## \$195 per person

#### **INCLUSIVE OF**

- Newlywed Luxury Suite complete with a bottle of Sparkling Wine
- Gold Chiavari Chairs, Floor-length Ivory Linens & Napkins for Dining Tables
- Drapery on Each Side of the Dance Floor
- Complimentary Valet Parking and Coat Check
- Day of Event Coordination
- Courtesy Hotel Room Block & Discounted Guest Rates
- Tournedos House Made Truffle Favor at each guest setting

#### COCKTAILS & HORS D'OEUVRES

Four Hour Open Call Bar Sparkling Wine Toast Dinner Wine Service (Red & White Selection) Tableside Charcuterie Boards Shrimp Cocktail, Oysters, Crab Claws Hand Passed Hors d'Oeuvers (Choose 4)

#### DINNER SERVICE

House Made Bread & Butter

#### Salad (select one)

Iceberg Wedge with Red Onion, Creamy Blue Cheese with Caramelized Bacon Frisée & Baby Spinach with Strawberry Vinaigrette Mixed Greens with Balsamic Vinaigrette

#### Entree' (select three) with Chef Paired Seasonal Starch & Vegetable

Plated Dinners require place cards coordinated with your seating chart

8oz Filet Mignon
12oz NY Strip
Petite Surf & Turf (++market price)
Prosciutto Wrapped Stuffed Chicken Breast with Fresh Tomato & Mozzarella
Chicken Milanese w/Lemon & Arugula
Applewood Smoked Pork Chop w/Brandy Apple Chutney
Garlic & Rosemary Roasted Pork Tenderloin
Roasted Salmon with Tarragon Cream
Oven Seared Seabass with Lobster Cream
Stuffed Jumbo Shrimp with Beurre Blanc
Seasonal Vegetable Risotto (V)

#### DESSERT STATION

Choice of 6:
Mini Cupcakes
Chocolate-Dipped Cannolis
Tournedos Creme Brulee (GF)
Vanilla Cheesecake Tarts
Flourless Chocolate Cakes (GF)

Fruit Tartlets
Lemon or Key Lime Tartlets
Seasonal Fruit Crisps
Mousse Cups (Select 1: Chocolate,
Peanut Butter, Hazelnut
Assorted Cookies

Enhanced Flavored Coffee & Tea Bar

#### LATE NIGHT NOSH (++ Add on \$16pp)

Choice of 1: (Served in a Broadway Box)

Pizza & Boneless Wings

ROC Plate: Mini Cheeseburgers, Homefries, Mac Salad & Meat Hot Sauce





# Grand BROADWAY Her

#### INCLUSIVE OF

- Newlywed Deluxe Suite (Upgrade to a Luxury Suite)
- Gold Chiavari Chairs, Floor-length Ivory Linens & Napkins for Dining Tables
- Drapery on Each Side of the Dance Floor
- Complimentary Valet Parking and Coat Check
- Day of Event Coordination
- Courtesy Hotel Room Block & Discounted Guest Rates

#### COCKTAILS & HORS D'OEUVRES

Four Hour Open Call Bar Sparkling Wine Toast Dinner Wine Service (Red & White Selection) Charcuterie Display Shrimp Cocktail Display Passed Hors d'Oeuvres (3)

#### **DINNER SERVICE**

House Made Bread & Butter

#### Salad (select one)

Iceberg Wedge, Creamy Blue Cheese, Red Onion & Caramelized Bacon Frisée & Baby Spinach with Strawberry Vinaigrette Mixed Greens with Balsamic Vinaigrette

#### Entree' (select three) with Chef Paired Seasonal Starch & Vegetable

Plated Dinners require place cards coordinated with your seating chart

8oz Filet Mignon
12oz NY Strip
Prosciutto Wrapped Stuffed Chicken Breast with Fresh Tomato & Mozzarella
Chicken Milanese with Lemon & Arugula
Applewood Smoked Pork Chop with Brandy Apple Chutney
Garlic & Rosemary Roasted Pork Tenderloin
Roasted Salmon with Tarragon Cream
Stuffed Jumbo Shrimp with Beurre Blanc
Seasonal Vegetable Risotto (V)

