

THE **ADELPHI** HOTEL

COCKTAIL HOUR

GREETING STATION

Service team will greet your Guests with prosecco

BUTLER PASSED HORS D'OEUVRES

Select 6 of the following hand made hors d'oeuvre for your guests to enjoy throughout your hour long cocktail reception

SEA

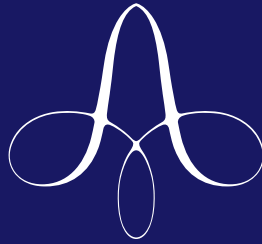
*Octopus Kabobs, Chorizo, Olives & Peppadew
Angry Lobster Dumplings
Crab Cakes & Seasonal Aioli
Tuna Tartare
Avocado Toast with Pastrami Salmon
Quail Egg Benedict, Potato, Scallop & Chorizo
Popcorn Shrimp Hushpuppies & Salsa Verde
Mini Lobster Rolls (Seasonal)*

LAND

*Crispy Paella Risotto Balls (This Will Have Shellfish)
Steak Tartare Tacos
Lettuce Wraps, "Chicken Street Meat," Smoked Yogurt & Pickled Onion
Braised Pork Belly, Apple & Mustard
Goat Cheese, Lamb Tart & Minted Shallot
Open-Faced Filet with Seasonal Garnish
House Made Brats In A Blanket
Candied Maple Bacon
Spiced Lamb Chops with Cucumber Tzatziki*

FIELD

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



THE **ADELPHI** HOTEL

COCKTAIL HOUR

STATIONARY DISPLAY

*Chef's Choice Of Cured Meats, Artisan Cheeses, Honey,
Fruit Preserves & Toasted Breads*

FIVE HOUR CLASSIC BAR

BEER

*Stella Artois
Heineken
Coors Light*

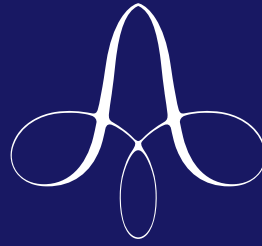
WINE

*Prosecco Extra Dry, Cima de Conegliano, Veneto, Italy
Muri Gries, Pinot Grigio, 2015, Alto-Adige, Italy
Domaine Brusset, Côtes-Du-Rhône, 2015, Rhône Valley, France*

SPIRITS

*Tito's Vodka
Bluecoat Gin
Plantation 3 Stars White Rum
Milagro Tequila
Copper Dog Scotch
2 Gingers Irish Whiskey
Benchmark Bourbon
Old Over Holt Rye*

After cocktail hour, The Adelphi Hotel service team will begin to invite your guests to take their seats. While your guests are being seated, our service team will pour prosecco or champagne for toasts & formalities. Once all formalities & toasts have concluded, dinner service will begin.



THE **ADELPHI** HOTEL

RECEPTION

DINNER

Three-Course Custom Menu

FIRST COURSE

Select One Of The Following

*Shaved Vegetable & Soft Butter Lettuce
Caesar Salad*

SECOND COURSE

All Entrees Are Served With Chef's Choice Of Seasonal Vegetable & Starch

*8 Oz. Filet Mignon & Bacon Bordelaise
Pasture Raised Hen & Herb Chicken Jus
Sable & Beurre Blanc*

THIRD COURSE

Dessert Station

*Wedding Cake | Provided by The Adelphi Hotel
Chef Action Station | Seasonal Flambe with Vanilla Ice Cream
Coffee, Tea & Decaf*

\$205.00 PER PERSON
Plus Service Charge & Tax