

THE ADELPHI HOTEL

Sample Wedding Menu



GREETING YOUR GUESTS

Guests will be greeted with wait staff offering prosecco

BUTLER PASSED HORS D'OEUVRES

Select 6 of the following hand-made hors d'oeuvres to be butler passed to your guests throughout your 1-hour cocktail reception

SEA

*Octopus Kabobs With Chorizo, Olives & Peppadew
Angry Lobster Dumplings
Crab Cakes with Seasonal Aioli
Tuna Tartare Wonton
Avocado Toast with Pastrami Salmon
Popcorn Shrimp Hush-puppies with Salsa Verde
Mini Lobster Rolls (Seasonal)*

LAND

*Crispy Paella Risotto Balls
Steak Tartare Tacos
Braised Pork Belly with Apple & Mustard
Goat Cheese & Lamb Tart with Minted Shallot
Open-Faced Filet with Seasonal Garnish
House Made Brats In A Blanket
Candied Maple Bacon
Spiced Lamb Chops with Cucumber Tzatziki*

FIELDS

*Crispy Brussel Sprouts with Horseradish Sour Cream
Artichoke & Crushed Avocado
Polenta Croutons with Pecorino Peppercorn Aioli
Everything Bagel Gougeres
Marinated Mushroom Toast
Beets, Balsamic & Feta
Banh Mi Wonton Tart
Avocado Tempura with Chipotle Aioli
Dirty Saratoga Chips with Red Pepper Chutney*

COCKTAIL HOUR

STATIONARY DISPLAY

Artisan cheeses, & Chef's choice of charcuterie accompanied by honey, fruit preserves, toasted breads & crackers

FIVE-HOUR ADELPHI CLASSIC BAR

Titos Vodka, Bombay Sapphire Gin, El Dorado Rum, Cimarron Tequila, Jameson Irish Whiskey, Four Roses Bourbon, Sazerac Rye Whiskey, Stella Artois, Heineken, Coors Light Prosecco Extra Dry, Cima de Conegliano, Veneto, Itlay Muri Gries, Pinot Grigio, 2015, Alto-Adige, Italy Domaine Brusset, Côtes-Du-Rhône, 2015, Rhône Valley, France

After cocktail hour, guests will be invited to take their seats & wait staff will pour prosecco for toasts during formalities. Once all formalities have concluded, dinner service will begin.

DINNER

APPETIZER

Accompanied by warm rolls and butter, select 1 of the following:

*Shaved Vegetable & Soft Butter Lettuce
Caesar Salad with House-Made Dressing*

WINE SERVICE

Wait staff to offer & pour red or white

MAIN COURSE

All entrées are served with chef's choice of seasonal vegetable & potato

*8 oz. Filet Mignon with Bacon Bordelaise
Pastured Hen with Herb Chicken Jus
Sable with Beurre Blanc*

DESSERT STATION

*Wedding Cake (Provided by The Adelphi Hotel)
Chef Attended Action Station: Seasonal Flambe with vanilla ice cream
Coffee, Tea & Decaf*

\$205.00 per person, plus service charge and tax