#### **DESSERT STATION**

Choice of 4:
Mini Cupcakes (choice of flavor)
Chocolate-Dipped Cannolis
Tournedos Creme Brulee
Vanilla Cheesecake Tarts
Flourless Chocolate Cakes

Coffee & Tea Bar

Fruit Tartlets
Lemon or Key Lime Tartlets
Seasonal Fruit Crisps
Tournedos Chocolate Truffles
Mousse Cups (Select 1: Chocolate,
Peanut Butter, Hazelnut, Amaretto)





## \$125 per person

#### INCLUSIVE OF

- Newlywed Deluxe Suite (Upgrade to a Luxury Suite)
- Gold Chiavari Chairs, Floor-length Ivory Linens & Napkins for Dining Tables
- Drapery on Each Side of the Dance Floor
- Complimentary Valet Parking and Coat Check
- Day of Event Coordination
- Courtesy Hotel Room Block & Discounted Guest Rates

#### **COCKTAILS & HORS D'OEUVRES**

Three Hour Open Call Bar Sparkling Wine Toast Dinner Wine Service Red & White Selection Domestic & Imported Cheese Board Garden Vegetable Display Passed Hors d'Oeuvres (3)

#### **DINNER SERVICE**

House Made Bread & Butter

#### Salad (select one)

Caesar with Romano & Parmigiano Reggiano Cheeses Mixed Greens with Balsamic Vinaigrette

#### Entree' (select three) with Chef Paired Seasonal Starch & Vegetable

Plated Dinners require place cards coordinated with your seating chart

8oz Filet Mignon
12oz NY Strip
Prosciutto Wrapped Stuffed Chicken Breast with Fresh Tomato & Mozzarella
Chicken Milanese with Lemon & Arugula
Applewood Smoked Pork Chop with Brandy Apple Chutney
Garlic & Rosemary Roasted Pork Tenderloin
Roasted Salmon with Tarragon Cream
Seasonal Vegetable Risotto (V)

#### **DESSERT STATION**

Assorted Gourmet Cookies 11/2 dozen per table

Coffee & Tea Bar





## \$110 per person

#### INCLUSIVE OF

- Newlywed Deluxe Suite (Upgrade to a Luxury Suite)
- Gold Chiavari Chairs, Floor-length Ivory Linens & Napkins for Dining Tables
- Drapery on Each Side of the Dance Floor
- Complimentary Valet Parking and Coat Check
- Day of Event Coordination
- Courtesy Hotel Room Block & Discounted Guest Rates

#### COCKTAILS & HORS D'OEUVRES

Three Hour Open Call Bar Sparkling Wine Toast Dinner Wine Service Red & White Selection Domestic & Imported Cheese Board Garden Vegetable Display Passed Hors d'Oeuvres (2)

#### **DINNER SERVICE - STATIONED**

House Made Bread & Butter

#### Salad (select one)

Caesar with Romano & Parmigiano Reggiano Cheeses Mixed Greens with Balsamic Vinaigrette Baby Spinach with Honey Mustard

#### Vegetable (select one)

Tournedos Signature Garlic Roasted Brussel Sprouts Green Bean Almondine

#### Starch (select one)

Yukon Gold Smashed Potatoes with Truffle Butter Seasonal Pasta Primavera Seasonal Risotto

#### Entree' (select two)

Chicken Breast Stuffed with Smoked Gouda, Roasted Peppers & Artichoke Hearts Chicken Milanese with Lemon & Arugula Roasted Salmon with Tarragon Cream Garlic & Rosemary Pork Tenderloin Prime Sirloin; Herb Roasted and Finished with Horseradish Au Jus

