

# THE ADELPHI HOTEL

*Sample On-Site Ceremony & Stations Wedding Menu*



## ON-SITE CEREMONY

### PRE-CEREMONY

*Non-Alcoholic Welcome Station*

*Infused Waters*

*Lavender Lemonade*

### POST-CEREMONY

*Staff Passed Prosecco Station*

## COCKTAIL HOUR

### BUTLER PASSED HORS D'OEUVRES

*hand-made hors d'oeuvres to be butler passed to your guests throughout your 1-hour cocktail reception (sample selection)*

*Lettuce Wrap Chicken*

*Angry Lobster Dumplings*

*Fried Artichoke*

*Steak Tartare Taco*

*Grilled Brussel Sprouts with Creamy Horseradish Sauce*

*Petite Lamb Chops with Cucumber Tzatziki*

### STATIONARY DISPLAY

*Chef's choice of charcuterie & cheeses*

## DINNER STATIONS

*Open after cocktail hour & reception formalities*

### CHEF ATTENDED RISOTTO STATION

*Risotto Prepared in a Fresh Parmesan Wheel*

*Assorted Proteins | Shrimp, Steak, Scallops*

*Preserved Tomato*

*Roasted Mushrooms*

*Butter Braised Leeks*

*Fresh Black Truffles*

*Delicata Squash*

*Asparagus*

*Shaved Reggiano*

*Cracked Black Pepper & Sea Salt*

*Caesar Salad with House-Made Caesar Dressing*

*Warm Dinner Rolls & Butter*

### CHEF ATTENDED CARVING STATION

*New York Sirloin of Beef*

*Roasted Pasture Chicken with Herb Jus*

*Chef's Choice of Seasonal Vegetable*

*Crème Fraîche Smashed Fingerling Potatoes*

*Beet & Feta Salad*

### DESSERTS & WARM BEVERAGES

*Wedding Cake*

*Seasonal Flambe Station*

*(coffee, tea and decaf by request)*

### FIVE HOUR CLASSIC BAR

*Wine: House Prosecco, Folie A Deux & Cote Du Rhone*

*Beer: Heineken, Coors Light & 2 Seasonal Beer Selections*

*\$185.00 per person, plus service charge and tax*