oranges, Cashew Nuts and Toasted Coconut  
Served with Choice of Dressings



### ENTRÉE SELECTIONS

#### Poultry

**Chicken Forestiere** Boneless Breast of Chicken, Mushrooms, Shallots, Green Onions and White Wine Veloute

**Chicken Milanese** Grilled Breast of Chicken with Sautéed Spinach, Tomato and a Light Demi Glace

**Chicken Picatta** Boneless Breast of Chicken Sautéed with Lemon Butter and Capers

**Chicken Saltimbocca** Seared Breast of Chicken topped with Prosciutto, Provolone Cheese and Marsala Demi Glace

**Chicken Wellington** Chicken with Mushroom Duxelle Wrapped in Flakey Pastry with Creamy Dijon Sauce

#### Beef

**Grilled NY Strip Steak** Char-Grilled 10oz NY Strip with Gorgonzola Cheese and Port Wine Demi Glace

**Roast Prime Rib of Beef** with Horseradish Cream Sauce and Roasted Garlic Au Jus

**Grilled Filet Mignon** Char-Grilled 7oz Filet with Roasted Shallot Demi Glace or Béarnaise Sauce

\*All beef meals will be prepared medium rare to medium unless otherwise specified





### **Seafood**

**Grilled Salmon** Oven Roasted with Saffron Dill Sauce  
**Macadamia Nut Crusted Mahi Mahi** Oven Roasted with Tropical Mango and Papaya Salsa  
**Baked Florida Grouper** Topped with Basil and Baked to Perfection



### **Combination Entrees**

**Grilled Salmon and Chicken Forestiere** Grilled Salmon with Saffron Dill Sauce & Chicken Forestiere with Mushrooms, Shallots, Green Onions and White Wine Veloute  
**Baked Grouper and Filet Mignon** Baked Florida Grouper Topped with Basil & Petite 4oz Filet of Beef with a Roasted Shallot Demi Glace or Béarnaise Sauce  
**Stuffed Shrimp and Filet Mignon** Two Jumbo Shrimp stuffed with Crabmeat & Petite 4oz Filet of Beef with a Roasted Shallot Demi Glace or Béarnaise Sauce

All meals are served with a choice of starch and vegetable  
Coffee, Decaffeinated Coffee, Hot Teas, Water and Iced Tea

Select up to three (3) entrée choices  
Final count of each entrée must be given no later than 72 business hours prior to event

Our menu selections are suggestions  
Please know that our Chef can prepare any combination of foods that you may request

Call Robin Gutilla (561) 630-1304 for individualized pricing