Coffee & Tea Bar





#### \$3 SELECTIONS

Caprese Bruschetta w/Fresh Basil
Cheese Arancini w/Marinara Sauce
Deep Fried Cauliflower Buffalo "Wings"
Fried Pancetta Mac & Cheese Balls
Raspberry Baked Brie
Ricotta & Mozzarella Stuffed Meatballs w/Marinara
Spinach & Artichoke Dip w/Pita
Traditional Greek Spanikopita w/Taziki
Vegetable Spring Rolls w/Dipping Sauce

#### \$5 SELECTIONS

Bacon & Cheddar Twice Baked Potato Skins
Bacon-Wrapped Scallops
Beef or Chicken Wellington
Buffalo Chicken Meatball on Skewer
Lamb Lollipops (add \$2)
Prosciutto Wrapped Fresh Mozzarella w/ Fresh Basil
Salmon Coquettes w/Citrus Aoili
Shrimp Spring Rolls w/Sweet Chili Sauce
Teriyaki Beef & Vegetable Kebabs
Tuna and Salmon Poke w/Wonton Cups
Tournedos Miniature Crab Cakes w/Remoulade
Tournedos Seafood Salad Shooters



#### DOMESTIC & IMPORTED CHEESE BOARD

Premium Cheese Assortment Garnished with Assorted Fruits. Served with Assorted Crackers \$8.00 per guest

#### GARDEN VEGETABLE CRUDITE

A colorful Display of Assorted Fresh Vegetables Paired with Seasonal Dips \$7.00 per guest

#### NEPTUNE SEAFOOD DISPLAY

Premium Oysters, Shrimp and Crab Claws with Spicy Cocktail Sauce and Fresh Lemon \$25.00 per guest

#### SHRIMP COCKTAIL

\$12.00 per guest

#### CHARCUTERIE DISPLAY

Chef's Choice Premium Meats, Cheeses and a Variety of Accompaniments with Crostini and Crackers \$12.00 per guest

### BEER, WINE, & SODA

\$22 per person

FOR 2 HOURS (ADD \$7 PER ADDIONAL HOUR)

#### INCLUSIVE OF

Riesling
Pinot Grigio
Chardonnay
Merlot
Cabernet Sauvignon

By Stone Cellars

California

(1) Imported Draft Selection

**BOTTLES** 

(2) Local Craft Brewery Selections

(1) Domestic Selection

ASSORTED PEPSI PRODUCTS

## Bar Beverage

#### CASH & CONSUMPTION BAR

Cash & Consumption Bars are Subject to a Bartender Service Fee of \$150

Typical Pricing

Beer - \$6 to \$8

Wine - \$8 Cocktail - \$8 to \$12

Bring in your own wine with a Corkage Fee of

\$25 per bottle

#### SIGNATURE CALL BAR

\$25 per person

FOR 2 HOURS (ADD \$9 PER ADDIONAL HOUR)

#### **INCLUSIVE OF**

Tito's Vodka Tanqueray Gin Bacardi Rum Jack Daniels Whiskey Jim Beam Bourbon Dewar's White Label Scotch Bribon Tequila

Brand Selections May Vary Based on Availability

Riesling Pinot Grigio Chardonnay Merlot

Cabernet Sauvignon

By Stone Cellars California

(1) Imported Draft Selection

**BOTTLES** 

(2) Local Craft Brewery Selections

(1) Domestic Selection

ASSORTED PEPSI PRODUCTS

#### PREMIUM BAR OFFERING

Grey Goose Vodka Hendricks Gin Myers Dark Rum Bulleit Rye Whiskey Bulleit Bourbon Johnnie Walker Black Scotch Patron Tequila

Add \$9 per guest for each hour

#### A LA CARTE WINE SERVICE

BY STONE CELLARS Riesling

Pinot Grigio Chardonnay Merlot

Cabernet Sauvignon

\$28 per bottle

Our Tournedos Wine List is comprised of over 550 bottles. Inquire for your favorites & premium offerings

